

BRUNCH

COMMUNAL



DINNER

EVENTS

HAPPY HOUR IS AVAILABLE DAILY FROM 5-7PM IN SELECT DINING AREAS



SOCIAL & REFRESHING

NARRAGANSETT Style: Lager | ABV 5.0%

YUENGLING Style: Lager | ABV 4.2%

STELLA Style: Belgian Pilsner | ABV 5.0%

FLORIDIAN Style: Hefeweizen | ABV 5.2%

FRESH & HOPPY

GREEN SCREEN Style: Hazy IPA | ABV 6.5%

LAGUNITAS IPA Style: IPA | ABV 6.2%

JAI ALAI Style: IPA | ABV 7.5%

1/2 OFF WINES BY THE GLASS

WHITE & ROSE

LA GIOIOSA Prosecco > 13 6.5

BARONE FINI Pinot Grigio, Alto Adige > 12 6

FLEURS DE PRAIRIE Rosé, Provence > 12 6

THE CROSSINGS Sauv Blanc, New Zealand > 13 6.5

JOSH Chardonnay, Central Coast > 12 6

RED

SCHUG Pinot Noir, Sonoma Coast > 14 7

THE CALLING Cabernet, Paso Robles > 15 7.5



TITO'S Style: Vodka | Austin, Texas

GRAY WHALE Style: Dry Gin | Sebastapol, CA

PLANTERAY Style: White & Dark Rum | Barbados

ESPOLON Style: Blanco & Reposado Tequila | Jalisco, Mexico

RUSSELL'S RESERVE Style: Bourbon | Lawrenceburg, Kentucky

COCKTAILS

LIGHT & REFRESHING

DIRTY SHIRLEY Tito's, House grenadine, Citrus & Sprite

HOT HONEY MARGARITA Blanco Tequila, Grand Marnier, Mikes's Hot Honey & Lime

PEACH-APEROL SPRITZ Peach infused Aperol, Prosecco & Soda Water

LYCHEE MARTINI Tito's, Gray Whale Gin, Elderflower & Lychee syrup

DARK & FLAVORFUL

SMOKED OLD FASHIONED Russell's Reserve, Demerara & Black Walnut Bitters

ULTIMATE ESPRESSO MARTINI Tito's, Espresso, House Cold Brew & Vanilla

NUTELLA OLD FASHIONED Nutella Infused Bourbon, PX Sherry & Walnut Bitters



SNACKS & SHARES

THICK CUT POTATO CHIPS Caramelized Onion Dip

DEVILED EGGS Blue Cheese & Bacon Bits

LOADED CHEESE FRIES Pulled Pork & Red Eye Gravy

WARM PRETZELS Red Dragon Fondue

BAKED MAC & CHEESE House Cheese Blend & Panko

CRISPY FISH TACOS Charred Salsa Verde, Chipotle Mayo Shaved Green Cabbage

PULLED BBQ PORK SLIDERS Three per order

