



PRESS & POUR

COFFEE • COCKTAILS

COCKTAILS

REFRESHER	\$15
vodka, cucumber simple, mint, lime	
BLACK GOLD	\$17
bourbon, blackberry, basil, lemon, simple	
HILL COUNTRY MARGARITA	\$16
tequila, lavender, pineapple, lime	
BAYOU BREEZE	\$16
gin, aperol, lemon, simple, mint, ginger beer	
HEATWAVE	\$16
rum, campari, pineapple, lime, orange, simple	
SUMMER DAY NA	\$12
lemon, simple, blackberries, soda	

WINE

SAUVIGNON BLANC	\$11 \$51
whitehaven, new zealand	
CHARDONNAY	\$9 \$32
josh cellars, california	
PINOT GRIGIO	\$10 \$48
kim crawford, italy	
PROSECCO	\$12 \$44
la marca, veneto italy	
CABERNET SAUVIGNON	\$10 \$36
josh cellars, california	
PINOT NOIR	\$9 \$36
josh cellars, california	
MALBEC	\$10 \$35
alamos, argentina	

BEER

DOMESTIC BOTTLES	\$6.50
IMPORT BOTTLES	\$7.50
HARD SELTZER	\$8.50
DOMESTIC DRAFT	\$7
IMPORT DRAFT	\$8
CRAFT DRAFT	\$8

GOOD POURS.

GREAT PRICES.

Ask about our daily Happy Hour.

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CHILLED

CEVICHE	\$18
red snapper, corn mix, jalapenos, red onion, sweet potatoes, tiger milk, plantain chips	
CRAB AVOCADO SALAD	\$26
crab, cucumber, celery, avocado aioli, plantain chips	
AHI TUNA	\$20
seared ahi tuna, sesame seeds, edamame, pickled red onion, asian dressing	

SMALL PLATES

DEVEILED EGG TRIO	\$16
traditional, chipotle mayo, and korean gochujang	
WHIPPED GOAT CHEESE	\$14
goat cheese, roasted seasonal veggies, crostini	
DIPPED SALMON	\$17
smoked salmon, tzatziki sauce, persian cucumbers, cherry tomatoes, sourdough bread	
PROSCIUTTO TOAST	\$15
prosciutto, honey ricotta, blueberries, hot honey, sourdough bread	
TOSTONES	\$17
achiote pork belly, crispy fried plantains, black bean croquette, pickled cabbage salad, avocado cream, pineapple pico de gallo	

SHAREABLES

TRUFFLE FRIES	\$11
parmesan, chives, side of aioli	
SHORT RIB SLIDERS	\$18
short rib, bbq sauce, hawaiian sweet roll, spinach, pickled red onion	
CHICKEN QUESADILLA	\$17
roasted veggies, mexican cheese, smoked chicken, chipotle cream, pico de gallo	
PEPPERONI FLATBREAD	\$18
pepperoni, parmesan, side of hot honey	
WINGS	\$16
choice of buffalo, bbq, or dry rub	

SWEETS

TIRAMISU FRENCH TOAST	\$11
brioche bun, espresso french vanilla batter, mascarpone cream, cocoa powder, chocolate sauce	

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*