

## COCKTAILS

### CLASSICS CRAFTED FOR YOU

**OLD FASHIONED** 12  
templeton 4yr, bitters, turbinado, orange twist

**COSMO** 11  
stoli oranj, cointreau, cranberry, lime

**PAPER PLANE** 13  
maker's cask, aperol, uncle monty, lemon

**DIRTY EFFEN** 12  
effen, olive brine, blue cheese stuffed olives

**MULE 46** 12  
maker's 46, canton, mango-habanero shrub, lime, ginger beer

### WEST ORIGINALS

**MR. ALABAMA** 11  
carriage house, cointreau, lime

**THE DRESS CODE** 10  
lillet blanc, elderflower syrup, bitters, sugar cube, bubbles

**DAQUIRI NO. 4** 11  
rum, luxardo, lime, simple

**NO COUNTRY** 12  
high west, luxardo, cappelletti, bitters, salt rinse

**ST. COLLINS** 12  
sulter's, st. germain, lemon, soda

**MAMMACITA** 10  
corralejo reposado, jack rudy grenadine, fresh lemon, chili simple syrup, basil  
\*or order it long with bubbles 11

**BOULIVARDIER OF BROKEN DREAMS\*** 12  
bourbon, lillet blanc, cappelletti  
\*barrel aged 5 months

## STARTERS

**\*calamari tossed with wasabi glaze** 14  
red bean salsa, chipotle remoulade, micro greens, fresh basil oil

**\*chipotle and honey glazed NC shrimp** 14  
guacamole stuffed cremini mushrooms, Thai coconut sauce, crisp potato, purple basil

**\*petit crab cakes** 16  
sashimi tuna roll, crispy pancetta, pineapple chutney, cucumber dill, spicy mustard

**\*almond crusted sea scallops** 14  
honey goat cheese stuffed dates, chipotle mango cremé, arugula salad, roasted butternut squash

**\*black sesame seed crusted ahi tuna** 18  
fresh spring roll, seared lobster and sweet chili glazed calamari ring, cilantro butter sauce, soy drizzle

**\*blackened shrimp and steak tacos** 14  
sautéed mushrooms, spinach, spicy avocado chipotle crema, red pepper, grilled pickle relish

**\*crispy shrimp and oyster sliders** 15  
creamy coleslaw, sriracha aioli, balsamic glaze

**\*duck confit nachos** 14  
Texas caviar, sautéed brussels sprouts, peppers, garlic cilantro lime sour cream, pepperjack and roasted tomato salsa

**wasabi pea crusted brie** 14  
crispy beef brisket, marinated cucumber, mixed greens, chili glaze, raspberry vinaigrette, and caramelized apple compote.

**\*pan seared beef tenderloin bruschetta** 15  
blackened lump crab, smoked mozzarella, arugula, romesco and caramelized onion sauce, balsamic reduction

**cheese board** 22  
artisanal cheeses, cured meat, housemade jam, accoutrements, housemade cracker

**\*prosciutto de parma cups** 14  
goat cheese mousse, grilled zucchini, basil, heirloom tomato, balsamic papaya coulis, mix greens and watermelon.

**dinner salad** 7  
goat cheese, fire roasted peppers, red onions, mixed greens and crostini tossed in choice of:  
*lemon vinaigrette, ginger soy, balsamic bacon, blue cheese, or honey mustard dressing*

**ceasar salad with crostini** 6

**seafood chowder** 4/7

### RULES OF ENGAGEMENT

due to our preparation and culinary methods, dishes will be delivered to the table as they are prepared

for your convenience, reservations made for parties of 7 or more will have an included gratuity of 20% added to their final bill. we're happy to split payment equally between multiple guests.

*\*these items may be cooked to order. according to the government, consuming raw or undercooked meats, poultry, seafood (which also includes tuna), shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions*

# ENTRÉES

<b>*seared beef tenderloin and tuna</b>	39
blackened tuna bites, potato cake, sautéed asparagus tips, bell pepper relish, blue cheese foam, potato crisp, spicy mushroom bordelaise	
<b>*seafood cioppino</b>	38
mahi, clams, mussels, scallops, risotto cake, garbanzo beans, eggplant, zucchini, mushrooms, rich tomato broth, charred french bread, herb lemon butter	
<b>*seafood trio</b>	39
marinated shrimp, seared scallops, grilled mahi, garlicky kale with havarti, grilled portobella, tuna tartare stuffed mini peppers, adobo sauce, pineapple chutney	
<b>*pan seared chicken pinwheel</b>	27
stuffed with spinach and sundried tomato, blackened artichoke and crab dip stuffed crispy eggplant, romesco sauce, cauliflower bites, marinated balsamic red onion, basil oil	
<b>*blackened grouper</b>	38
asian beef taquitos, mushroom and leek polenta cake, szechuan hericot verts, jalapeño cream sauce, thai basil and cilantro slaw, mango chutney	
<b>*paprika scented stuffed halibut</b>	36
stuffed with crab, bell peppers, tomatoes, spinach and feta, broccoli and cheddar risotto cake, arugula salad, crab stuffed brussels sprouts, lemon, dill and roasted tomato mornay sauce, pesto	
<b>*sesame seed crusted ahi tuna</b>	36
wasabi mashed potatoes, sesame oil sautéed cabbage, feta, and toasted almonds, balsamic glaze, chipotle oil	
<b>*grilled cilantro lime salmon</b>	30
creamy black bean and corn cake, grilled yellow squash, salmon tartare and sprouts stuffed cucumbers, avocado salsa, pickled jalepeño, enchilada sauce	
<b>*pan seared chilean seabass</b>	39
creamy risotto cake, grilled asparagus, blackened tenderloin bites crab mousse stuffed cherry tomatoes, reggiano, portabella relish, basil oil	
<b>*roasted lamb rack and lobster tail</b>	39
over fresh ramen, mushrooms, bok choy, carrots, scallions, ginger-soy egg, hoisin	

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## COLD BEERS

### LIGHT, GOLDEN AND EASY

founders solid gold lager	4
bohemia pilsner	4
pilsner urquell	4

### WHEAT, WHITE AND FRUIT SPICE

allagash white	6
fonta flora whippoorwill wheat	6
ncb blue star wheat	5

### MALTY, SMOOTH AND CARAMEL

carolina brewing company brown ale	5
great lakes elliot ness amber	5
burial coco bolo brown ale	5

### COMPLEX, EFFERVESCENT AND FRUITY

duvel belgian golden ale	9
bull city off main cider	4
d9 systema naturae wild sour	6
four saints thats the way it GOSE	5

### HOPPY, CRISP AND BITTER

bell's two hearted ale	5
burial surf wax ipa	5
great lakes ipa	5

### CHOC, DARK, RICH AND STRONG

guinness draught	5
foothills peoples porter	4
gibb's hundred cherchez la femme stout	4

### NC DRAFTS"

wiseman 'scoop dog' cream ale	5
deep river 'double d's' lager	5
new serum pink cheeks rose' gose	4
foothills hoppyum ipa	5
four saints mid life malt liquor	5
four saints omie blonde ale	5
birdsong gravity rides double ipa	5
carolina brewing company spring bock	5
four saints stout one	5

"selections subject to change