

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

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 american prairie,
 luxardo, cappelletti, bitters,
 salt rinse

ST. COLLINS 12
 sutler's, st. germain, lemon, soda

MAMAW-CITA 10
 corralejo reposado, jack rudy
 grenadine, lemon, chili syrup,
 basil

*available long with bubbles 11

GARDEN PARTY SECRETS 10
 sutler's, giffard pamplemousse,
 berto xtra dry, jack rudy tonic
 syrup, lime

S T A R T E R S

***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, micro greens

***grilled bacon wrapped scallops** 15
 crispy brussel sprouts, habanero pineapple chutney

***blackened shrimp tacos** 14
 pico de gallo, parmesan, sour cream, lime scented
 romaine, avocado

***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, roasted
 tomato salad

***sesame crusted ahi tuna** 16
 fresh spring roll, seared lobster, sweet chili glazed
 calamari ring, cilantro butter sauce, soy drizzle

wasabi pea crusted brie 14
 crispy beef brisket, marinated cucumber, mixed
 greens, chili glaze, raspberry vinaigrette,
 carmelized apple compote

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

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 cup 5 / bowl 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

*seared beef tenderloin	39
lobster mac and cheese stuffed "vol au vent", herb butter, roasted cauliflower, three mustard demi glacé, tomato coulis, crispy tempura lobster	
*grilled cilantro lime salmon	29
creamy black bean and corn cake, grilled squash, salmon tartare and sprout stuffed cucumbers, avocado salsa, pickled jalapeño, enchilada sauce	
*pan seared chicken pinwheel	27
spinach and sundried tomato stuffed, blackened artichoke and crab dip crispy eggplant, romesco sauce, cauliflower bites, marinated balsamic red onion, basil oil	
*blackened grouper	38
asian beef taquitos, mushroom and leek polenta cake, szechuan hericot verts, jalapeño cream sauce, thai basil cilantro slaw, mango chutney	
*grilled dry aged pork chop	38
apple compote and brie topped, dirty rice, collard greens, red wine bourdelaise, mini pepper rings	
vegetarian trio	27
cashew alfredo butternut squash noodles, rattatouille stuffed mini peppers, spaghetti squash cake, beets, braised red cabbage, goat cheese mousse ***Add Protein Option***	
*pan seared chilean seabass	39
creamy risotto cake, grilled asparagus, crab mousse stuffed cherry tomatoes, reggiano portabella relish, basil oil	
*seared scallops and blackened shrimp	39
fried green tomato napoleon, greens, grilled pepper, pimento cheese, sautéed zucchini, pesto cream sauce	
*paprika scented stuffed NC trout	34
stuffed with crab, bell peppers, tomatoes, spinach and feta, broccoli and cheddar risotto cake, arugula salad, crab stuffed brussel sprouts, lemon, dill and roasted tomato mornay sauce, pesto	
*sesame seed crusted ahi tuna	36
wasabi mashed potatoes, sesame oil sautéed cabbage, feta, and toasted almonds, balsamic glaze, chipotle oil	

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COLD BEERS

LIGHT, GOLDEN AND EASY

bohemia pilsner	4
four saints omie blonde ale*	5
deschutes "das shootz" pilsner	5
burial shadowclock pilsner*	5
little brother/1618 downtown table beer*	5
fonta flora lake james lite	4

WHEAT, WHITE AND FRUIT SPICE

ncb blue star wheat	5
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MALTY, SMOOTH AND CARAMEL

great lakes elliot ness amber	5
red oak amber ale*	4

COMPLEX, EFFERVESCENT AND FRUITY

duvel belgian golden ale	9
bull city off main cider	4
sierra nevada "otra vez" gose	4
white claw mango seltzer	4
topsy boozy black tea and lemon	4

HOPPY, CRISP AND BITTER

terrapiin hoppin' bubbly brut ipa*	5
natty greens juicy love ipa	5
burial surfwax ipa	5

CHOC, DARK, RICH AND STRONG

guinness draught	5
foothills peoples porter	4
new belgium nitro cold brew ale	4
firestone walker coconut merlin milk stout*	5
new belgium nitro cold brew cream ale	4

* DENOTES DRAFT BEER