

COCKTAILS

CRAFTED CLASSICS

OLD FASHIONED 12

maker's 46, bitters, turbinado, twist

PAPER PLANE 13

maker's cask, aperol, uncle monty, lemon

DIRTY EFFEN 12

effen, brine, blue cheese 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

FLOWERS AND OAK #2 10

french oak infused lillet blanc, roku gin, lemon bitters

ZERO - P R O O F

FLOWERS AND OAK #0 8

elderflower tonic syrup, lemon, honey simple, soda

BEETS, BEERS & BATTLESTAR GALACTICA 8

beet juice, walnut simple, ginger beer, black pepper

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

***pan seared scallops** 15

purple potato, spinach mousse, crispy brisket, charred corn salsa

***blackened shrimp tacos** 14

pico de gallo, parmesan, sour cream, lime scented romaine, avocado

***sesame crusted ahi tuna** 16

fresh spring roll, lobster, sweet chili glazed calamari ring, cilantro butter sauce, soy drizzle

***crispy shrimp and oyster sliders** 15

creamy coleslaw, sriracha aioli, balsamic glaze

***crispy crab nachos** 14

texas caviar, sautéed brussels sprouts, peppers, garlic cilantro lime sour cream, pepperjack, roasted tomato salad

***curry scented pork tenderloin** 15

lump crab rangoons, soy glazed shitake mushrooms, sriracha pesto, mango chutney

cheese board 22

artisanal cheeses, cured meat, housemade jam, accoutrements, housemade cracker

blackened crab and chorizo sausage dip 14

crispy brussels, pita, parmesan balsamic glaze

dinner salad 7

goat cheese, fire roasted peppers, red onions, mixed greens, crostini tossed in choice of:

lemon vinaigrette, ginger soy, balsamic bacon,

blue cheese, or honey mustard dressing

caesar 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

- *bourbon glazed beef tenderloin** 39
buffalo shrimp, brussels sprouts, kidney bean salsa, horseradish slaw, yellow pepper and mustard fusion taco shell, mushroom boursin grit cake, crispy leeks, red wine bourdelaise
- *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, feta, and sundried tomato stuffed roasted red pepper, blackened artichoke and crab dip crispy eggplant, romesco sauce, cauliflower bites, marinated balsamic red onion, basil oil
- *panko crusted black grouper** 38
fresh lobster, squash, basil, swiss chard, portabella mushroom pasta alfredo, proscuitto, smoked tomato sauce, beet puree
- *grilled dry aged pork chop** 38
apple compote and brie, dirty rice, collard greens, red wine bourdelaise, mini pepper rings
- *blackened grilled chilean seabass** 39
beef and blackened shrimp enchilada, garlic kale, sriracha sour cream, fiery tomato salsa, black bean sauce, pickled jalapeños, pico de gallo
- *seared scallops and blackened shrimp** 39
fried green tomato napoleon, greens, grilled pepper, pimento cheese, sautéed zucchini, pesto cream sauce
- *pan seared stuffed trout** 35
beef brisket, pickled jalapeños and carrots, creamy sweet potato cake, lingonberry mousse, sautéed broccoli and red peppers, tobasco cream sauce, parsnip purée
- *braised osso bucco** 39
served with loaded twice baked potato of lobster, bacon, smoked gouda, and scallions, roasted shallot bordelaise, spaghetti squash, red cabbage, baby carrots, texas pete sour cream
- *sesame seed crusted ahi tuna** 36
wasabi mashed potatoes, sautéed sesame cabbage, feta, and toasted almonds, balsamic glaze, chipotle oil
- *roasted lamb rack and seared scallop duo** 39
petite creamy potato cake, mint radish relish, mustard fusion demi glace, spinach mousse, sweet carrot coulis

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COLD BEERS

LIGHT, GOLDEN AND EASY

- bohemia pilsner 4
four saints omie blonde ale* 5
foothills torch pilsner 4
burial shadowclock pilsner* 5
fonta flora lake james lite 4
little brother/ 1618 table beer 4
amstel light 4

WHEAT, WHITE AND FRUIT SPICE

- ncb blue star wheat 5

MALTY, SMOOTH AND CARAMEL

- great lakes elliot ness amber 5
fat tire amber ale 4
foothills maltshaker amber* 5

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

HOPPY, CRISP AND BITTER

- wicked weed pernicious ipa 5
burial surfwax ipa 5
bells two hearted ale 5
foothills frostbite black ipa* 6
foothills dream ipa* 5

CHOC, DARK, RICH AND STRONG

- guinness draught 5
foothills peoples porter 4
southern tier hot cocoa imp. stout 6

* DENOTES DRAFT BEER

[™]selections subject to change

