



STARTERS

HOMEMADE CORNBREAD	10
Anson Mills Cornmeal Rosemary Butter Confit Tomato	
COLD-SMOKED BUFFALO CAULIFLOWER	10
Cold Smoked and Char-Grilled Cauliflower Buffalo Gorgonzola Cream Celery Ribbons	
DRY RUBBED WINGS	16
Brown Sugar & Coffee Rub. Available tossed with Buffalo, BBQ, Thai Chili, or Garlic Parmesan +\$1	
BAVARIAN PRETZEL BATONS	9
Fat Belly Bakery Queso Sweet & Spicy Mustard Sauce	
DIPS TRIO	12
Roasted Tomato Salsa Fresh Guacamole Monterey Jack Queso Served with Housemade Chips	
FEATURED SOUP	
Cup 5 Bowl 8	

GREENS

SALMON GRAIN BOWL	18
Faroe Island Salmon Farro Frisee Arugula Cotija Avocado Radish Bell Pepper Fennel Chipotle Vinaigrette	
COBB SALAD	16
Bella Verdi Farms Greens Applewood Bacon Gorgonzola Seasoned Grilled Chicken Apples Walnuts Vital Farms Egg Tomato Avocado Roasted Butternut Squash Tarragon Vinaigrette	
44 FARMS STEAK WEDGE	17
Iceberg Green Onions Tomatoes House Smoked Bacon Crispy Shallots Coulotte Steak Gorgonzola Dressing	
CHICKEN CAESAR	15
Crisp Romaine Arugula Croutons Parmesan-Reggiano Anchovies	
PESTO CAPRESE SALAD	14
Heirloom Tomatoes Fresh Mozzarella Arugula Pesto Sauce Parm Crisps Balsamic Drizzle	

HANDHELDS

Served with choice of: Fresh Cut Fries | Sweet Potato Fries
Onion Rings | Caesar Salad | House Salad

CRUSH BURGER	16
Brisket & Short Rib Blend Hickory Seasoned Grilled Onions American Cheese Shreduce Tomato Crush Sauce Housemade Brioche Bun	
BIG PAPI BURGER	18
Brisket & Short Rib Blend Hickory Seasoned Cheddar Cheese Jalapeno Bacon Jam Over Easy Egg Onion Strings Housemade Brioche Bun	
SOUTHERN-STYLE CLUB	14
Smoked Turkey Ham Wright Bacon Shreduce Tomatoes Cheddar Cheese Dijonaise Fried Egg Cornbread	
SPICY CHICKEN SANDWICH	15
Chipotle Crema Pepper Jack Cheese Cabbage Slaw Pickles Housemade Brioche Bun	

SIDES

ROASTED CARROTS 5	GRILLED ASPARAGUS 7
DELMONICO POTATOES 6	GARLIC MUSHROOMS 6
FRIED BRUSSELS SPROUTS 6	CHIPS & SALSA 5
PARMESAN TRUFFLE FRIES 8	GARLIC ROASTED BROCCOLINI 6

CHEF'S CORNER

BRAISED SHORT RIB	19
Potato Mousse Braising Liquid Fried Brussels Sprouts	
SEA BASS	25
Brown Butter Couscous Mint Chive Lemon Beurre Blanc	
BUTTERNUT SQUASH RAVIOLI	16
Sage Brown Butter Pine Nuts Ricotta	
MEATBALL SUB	16
Marinara Fresh Mozzarella Choice of Side	

MAINS

BEEF CHEEK BIRRIA TACOS	12
Housemade Corn Tortillas Jack Cheese Onions Cilantro Served with Consomme	
FILET	27
Roasted Heirloom Carrots Delmonico Potatoes Herb Butter	
LOBSTER RISOTTO	22
Asparagus Carrot Chive Lobster Butter	
FETTUCCINI BOLOGNESE	18
Beef & Pork Tomato Sauce Fresh Pasta Garlic Bread	
SPAGHETTI ARRABBIATA	17
Spicy Red Sauce Parmesan Garlic Bread	

CAST IRON PIZZAS

BLANK SLATE	13
EACH TOPPING: Meats 2 Veggies 1.75 Pepperoni Elgin Sausage Chicken Bacon Meatballs Onion Mushrooms Kalamata Olives Heirloom Cherry Tomatoes Sliced Garlic	
LOCAL SICILIAN	15
Smoked Gouda Elgin Sausage Old World Pepperoni Sliced Garlic	
MUSHROOM PIZZA	15
Béchamel Roasted Mushrooms Pancetta Mozzarella Provolone Red Onion Herbs	
MARGHERITA	14
Fresh Mozzarella Parmesan Fresh Basil	
PESTO	14
Basil Pesto Spinach Cherry Tomatoes	

DESSERTS

MOLTEN CHOCOLATE CAKE	8
Warm Chocolate Cake Chocolate Center Served A La Mode	
COOKIES AND CREAM	8
Brown Butter Sea Salt Dark and Caramelized White Chocolate Malted Whipped Cream	
BANANAS FOSTER	8
Vanilla Cake Ice Cream Bananas Flambeed in Rum Sauce	

WE ARE COMMITTED TO PARTNERING WITH LOCAL FARMS, REGIONAL RANCHES, ARTISANAL BAKERIES, CRAFT DISTILLERS AND USING SUSTAINABLE SEAFOOD.

*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

BEER

CANNED BEER

Coors Light
Miller Lite
Eight Elite
Modelo Especial
Dos Equis
Corona Extra
Corona Light
White Claw Hard Seltzer

Electric Jellyfish
Magical Pilsner
Stash IPA
Voodoo Ranger Juicy Haze IPA
New Belgium Fat Tire Belgian White
Blue Moon Belgian White
Shiner Bock
Guinness
High Noon

DRAFT BEER

Coors Light
Modelo Especial
Thirsty Goat Amber

Hopadillo IPA
Karch Love Street Blonde
Seasonal Rotator

SIGNATURE COCKTAILS

SANGRIA BLANCA 11

Kim Crawford Sauvignon Blanc | Metaxa Brandy | Lemon and Lime | Seasonal Berries
Lemon Lime Soda

FRAMBROSÉ 12

Tito's Vodka | Raspberry | Sugar Rhubarb Bitters | Sparkling Rosé

THE GRAPEFRUIT RICKY 12

Wheatley Vodka | Elderflower Liqueur
Grapefruit | Lime | Sugar | Club Soda

THE FAIRWAY 13

Beefeater Infused with Homegrown Cucumber and Basil | Green Chartreuse | Sugar | Lime
Club Soda

THE SKULL & BONES 16

A Blend of Bacardi - Jamaican - Overproof & Agricole Rums | Orange Curacao | Lime | Nutty Orgeat | Grated Nutmeg

YELLOWSTONE DERBY 13

Yellowstone Bourbon | Honey | Grapefruit

THE PENICILLIN 13

Johnnie Walker Black | Lemon | Honey
Domaine de Canton | Laphroaig 10

THE SAZERAC 12

Knob Creek Rye | Creole Bitters Aromatic Bitters | Sugar | Wash of Pernod 68

FLINT FORWARD 15

Pork Fat Washed Old Forester 100 Proof Ancho Reyes | Amontillado Sherry | Cherry Heering

WINE

WHITES

CANYON ROAD 8 28
Chardonnay

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Pinot Grigio

J VINEYARDS 9 35
Pinot Gris

TALBOTT KALI HART 11 43
Chardonnay

SIMI SONOMA 10 38
Chardonnay

KIM CRAWFORD 12 43
Sauvignon Blanc

UNSHACKLED 11 43
Sauvignon Blanc

REDS

ESTANCIA 8 31
Pinot Noir

MEIOMI 44
Pinot Noir

CANYON ROAD 8 28
Cabernet Sauvignon

FRANCISCAN 49
Cabernet Sauvignon

UNSHACKLED 12 43
Cabernet Sauvignon

MY FAVORITE NEIGHBOR 84
Cabernet

FREI BROTHERS 10 39
Merlot

OTHER WINES

HARVEY & HARRIET 57
Blend

LOCATIONS CA 12 47
Blend

RUFFINO AQUA DI VENUS 11 38
Pinot Grigio

SPARKLING & ROSÉ

MEIOMI 11 38
Rosé

LA MARCA 10 40
Prosecco

THE DREAMING TREE 7.50 29
Rosé