GET THINGS POPPIN...

CAVA, VILARNAU, TRENCANDIS, PENEDES, SPAIN

SWEET RED SPARKLING, BANFI, ROSA REGALE, BRANCHETTO D’ACQUI, PIEDMONT, ITALY

GRILLING AND CHILLING WINES

VOUVRAY, SAGET, MARIE DE BEAUREGARD, FRANCE

SWEET RED BLEND, CONUNDRUM RED, CALIFORNIA

MERLOT, VELVET DEVIL, WASHINGTON

VIOGNIER, CLINE CELLARS, CALIFORNIA

SWEET WHITE BLEND, JAM JAR, SOUTH AFRICA

CÔTES DU RHÔNE (GRENACHE, SYRAH), JEAN-LUC COLOMBO, LES ABIELLES, FRANCE

PINK WINES

CAPE BLEUE, JEAN-LUC COLOMBO, FRANCE

GRIS BLANC, GERARD BERTRAND, FRANCE

DE CASTAS, TORRES, SPAIN

AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK
COCKTAILS

SAGE MULE 9
TITO’S VODKA, FRESH LIME, GINGER, GRAPEFRUIT BITTERS

TI’ OLD FASHIONED 12
NOVO FOGO CACHAÇA, DEMERARA, LIME

STEAKHOUSE MARGARITA 13
CAZADORES TEQUILA, MEZCAL, FRESH LIME, STEAK SAUCE

CUCUMBER SOUTHSIDE 11
TITO’S VODKA, FRESH LIME, CUCUMBER, MINT

POR MI AMANTE MARGARITA 11
STRAWBERRY INFUSED MEZCAL, COINTREAU, FRESH LIME, SALT

BBQ PUNCH 9
BRUGAL AñeJO, LIGHT RUM, FRESH LIME, GINGER, CHAI TEA, ORANGE BITTERS

SEAFOOD WINES
[ACIDITY, CRISPNESS, FRESHNESS]

SAUVIGNON BLANC, VILLA MARIA, NEW ZEALAND 11 50

CHARDONNAY, LOUIS JADOT, STEEL, FRANCE 11 49

ALBERINO, BODEGA TERRAS GAUDA, ABADIA DE SAN CAMPIO, SPAIN 46

STEAK WINES
[TANNIN, BODY, OAK INFLUENCE, AND RUSTIC PROFILES]

CHARDONNAY, MER SOLEIL, CALIFORNIA 14 61

SHIRAZ, YANGARRA, PRESERVATIVE FREE, SOUTH AUSTRALIA 11 49

MALBEC, AMALAYA, ARGENTINA 38

AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK
DINNER

APPETIZERS

SMOKED CHICKEN WINGS
Dry Rub or Spicy Buffalo

TRAIN WRECK FRIES
Bacon, Scallions, Four Cheeses, Hot Peppers, Ranch Dressing

PULLED PORK SLIDER TRIO
House Pickle, Tangy Carolina Style BBQ, Crispy Onions

BRAISED BEEF SHORT RIB CHILI
Blended Spices and Roasted Chilies

SALADS

MADE TO ORDER CAESAR SALAD
Romaine, Toasted Croutons, Aged Parmesan

BUILD YOUR OWN 'CHOP CHOP' SALAD
Seasonal Greens, Carrots, Tomatoes, Radish, Garbanzo Beans, Haricot Verts, Olives, Mustard Vinaigrette, Red Wine Vinaigrette, Creamy Ranch Dressing, Blue Cheese Dressing

CAPRESE SALAD
Tomatoes, Buffalo Mozzarella, Basil, Balsamic Reduction

GRILLED FAVORITES

SEAFOOD KABOB
Shrimp, Scallops, Salmon, Peppers, Onions with Lemon Pepper

ROOFTOP BEER BURGER
8 oz Grilled Beef Patty, Beer Battered Onion, Porter BBQ Sauce, Bacon, Cheddar, Brioche

GRILLED SKIRT PEPPER STEAK
Served with Roasted Potatoes, Creamy Pepper Jus and Asparagus

GRILLED BRATWURST
Cheddar Bun, Grainy Mustard, Sautéed Onions, Relish

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
FLATBREAD PIZZAS

FOUR CHEESE BIANCO
Asiago, Aged Parmesan, Fontina, Buffalo Mozzarella

MARGHERITA
Slow Roasted Tomato, Smoked Mozzarella, Fresh Basil

PROSCIUTTO
Herb Ricotta, Prosciutto, Arugula, Shaved Asiago, Pine Nuts

SALCHICHA
Fennel Sausage, Charred Broccoli Rabe, Mozzarella, Pepperoncino

SMOKED

HICKORY SMOKED BRISKET
Mustard-Vinegar Slaw, Carolina Sauce

MESQUITE BABY BACK RIBS
1/2 Rack or Full, Dry or Wet, Served with Cast Iron Jalapeño Corn Bread

BBQ GRILLED HALF CHICKEN
Slow Roasted with House BBQ Sauce, Bacon Mac n Cheese

GRILLED BRANZINO
Fresh Lemon, Thyme, Extra Virgin Olive Oil, Garlic Spinach

SIDES

▪ MAC AND CHEESE
▪ GOURMET BAKED BEANS
▪ BAKED POTATO
▪ DIRTY RICE
▪ CREAM CORN

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