



# ORDER AND PAY AT THE BAR

please let us know if you're ordering as a group

Kitchen Service 7 Days a Week  
-> Monday-Thursday: 4 pm-10pm  
-> Friday-Saturday: 4 pm-11pm  
-> Sunday: 11 am-3pm (Brunch Menu)  
-> Sunday: 4 pm-10pm (Dinner Menu)

## WINGS + 1 add bleu cheese or nascar sauce

**SMOKED WINGS** chicken wings with house rub, available in: **GF** 6 for \$8  
*classic buffalo, tangy bbq, parmesan garlic, jamaican jerk,* 12 for \$15  
*cilantro honey lime, sesame ginger, hot habanero garlic*

**CAULIFLOWER "BONELESS" WINGS** PBR battered cauliflower **VE** 10  
with our house wing rub available in:  
*classic buffalo, tangy bbq, parmesan garlic, jamaican jerk,*  
*cilantro honey lime, sesame ginger, hot habanero garlic*

## SANDWICHES +2 add fresh cut fries +2 sub gluten free bread

**SHORT RIB GRILLED CHEESE** braised short rib, 16 bricks sourdough, 12  
aged white cheddar, arugula, scallions, side of horseradish mayo

**YACHT CLUB** smoked chicken thighs, bacon, lettuce, tomato, sourdough 11

**SMOKED PULLED PORK** slow smoked boston butt, pickled red onion, 11  
fried egg, carolina mustard sauce, 16 bricks egg bun

**SESAME GINGER TOFU BANH SCOTT** sesame ginger tofu, carrots, 10  
arugula, pickled red onion, harissa aioli, jalapeño, cilantro, 16 bricks bun **VE**

**LIVE MÁS VEGGIE BURGER** black bean cashew chipotle poblano patty, 10  
lettuce, tomato, onion, aged white cheddar, 16 bricks bun **VE**

## SALADS 9

**ARUGULA SALAD** lemon vinaigrette, shaved parmesan, champagne poached  
pears, and croutons **VE GF**  
+ add 4 fried tofu or smoked chicken

## FRITES 10

**POUTINE** (Cincinnati Magazine "Best Of" Winner)  
fresh cut fries, duck fat gravy, wisconsin cheese curds, scallions  
+1 add fried egg +4 add smoked pulled pork or short rib

**LENTIL CHILI FRIES** fresh cut fries, house vegan chili,  
wisconsin sharp cheddar +2 add vegan cheese +1 jalapeño and/or onion **VE GF**

**CREATURE FRIES** fresh cut fries, 3 cheese mornay, scallions,  
pickled onion, wisconsin sharp cheddar, jalapeño, nascar sauce  
+4 add fried tofu, smoked pulled pork, short rib **VE**

## SIDES 4

**FRIES** a full plate of fresh cut fries **VE GF**

**MAC + CHEESE**  
elbow pasta, 3 cheese mornay,  
cheddar, scallions **VE**

**HUSH PUPPIES**  
a savory southern treat

**BRUSSELS SPROUTS**  
grilled with red onion, red wine vinaigrette **VE GF**

**HOUSE PICKLED VEG**  
green beans, carrots, celery, cucumber **VE GF**

**CUP VEGAN LENTIL CHILI** with onion,  
sharp cheddar +2 vegan cheese **VE GF**

Our meats are slow-smoked for up to 12 hours. Each and every one of our sauces & sides are scratch-made in house. Due to this, we run out of stuff sometimes.



**VE** = can be made vegan



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## COCKTAIL IN BAG

### CAPRI SUN OF ANARCHY

16 oz bag of fresh lavender lemonade with vodka & a sticker 10

## COCKTAILS

**BEES KNEES** gin, local honey, lemon 8

**KIKI TIKI** gin, lavender, lime, sparkling wine, 10

**YACHTSMAN** gin, soda, grapefruit, lime 8

**BRAZILIAN MULE** cachaca 51, lime, ginger beer, angostura bitters 9

**MICHAEL ANTHONY** bourbon and root beer 6

**SUFFERING BASTARD** bourbon, gin, lime, ginger beer, angostura bitters 9

**HONEYSUCKLE MARGARITA** tequila, local honey, orange blossom water, lime 9

**ISLAY MANHATTAN** old overholt rye, angostura bitters, cocchi storico, laphroaig rinse 11

**NO MORE BEERS** white rum, triple sec, lemon, lime, red wine float 8

**PAINKILLER** pussers british navy rum, pineapple, orange, coconut cream, nutmeg 10

**BRITTANY MURPHY** vodka, soda, splash of orange juice 8

## FUN

**VOLCANO BOWL** (serves 4, boat with caution)

gin, cruzan black rum, cruzan 151 rum, cruzan white rum, cruzan gold rum, pineapple, NSYC grenadine, lemon juice, pineapple juice, and orange juice. blended and lit on fire 25

**PEANUT BUTTER TEQUILA SHOOTER** (CityBeat Best Of Winner)

a special house recipe with a flavor combination that's surprisingly delicious ... treat yourself! 5

**DEW DAD SHOOTER** old grand dad bonded bourbon, chased with mtn dew in one double-decker quaffer glass 6

## WINE

### SPARKLING

**TORRESELLA PROSECCO DOC, ITALY** soft, with creamy fruitiness, hints of almond (10, 35)

### ROSE

**BOUVET BRUT ROSE, LOIRE VALLEY FRANCE** raspberry, red currant, peach (10, 35)

**BLACK COTTAGE ROSE, NEW ZEALAND 2017**

peach and red berry on nose, smooth delicious light fruit on palate (9, 29)

### WHITE

**CHATEAU SOUVERAIN SAUVIGNON BLANC, CALIFORNIA**

dry, crisp, ripe melon and orange blossom flavors (8, 25)

**HAYES RANCH CHARDONNAY, CALIFORNIA**

medium-bodied, soft, vanilla and green apple flavors (8, 26)

**VIDIGAL VINO VERDE, PORTUGAL**

slightly effervescent, dry with tropical fruit, citrus and floral notes, patio pounder (8, 27)

**VIA REVOLUCIONARIA SEMILLON**

a wonderful natural wine with notes of lemon, key lime, jasmine, and white flowers (10, 35)

### RED

**NICOLAS IDIART "LES AMIS" PINOT NOIR, LOIRE VALLEY FRANCE**

red berry flavors of cherry and raspberry, mixed with licorice and spices (8, 27)

**COLUMBIA CREST H3 CABERNET SAUVIGNON, WASHINGTON**

medium-bodied, pure cabernet sauvignon, rich (9, 29)

**GRAN RESERVA MALBEC, CHILE** black plum, blueberries, chocolate (9, 29)

**ERGO RED BLEND, RIOJA** bright fruit, hints of pepper and spice (8, 27)

HAPPY HOUR HOUR  
TUE-FRI 4-7 PM  
\$1 off drafts

spin the whiskey  
wheel of wonder \$4

