

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
12 for \$15
*classic buffalo, tangy bbq, parmesan garlic,
cilantro honey lime, sesame ginger, hot habanero garlic*

CAULIFLOWER "BONELESS" WINGS PBR battered cauliflower 10
with our house wing rub available in:
*classic buffalo, tangy bbq, parmesan garlic,
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

SMOKED BRISKET topped with coleslaw, 16 bricks egg bun, side tangy bbq 12

SMOKED PULLED PORK slow smoked boston butt, pickled red onion, 10
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

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.



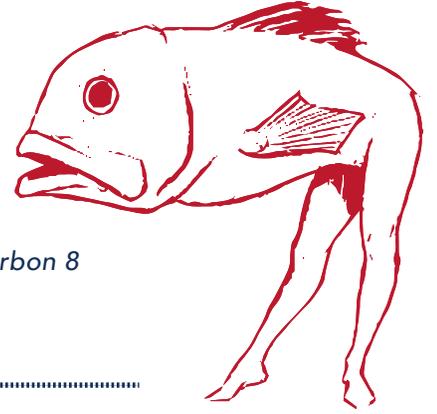
VE = can be made vegan



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WARM COCKTAILS

HOT HOUSE SPICED CIDER

with your choice of bourbon or spiced rum 8

YACHT TODDY house spiced local honey, lemon juice, bourbon 8

COCKTAILS

BEES KNEES gin, local honey, lemon 8

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

YACHTSMAN gin, soda, grapefruit, lime

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

PAINKILLER pussers british navy rum, pineapple, orange, coconut cream, nutmeg 9

BRITTANY MURPHY vodka, soda, splash of orange juice

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)

BELLERUCHE DRY ROSE, COTES DU RHONE FRANCE

dry and delicate with hints of grapefruit and strawberries (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)

UNDERWOOD PINOT GRIS, OREGON

Black cherries, blackberries, touch of vanilla (8, 27)

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)

GHOST PINES ZINFANDEL, CALIFORNIA

dark fruit, brown spice, cola (10, 35)

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

spin the whiskey
wheel of wonder \$4

