

EAT.DRINK.ENJOY

SALADS

Add Grilled Chicken +8

CLASSIC CAESAR 19 {nf}
Romaine, Parmesan, Garlic Croutons
and Caesar Dressing

FARMERS MARKET 18 {gf, df, nf}
Local Greens, Tomato, Cucumber,
Carrots, Watermelon Radish, Papaya
Seed Dressing

**NASHVILLE HOT
BONELESS DARK MEAT**

CHICKEN

BITES 18 {nf}

Salt and Pepper,
Medium, or Pele's Fury



PIZZA

MARGHERITA 22 {nf}
San Marzano Tomatoe Sauce, Basil
and Mozzarella

CLASSIC PEPPERONI 24 {nf}
Mozzarella Cheese and Pepperoni

MEAT LOVERS 26 {nf}
Pepperoni, Italian Sausage,
Ground Beef and
Smoked Bacon



BURGERS

Grilled on 800 Degree Plancha

Quarter Pound All Beef Patty smashed to order

Double Smash +6 Triple Smash +12

Waffle Fries +6 Onion Rings +8



THE OG 16 {nf}
Caramelized Diced Onions, Cheese,
Awesome Sauce

SINGING THE BLUES 17 {nf}
Caramelized Diced Onions,
Applewood Smoked Bacon Bits,
Blue Cheese, Gruyere Cheese,
Awesome Sauce



IMPROBABLE BURGER 19 {df, nf}
Plant Based Smash Burger, Sliced Avocado,
Island Tomato, Veganaise

HELLFIRE SMASH 18 {nf}
Griddled Habaneros,
Pepper Jack Cheese, Fire Pickle Aioli

TUNA SMASH MELT 20 {nf}
Tuna Salad, Cheddar Cheese, Island
Tomato, Sourdough Bread

PASTRAMI RUEBEN 22 {nf}
Marble Rye, Sauerkraut, Swiss Cheese,
1000 Island Dressing

FRIES

WAFFLE FRIES 11 {nf}

ONION RINGS 14 {nf}

LOADED WAFFLE FRIES 15 {nf}

Bacon Bits, Green Onions, Cheddar Jack Cheese, Sour Cream

AWFUL WAFFLE FRIES 15 {nf}

Griddled Habaneros, Pickled Jalapeños, Pepper Jack Cheese, Fire Pickle Aioli



*Don't ask why
I'm a burger addict*

{gf} gluten free {df} dairy free {nf} nut free

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Prices are exclusive of 4.712% state excise tax.

19% gratuity will automatically be charged to parties of 6 or more.

COCKTAILS

Blue Hawaii 14

Vodka, Blue Curaçao, Lemon Sour & Soda

Blue Ocean 16

Maui's Organic Ocean Vodka, Bacardi Superior Rum, Pineapple Juice, Blue Curaçao

Piña Colada 13

Rum, Pineapple & Coconut

Village Mai Tai 13

White & Dark Rums, Lemon Sour & Orgeat, Orange Curaçao

Kauai Tai 16

Koloa Silver and Dark Rums, Pineapple & Orgeat, Lemon Sour, Orange Curaçao

Frozen Daiquiri 13

Rum & Fruit Puree: Mango, Strawberry, Banana, or Passion Fruit

SPIRITS

Vodka – Belvedere 16, Grey Goose 13, Tito's 12, Ocean 11, Ketel One 11

Gin – Bombay Sapphire 12.5, Hendrick's 13.5, The Botanist 12.5

Rum – Bacardi Añejo Cuatro 14, Mount Gay Black Barrel 16, Malibu Coconut 10, Sailor Jerry Original Spiced 11, Drake's Organic White 9.5, Koloa 13

Tequila – Casamigos Reposado 13, Don Julio Añejo 16, Patron Silver 13

Whiskey – Crown Royal 11, Jack Daniel's 10.5, Jameson Irish 10, Bulleit Rye 14

Bourbon – Basil Hayden's 15, Knob Creek 12, Maker's Mark 11, Woodford Reserve 12

Scotch – Chivas Regal 12yr 11, Johnnie Walker Black Label 13, Glenmorangie 10yr 12, The Macallan 12yr 17

Cognac – Hennessy VS 12.5, Remy Martin VSOP 13

Cordials – Bailey's Irish Cream 10, Campari 11, Chambord 10, DiSaronno 11, Grand Marnier 12, Kahlua 10

WINES

glass | bottle

Prosecco, Riondo Spumante, Veneto, Italy 10/40

Sparkling, Chandon Brut Classic, CA 16/64

Chardonnay, Decoy by Duckhorn, Sonoma County, CA 14/56

Sauvignon Blanc, Wairau River, Marlborough, NZ 10/40

Rosé, Fleur de Mer, Côtes de Provence, France 15/60

Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills, CA 15/60

Merlot, Wente 'Sandstone', Livermore, CA 15/60

BEER

Bottle Beer

Domestic 10

Budweiser

Bud Light

Michelob Ultra

Specialty 10

Corona

Heineken

Sierra Nevada Hazy

Little Thing IPA

Bud Light Hard Seltzer

Truly Hard Seltzer

Heineken 0.0

Draft Beer

Domestic

16 oz. 10 | 22 oz. 14

Bud Light

Blue Moon

Import/Craft

16 oz. 11 | 22 oz. 15

Kona Longboard Lager

Kona Big Wave Golden Ale

Kona Gold Cliff IPA

Stella Artois

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