

SOME RANDOM EATS...

FOR A LIMITED TIME...

WILTED KALE AND PEAR SALAD

crispy prosciutto, white balsamic, bleu cheese

AHI TUNA AND WATERMELON TOSTADA*

sambal, jalapenos, red onions, micro basil, cilantro, tarragon 15

GRILLED CHICKEN TERIYAKI SKEWERS

pineapple, onions, peppers, served with white rice 14

BEER BRINED PORK CHOP*

roasted squash, apples, tomatoes, lemon butter, cubano seasoning

HOISON GLAZED COPPER RIVER SALMON

garlic and sesame noodles (cold), sautéed bok choy and mushrooms 22

FRIED CHICKEN DINNER

collard greens and potato salad 16

21 DAY DRY AGED PETITE FILET MIGNON*

heirloom tomato salad, herb roasted potatoes, bourbon and bacon butter 35

SOME RANDOM SWEETS...

ARBORIO RICE PUDDING

roasted pineapple and toasted coconut

HOUSE MADE CHEESECAKE

topped with chocolate ganache and fresh strawberries

NOT GOING ANYWHERE...

WARM GARLIC PULL-APART

burrata mozzarella, layered with roasted garlic butter, olive oil & sea salt

9

FREE RANGE CHICKEN WINGS

sweet & spicy glazed with hot peppers, cucumber, crispy garlic & shallots

13

CRAB NACHOS

loaded with white cheddar cheese, grilled onion, avocado, lime crema, cilantro pesto & aleppo pepper 19
substitute BBQ BRISKET roasted corn and black bean salsa, sour cream 16

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole, roasted chipotle aioli, hand cut fries 16

PORK BELLY SLIDERS

honey-cider vinegar glaze, guava-habanero hot sauce, apple-cabbage slaw, sweet potato fries

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy onions, sweet potato fries

15

PAINTED HILLS BEEF BURGER*

toasted potato bun, burrata cheese, basil aioli, arugula, pickled onions, hand cut fries

15

substitute BBQ, bacon, smoked cheddar, crispy onions

consuming raw or undercooked beef, seafood, or eggs may be bad for your health

7



SOME RANDOM COCKTAILS...

\$9 (\$6 during Happy Hour, M-F 4-6pm)

FOR A LIMITED TIME...

IT'S FUCKIN' SUMMER

white sangria for the summer, summer, summertime

I'M ON A BOAT

imagine you're on a cruise with our house made piña colada

KENTUCKY MULE

four roses bourbon, gosling's ginger beer, lime

MISSPELLED MY TIE

let's not argue about the original mai tai recipe

I'M NOT A PALOMA

vida mezcal, red grapefruit shrub, lemon, tajin seasoning

CHASING FIREFLIES

buffalo trace bourbon, ginger beer, lemonade

SOME RANDOM WINES...

\$6 glasses during Happy Hour, M-F 4-6pm

prosecco, la marca, veneto, italy 8 sparkling rosé, poema, spain 9 champagne, veuve clicquot yellow label, fr 85/btl only champagne, veuve clicquot rosé, fr 105/btl only

rosé, erath pinot noir, or 9
riesling, saint m, ernst loosen, germany 8
pinot gris, joel gott, willamette valley, or 9
sauvignon blanc, villa maria, marlborough, nz 9
chardonnay, mer soleil, rutherford, ca 11

pinot noir, king's ridge, willamette, or 11 red blend, ryan patrick redhead red, wa 8 carmenere, casillero del diablo, chile 8 cabernet sauvignon, h3, horse heaven hills, wa 9 syrah blend, troublemaker, ca 10 cabernet, freakshow, lodi, ca 12 cabernet, caymus special selection, napa 180/btl only

NOT GOING ANYWHERE...

JEAN'S MIMOSA?

la marca prosecco, st germain, grapefruit

TEXAS MULE

tito's vodka, gosling's ginger beer, lime

GARDEN OF EDEN

tito's vodka, st. germain, cucumber, basil

GIN & JAM

uncle val's gin, blackberry-blueberry jam, dolin blanc

THE DEVIL'S MARGARITA

sauza hornitos, agave nectar, lime, carmenere

COFFEE OLD FASHIONED

four roses bourbon, espresso infused syrup, chocolate bitters

NO CRAP ON TAP...

\$4 during Happy Hour, M-F 4-6pm \$4 on Saturday and Sunday, 10am-1pm

ROOFTOP grandpappy's esb 6.00
HOLY MOUNTAIN three fates pilsner 6.00
STANDARD midnight climax baltic porter 6.00
JELLYFISH saison memoir 6.00
GEORGETOWN rocketman ipa 6.00
SEAPINE peach gose 6.00
REUBEN'S expat ipa 6.00
ELEMENTAL strawberry lime cider 6.00
STOUP hefeweizen 6.00
CLOUDBURST flashing lights ipa 6.00
GEORGETOWN manny's pale ale 5.50

AVAILABLE IN BOTTLES AND CANS...

corona 5.00 miller lite 4.00 pbr tall boys 4.00