

STARTERS**PIGGY'S IN A BLANKET** 7.5
beef hot dogs wrapped in puff pastry + beer mustard bacon jam**NACHO STACK** 14. *half stack* 9. **GF**
freshly fried tortilla chips + salsa + sour cream + avocado mousse + pickled jalapenos and red onions + 1/2 pound of melted cheddar
choice of shaved angus steak -or- grilled chicken -or- refried beans
*add beer cheese sauce +1.5***LUMPIA** 8.5
filipino eggrolls with pork and beef filling + choice of sweet chili sauce or curry sauce**VEGETARIAN LUMPIA** 8.5
filipino eggrolls with black bean and chick pea filling + choice of sweet chili sauce or curry sauce**SCOTTISH EGG** 7. **V**
boiled egg coated in sausage and breadcrumbs and fried +
"devil'd" hollandaise mousse + duke's brown ale mustard sauce**JACKSONVILLE POUTINE** 9.
fries covered with housemade american cheese + light brown gravy + housemade hot sauce**EMPIRE CITY WINGS** **GF**
(6) 8.00 (10) 12.00
housemade hot sauce + dry rubbed & grilled wings**TRADITIONAL WINGS** **A.GF**
(6) 7.00 (10) 11.00
choice of one sauce: medium or hot buffalo, honey sriracha, bbq, honey-dijon, korean bbq, garlic-parmesan, ghost pepper* (+1)
*ghost pepper is seriously hot, no refunds or exchanges if its too hot to handle. consume at your own risk.**SOUP** 6.
creamy tomato -or- soup of the day**MACARONI & CHEESE****ADD** braised wagyu beef +10., pulled pork +5. , grilled chicken + 5.**BUFFALO CHICKEN** 14.
white sauce + fried buffalo chicken chunks + bleu cheese + cheddar + bread crumbs + green onions + ranch drizzle**CHEESE LOVERS** 13. **VEG**
beer cheese sauce + sharp cheddar + brie + parmesan + bread crumbs**DEL MAR** 15.
white sauce + shrimp + scallops + diced tomato + fresh herb + provolone cheese + parmesan + bread crumbs**DRUNKEN** 12. **VEG**
beer cheese sauce + sharp cheddar + bread crumbs**Grilled Cheese**

served with choice of fries, house slaw(+1.50), side salad (+1.50), side fruit plate (+2.00), cup of soup (+3.00) Gluten free bread +2.

THE M'ARICAN 9. **VEG** **A.GF**
housemade american cheese + sharp white vermont cheddar + sourdough bread
add bacon, tomato & avocado +3.**RED DRAGON** 12.
red dragon english brown ale & mustard cheddar + beer mustard bacon jam + pickle chips + grilled tomatoes + sourdough bread**DRUNKEN MACARONI N CHEESE** 9. **VEG**
our drunken mac n cheese + white cheddar stuffed in sourdough**THE FANCY COW** 14. **A.GF**
braised wagyu beef + caramelized onions + mushrooms + white cheddar + provolone crusted sourdough**PULLED PORK** 11. **A.GF**
slow roasted pulled pork + house bbq + white cheddar cheese + turnip slaw + pickle chips + white bread**CROQUE MONSIEUR** 12. **A.GF**
pitt ham + emmental swiss cheese + covered with white sauce + emmental swiss + sourdough **Make it a madame (2 fried eggs) +1.****HAND CRAFTED LEMONADE****ADD CARVE VODKA +3.**old fashioned 3. lavender 4. blackberry shrub 4.
hibiscus 4. mango 4.**bi bim bap****KOREAN BI BIM BAP** 16. **A.GF**
hot stone pot with jasmine rice + egg + kimchi + pickled cucumber + pickled mushrooms + pickled daikon radish + scallions + julienne vegetables + white sesame seeds + sides of gochujang paste and korean bbq sauce
add braised wagyu beef +10. add grilled chicken breast +5. add shrimp +7. add korean fried chicken +6.**HAWAIIAN LOCO-MOCO BI BIM BAP** 19. **A.GF**
hot stone pot with jasmine rice + 2 sunny eggs + pineapple + asian bbq pulled pork + sautéed mushrooms + caramelized onions + julienne vegetables + pickled red onions & jalapeno + sesame seeds + scallions + side of gravy
sub braised wagyu beef +8. sub grilled chicken breast +3 sub shrimp +5. sub korean fried chicken +4.**CUBAN BI BIM BAP** 19. **GF**
hot stone pot with jasmine rice + mojo pulled pork + pitt ham + house pickles + black bean salad + julienne vegetables + side of mango-jalapeno mustard sauce
sub braised wagyu beef +8. sub grilled chicken breast +3 sub shrimp +5. sub korean fried chicken +4.**BURGERS & SANDWICHES**

served with choice of fries, house slaw(+1.50), side salad (+1.50), side fruit plate (+2.00), cup of soup (+3.00). Gluten Free Buns +2.

GASTROPUB BURGER **A.GF**
1/3# beef burger 12. 1/2# shortrib-brisket chuck blend 13.5
house fried potato chips + beer cheese sauce + brioche bun + LTO**WEST COAST BURGER** **A.GF**
1/3# beef burger 13.50 1/2# shortrib-brisket chuck blend 15.
sliced avocado + bacon + lettuce + tomato + red onion + pickled cucumber + fried egg + lemon crème fraiche + brioche bun**ALL-AMERICAN BURGER** **A.GF**
1/3# beef burger 12. 1/2# shortrib-brisket chuck blend 13.5
housemade american cheese + bacon + special sauce + brioche bun + LTO**JAMBON BEURRE FROMAGE** 11.
country baguette + pitt ham + choice of brie or emmental swiss + caramelized onion butter**GRILLED CHICKEN SANDWICH** 12. **A.GF**
8oz grilled chicken breast + emmental swiss cheese + bacon + honey dijon + lettuce + tomato + red onion + brioche bun**EMPIRE CITY CHEESESTEAK** 14. **A.GF**
shaved angus steak + onions + mushrooms + hot & sweet peppers +
choice of: provolone cheese + gravy OR beer cheese sauce**WAGYU PASTRAMI ON RYE** Half Sandwich 18. Whole Sandwich 30.
wagyu beef pastrami piled high + emmental swiss cheese + deli mustard + marbled rye bread + trio of pickles**BBQ PULLED PORK** 10. **A.GF**
slow roasted pork butt + housemade bbq + turnip slaw + pickle chips + brioche bun**KOREAN CHICKEN SANDWICH** 13.
korean style fried chicken thigh + sriracha buttered brioche bun + gochujang aioli + asian pickles + LT + kimchi fries**SALAD****ANTIPASTO COBB SALAD** 15. **GF**
spring greens + romaine lettuce + salami + provolone cheese + parmesan cheese + tomato + green olives + artichokes + roasted red peppers + red wine basil vinaigrette**HAWAIIAN TUNA SALAD** 16.
raw yellowfin tuna poke + spring greens + romaine lettuce + fried wonton strips + green onion + tomato + pineapple + mango vinaigrette**VEGGIE SALAD** 14. **V** **GF**
kale + spring greens + julienne vegetables + tomato + pickled cucumber + mandarin oranges + toasted almonds + lemon basil vinaigrette
add grilled chicken breast +5. add wild georgia shrimp +7. add salmon +12.**CAESAR'S SALAD** 8.5 **A.GF**
parmesan croutons + housemade caesar dressing + white anchovy + grilled roma tomato + romaine lettuce
add grilled chicken breast +5. add wild georgia shrimp +7. add salmon +12.**Cocktails****REMEMBER SPRING** 10.
ruffino prosecco + st germain elderflower + house infused hibiscus-lemongrass**MI ALMA** 10.
tequila camarena + vida mezcal + blackberry balsamic shrub + fresh lime + cassis**THE LOPEZ** 10.
tequila camarena + orange-habanero simple syrup + mango puree + house infused hibiscus-lemongrass**NY APPLE SHRUB** 10.
knobb creek rye + apple shrub + lime juice**J-VILLE MULE** 8.
jacksonville carve vodka + gosling's ginger beer + lime***PARK SLOPE** 10.
disaronno amaretto + frangelico + coconut water + orange bitters + meringue**FAR EAST OLD FASHIONED** 12.
suntory japanese whiskey + green tea simple syrup + japanese chili-lime bitters served over a big cute rock**HOUSE SHOTS 5.00****Cyn-Cyn** cynar 70 + orange juice
Double Trouble camarena tequila + absinthe
Chocolate Cake frangelico + citrus vodka + lime***WHISKEY SOUR** 10.
bulliet bourbon + lemon juice + simple syrup + egg white + bitters**RYEVOLVER** 10.
redemption rye whiskey + averna amaro + vanilla infused maple syrup + barrel aged cherry bitters**MAI TYPE** 10.
malibu rum + orgeat + pineapple + orange + housemade grenadine**LAVENDER COLLINS** 10.
aviation gin + housemade lavender syrup + citrus**WHISKEY**bastille french single malt 9.00 **3**
jameson irish whiskey 7.00 **1**
crown royal 7.50 **2**
jack daniels 7.00 **1**
jack daniels fire 7.50 **2**
suntory toki japanese whiskey 9.00 **3**
redemption rye whiskey 7.00 **1**
green spot irish whiskey 9.00 **3**
bushmills 8.00 **2**
stillhouse clear corn whiskey 7.00 **1****BOTTLED BEER**bold city duke's brown ale 4.5 ABV 6%
bold city killer whale cream ale 4.5 ABV 5.5%
blue moon belgian white 4.5 ABV 5.4%
dogfish head 90 minute IPA 5.5 ABV 9%
yuengling lager 16oz 4. ABV 4.5%
guinness draught 5. ABV 4.2%**BOURBON**jim beam 6.50 **1**
maker's mark 7.50 **2**
maker's mark 46 7.50 **2**
maker's mark cask strength 8.50 **3**
knob creek straight 8.00 **2**
knob creek rye 8.00 **2**
wild turkey 7.50 **2**
larceny bourbon 7.25 **1**
bulleit bourbon 7.25 **1**
woodford reserve 8.00 **2**
basil hayden 8.00 **2**
baker's bourbon 8.00 **2**stella artois belgium lager 4.5 ABV 5%
paulaner heffinweizen 4.5 ABV 5.5%
intuition l-10 IPA 4.5 ABV 6.75%
rekorerlig pear 5.5 ABV 4.5%
narragansett lager 16oz 4.5 ABV 5%
cigar city florida cracker belgium white 4.5 ABV 5.5%
funky buddha hop gun 4.5 ABV 7%**SCOTCH**glenlivet 12yr 8.00 **2**
dewars 7.50 **2**
johnnie walker black 8.00 **2**
glenfiddich single malt 8.00 **2****Whiskey Flights**

three 1oz pours

Tier 1 14.00 **Tier 2** 16.00 **Tier 3** 18.00