

GET THINGS POPPIN...

	<u>GLASS</u>	<u>BOTTLE</u>
CAVA, VILARNAU, TRENCANDIS, PENEDES, SPAIN	8	36
SWEET RED SPARKLING, BANFI, ROSA REGALE, BRANCHETTO D'ACQUI, PIEDMONT, ITALY	11	48

GRILLING AND CHILLING WINES

	<u>GLASS</u>	<u>BOTTLE</u>
VOUVRAY, SAGET, MARIE DE BEAUREGARD, FRANCE	11	47
SWEET RED BLEND, CONUNDRUM RED, CALIFORNIA	14	65
MERLOT, VELVET DEVIL, WASHINGTON	8	34
VIIGNIER, CLINE CELLARS, CALIFORNIA		33
SWEET WHITE BLEND, JAM JAR, SOUTH AFRICA		28
CÔTES DU RHÔNE [GRENACHE, SYRAH], JEAN-LUC COLOMBO, LES ABIELLES, FRANCE		29

PINK WINES

[DRIER STYLE, GREAT FOR GRILLING, GO WITH EVERYTHING]

	<u>GLASS</u>	<u>BOTTLE</u>
CAPE BLEUE, JEAN-LUC COLOMBO, FRANCE	8	30
GRIS BLANC, GERARD BERTRAND, FRANCE		28
DE CASTAS, TORRES, SPAIN		28

AN 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK

COCKTAILS

SAGE MULE	9
TITO'S VODKA, FRESH LIME, GINGER, GRAPEFRUIT BITTERS	
TI' OLD FASHIONED	12
NOVO FOGO CACHAÇA, DEMERARA, LIME	
STEAKHOUSE MARGARITA	13
CAZADORES TEQUILA, MEZCAL, FRESH LIME, STEAK SAUCE	
CUCUMBER SOUTHSIDE	11
TITO'S VODKA, FRESH LIME, CUCUMBER, MINT	
POR MI AMANTE MARGARITA	11
STRAWBERRY INFUSED MEZCAL, COINTREAU, FRESH LIME, SALT	
BBQ PUNCH	9
BRUGAL AÑEJO, LIGHT RUM, FRESH LIME, GINGER, CHAI TEA, ORANGE BITTERS	

SEAFOOD WINES

[ACIDITY, CRISPNESS, FRESHNESS]

	<u>GLASS</u>	<u>BOTTLE</u>
SAUVIGNON BLANC, VILLA MARIA, NEW ZEALAND	11	50
CHARDONNAY, LOUIS JADOT, STEEL, FRANCE	11	49
ALBERINO, BODEGA TERRAS GAUDA, ABADIA DE SAN CAMPIO, SPAIN		46

STEAK WINES

[TANNIN, BODY, OAK INFLUENCE, AND RUSTIC PROFILES]

	<u>GLASS</u>	<u>BOTTLE</u>
CHARDONNAY, MER SOLEIL, CALIFORNIA	14	61
SHIRAZ, YANGARRA, PRESERVATIVE FREE, SOUTH AUSTRALIA	11	49
MALBEC, AMALAYA, ARGENTINA		38

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DINNER

APPETIZERS

SMOKED CHICKEN WINGS

Dry Rub or Spicy Buffalo

TRAIN WRECK FRIES

Bacon, Scallions, Four Cheeses, Hot Peppers, Ranch Dressing

PULLED PORK SLIDER TRIO

House Pickle, Tangy Carolina Style BBQ, Crispy Onions

BRAISED BEEF SHORT RIB CHILI

Blended Spices and Roasted Chilies

SALADS

MADE TO ORDER CAESAR SALAD

Romaine, Toasted Croutons, Aged Parmesan

BUILD YOUR OWN 'CHOP CHOP' SALAD

Seasonal Greens, Carrots, Tomatoes, Radish, Garbanzo Beans, Haricot Verts, Olives, Mustard Vinaigrette, Red Wine Vinaigrette, Creamy Ranch Dressing, Blue Cheese Dressing

CAPRESE SALAD

Tomatoes, Buffalo Mozzarella, Basil, Balsamic Reduction

GRILLED FAVORITES

SEAFOOD KABOB

Shrimp, Scallops, Salmon, Peppers, Onions with Lemon Pepper

ROOFTOP BEER BURGER

8 oz Grilled Beef Patty, Beer Battered Onion, Porter BBQ Sauce, Bacon, Cheddar, Brioche

GRILLED SKIRT PEPPER STEAK

Served with Roasted Potatoes, Creamy Pepper Jus and Asparagus

GRILLED BRATWURST

Cheddar Bun, Grainy Mustard, Sautéed Onions, Relish

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FLATBREAD PIZZAS

FOUR CHEESE BIANCO

Asiago, Aged Parmesan, Fontina, Buffalo Mozzarella

MARGHERITA

Slow Roasted Tomato, Smoked Mozzarella, Fresh Basil

PROSCIUTTO

Herb Ricotta, Prosciutto, Arugula, Shaved Asiago, Pine Nuts

SALCHICHA

Fennel Sausage, Charred Broccoli Rabe, Mozzarella,
Pepperoncino

SMOKED

HICKORY SMOKED BRISKET

Mustard-Vinegar Slaw, Carolina Sauce

MESQUITE BABY BACK RIBS

1/2 Rack or Full, Dry or Wet, Served with
Cast Iron Jalapeño Corn Bread

BBQ GRILLED HALF CHICKEN

Slow Roasted with House BBQ Sauce,
Bacon Mac n Cheese

GRILLED BRANZINO

Fresh Lemon, Thyme, Extra Virgin Olive Oil, Garlic Spinach

SIDES

- MAC AND CHEESE
- GOURMET BAKED BEANS
- BAKED POTATO
- DIRTY RICE
- CREAM CORN

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