

# EAT UP



## SMALL PLATES

<b>MEAT AND CHEESE</b>	14
Citrus cured char/sausage/cured meats/ seasonal cheese/house pickles/ house onions/house bread	
<b>FRUIT AND CHEESE</b>	12
An assortment of seasonal fruit and cheeses	
<b>MARINATED OLIVES AND FETA CHEESE</b>	10
Nicoise, Castelvetro, Gaeta	
<b>CAPRESE SKEWERS</b>	10
Basil, tomato, mozzarella, balsamic glaze	
<b>SHRIMP COCKTAIL</b>	12
<b>TUNA POKE WITH TEMPURA RICE</b>	14
<b>BACON-WRAPPED SHRIMP WITH ROASTED GARLIC AND TRUFFLE AIOLI</b>	13
<b>CALAMARI WITH SWEET CHILI REMOULADE</b>	13
<b>PARMESAN TRUFFLE FRENCH FRIES</b>	8
<b>HOUSE SPICY CHIPS</b>	6

## SALADS

<b>CAESAR</b>	8
Add chicken, 3 / Add shrimp, 4	
<b>WEDGE SALAD</b>	8
Iceberg lettuce wedge, blue cheese dressing, garlic croutons, red onion, and tomatoes	

## SLIDERS

all sliders served with parmesan  
truffle fries or house chips

<b>LAND, SEA, &amp; AIR</b>	12
Kobe Beef, \$5 / Tempura Shrimp, \$5 Teriyaki Chicken Sliders, \$4	
<b>BOURBON BBQ PULLED PORK TOPPED WITH CORN SALSA</b>	7
<b>HOUSE CURED WILD ARCTIC CHAR BLT</b>	7
Trout and salmon, char = mild flavor, delicate texture	
<b>FAMILY CURRY &amp; COCONUT CHICKEN</b>	7
Yellow curry sauce, pickled onion, wasabi micro greens	
<b>CLASSIC CUBAN</b>	7
Tender pork, ham, house pickle, swiss, dijon	
<b>FRIED EDAMAME CROQUETTE WITH ASIAN SLAW</b>	7

**Our chef would be happy to accommodate any special requests due to food allergies or vegetarian needs.**

Customer Advisory: Eating raw or under-cooked meat, egg, or seafood poses health risks to everyone but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with a compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.

# DRINK

# UP

## SIGNATURE DRINKS

### BLACK TIE OLD FASHIONED BLACK TIE MANHATTAN 10

Two classics, elevated with our own Black Tie bourbon and our own special touches. Whiskey is the star.

### THE GOLD RUSH 10

Elijah Craig Bourbon, Fresh Lemon, and Honey

### THE CURRENT 10

Tito's Vodka, St. Germain, Fresh Lime, Violets

### THE BEE'S KNEES 10

Bombay Sapphire Gin, Fresh Lemon, and Honey

### THE FRESH MULE 10

Tito's Vodka, Fresh Lime, Fresh Ginger, and Club Soda

### THE KENTUCKY BUCK 10

Elijah Craig Bourbon, Fresh Lime, Fresh Ginger and Club Soda

### SUMMERS ARE FOR SHANDIES 10

Deep Eddy Tea Vodka, Fresh Lemon, and Front Street Brewery's Davenport Gold

### THE UP-SIDE DOWN WHITE RUSSIAN 10

Absolut Vanilla Vodka, Kahlua, and Vanilla Cream that truly rises to the top. The dude abides

### THE COCOA SODA JERK 10

Absolut Vanilla Vodka, Crème de Cacao, Insanely Good Chocolate Milk, and a touch of Club Soda

## SPARKLING

	glass	bottle
<b>Mionetto</b> Prosecco split	8	
<b>Chandon Brut</b> California		55

## WHITE

	glass	bottle
<b>Moscato</b> Robert Mondavi	8	26
<b>Riesling</b> Dr. Loosen Riesling Mosel Germany	9	32
<b>Sauvignon Blanc</b> Joel Gott	9	32
<b>Pinot Grigio</b> Robert Mondavi	8	26
<b>Pinot Grigio</b> Santa Margarita	14	49
<b>White Zin</b> Robert Mondavi	8	26
<b>Chardonnay</b> Kenwood Yulupa North Coast Cali	8	29
<b>Chardonnay</b> Wente	12	39
<b>Rose</b> Matua Marlborough New Zealand	8	28

## RED

	glass	bottle
<b>Pinot Noir</b> Hahn Monterey California	9	31
<b>Pinot Noir</b> Meiomi	14	49
<b>Merlot</b> Robert Mondavi	8	26
<b>Cabernet</b> William Hill	9	32
<b>Cabernet</b> Rodney Strong Sonoma	11	39
<b>Cabernet</b> Stags Leap Hands Of Time	14	49
<b>Malbec</b> Clayhouse Paso Robles	10	36
<b>Zinfandel</b> Maggio Lodi	8	29
<b>Meritage</b> Robert Mondavi	8	26
<b>Syrah</b> Qupe Central Coast	9	32

## PORT

	glass
<b>Port</b> Taylor Fladgate	8

## CAPTAIN'S LIST

	bottle
<b>Champagne</b> Dom Perignon France	225
<b>Chardonnay</b> Cakebread Napa	85
<b>Cabernet</b> St Michelle Ethos	85
<b>Cabernet</b> Silver Oak Alexander Valley	105
<b>Meritage</b> Prisoner	85