### DRINK MENU

#### FEATURED

- 11 A BLOODY GOOD THYME gin, fresh thyme, blood orange juice, agave
- 11 THE GREAT WAVE tyku coconut sake, vodka, blue curacao, pineapple juice
- 11 GINGER BERRY FIZZ vodka, fresh ginger puree, blackberries, prosecco

### THE USUAL

- 14 **BROWN** HOU**N**D woodford reserve bourbon, lemon & grapefruit juice, honey syrup
- 12 FRENCH PEAR grey goose la poire, elderflower liqueor, champagne
- 11 ESPRESSO MARTINI vanilla vodka, kahlúa, baileys, chilled espresso
- 11 PACKED LUNCH peanut butter whiskey, house made mixed berry purée, crushed peanut rim
- 11 RLD raspberry vodka, limoncello, cointreau, lemon juice
- 11 CHERRY BOURBON SOUR bourbon, house made cherry sour mix
- 14 SOUTHSIIIDE social still bourbon, ginger liquor, orange bitters

### **MOJITOS & MARGARITAS** 10

guava, strawberry, mango, mixed berry, pineapple

### NON-ALCOHOLIC

- 4 Honest Tea Organic Black Forest Berry
- 3 Pellegrino
- 5 MOJITO strawberry, mixed berry, guava

### DRAFT BEERS

- 5 Miller Lite 4.2% ABV
- 6 Stella Artois 5.2% ABV
- 6 Guinness 4.2% ABV8 Cape May White Ale 5.2% ABV
- 9.5 Anderson Valley
- Blood Orange Gose 4.2% ABV 8 Deschutes Brewing
- Lil' Squeezy Juicy Ale 5.0% ABV 8 Evil Genius
- #adulting Guava IPA 6.8% ABV

# **BOTTLED & CANNED BEERS**7 Bell's

- Two Hearted Ale 7.0% ABV 8 Dogfish Head
- 90 Minute IPA 9% ABV
- 7 Left Hand Brewing Nitro Milk Stout 6% ABV
- 5 Cider Boys First Press 4.0% ABV
- 11 Chimay Cinq Cents White Label 8.0% ABV
- 10 Sera Luce Venetian Spritz 9.0% ABV
- 5 Blue Moon 5.4% ABV5 Michelob Ultra 4.1% ABV
- 5 Yuengling Lager 4.5% ABV
- 5 Modelo Especial 4.5% ABV5 Becks N/A
- + inquire about our craft beers

### DINNER MENU

#### **APPETIZERS**

CRAB & MANGO SPRING ROLLS

coconut curry remoulade 11

SHRIMP & SCALLOP CAKE

avocado crema, cilantro, black garlic aioli, pickled tomato 13

MUSSELS & CLAMS

tomato pale ale, chives, chorizo, garlic, butter, grilled bread 13

MUSHROOM & TOFU DUMPLING

cashew, scallion, soy lemongrass broth, basil 10

**EDAMAME TOAST** 

whipped ricotta, pickled sweet pepper, pine nut, lemon, togarashi 10

CRISPY CHICKEN DUMPLINGS

cucumber jicama slaw, soy yuzu sauce 12

ARTISAN CHEESE & MEAT PLATE 18

ROASTED BONE MARROW

sourdough, truffle, sea salt 12

SOUP OF THE DAY 9

#### SALADS

#### MIXED GREENS

heirloom cherry tomatoes, cucumber, balsamic vinaigrette 7 SPICED PECAN & GOAT CHEESE

mixed greens, dried cranberries, pomegranate vinaigrette 9

ZEST CAESAR

black garlic caesar, parmesan, garlic crouton 9

SEASONAL SALAD

strawberry, blueberry, white balsamic vinaigrette, whipped ricotta, almond, mint, cucumber 9

### ENTRÉES

#### PRIME RESERVE PORK CHOP\* housemade barbeque, caramelized onion,

salt & vinegar potato, summer vegetables 28 DUCK BREAST\*

duck confit, peach, brussels sprout,

tarragon, pearl onion, natural reduction 27 PAN ROASTED CHICKEN BREAST

garlic brown sugar glace, roasted garlic mash, caulini, corn 24

GRILLED OSTRICH STEAK\* roasted chili polenta, dandelion greens,

buttermilk vinaigrette, roasted peanuts 32

SEA SCALLOPS\* sweet pea saffron risotto, burnt onion purée, citrus vinaigrette, pistachios 32

#### FILET MIGNON\*

roasted garlic mash, asparagus, red onion confit, noir reduction 38

**BONELESS BEEF SHORT RIBS** tamarind jus, baby carrot, roasted garlic

potato cake 28 CATCH OF THE DAY MP

PASTA daily preparation MP

SIDES

CHILLED ASPARAGUS

saffron yogurt, black olive, fennel pollen, almond 9

SALT & VINEGAR POTATOES cucumber, pine nut, mint, lemon 9

**BRUSSELS SPROUTS** malt vinegar aioli, bread crumb, pepper jam,

bacon, cumin 9

CARROTS

whipped ricotta, tahini, orange, herbs 9

## DESSERTS

FLOURLESS CHOCOLATE TORTE

peanut butter mousse, candied peanuts,

caramel 9 STRAWBERRY RICOTTA CAKE

lemon curd, strawberries, burnt cinnamon whipped cream 9

COCONUT CHEESECAKE caramelized pineapple, blueberry coulis 9