

Starters

SOUTHWEST ROLLS

Pulled Chicken, Jack Cheddar, Cilantro, Roasted Corn, Black Beans, Chipotle Ranch 15

AVOCADO FRIES

Crispy Panko-Crusted Avocado Wedges, Shredded Parmesan Cheese, Chipotle Ranch 14

SPINACH AND ARTICHOKE DIP ^{GA, VA}

Three Cheese Blend, Artichokes, Spinach. Served with Tortilla Chips 15

POKE NACHOS ^U

Sushi Grade Ahi Tuna, Wonton Chips, Cucumbers, Onions, Scallions, Avocado, Pico De Gallo, Cotija, Wasabi Aioli, Chipotle Ranch, Sweet Soy Sauce, Sesame Seeds 18

CARIBBEAN NACHOS ^{GA, VGA}

Blackened Chicken, Tropical Pico, Avocado, Jack Cheddar, and Mozzarella Melted Over Housemade Tri-Color Corn Chips, Chipotle Ranch Drizzle 17

BUFFALO CAULIFLOWER ^{GA, VGA}

Roasted Cauliflower, Mild Buffalo Sauce, Blue Cheese Dressing, Shredded Carrots, Crumbled Blue Cheese 14

MOZZARELLA PLANKS ^{VA}

Housemade, Panko-Breaded. Choice of Marinara or Melba Sauce 15

BALSAMIC BRUSSELS

Pan Seared Brussels Sprouts, Goat Cheese, Pancetta, Craisins, Apples, Balsamic Glaze 16

WINGS ^{GA, VGA}

10 Bone-In Wings Grilled or Fried. Served with Carrots & Celery and choice of Blue Cheese or Ranch 16

Choice of Sauce or Dry Rub

Mild • Medium • Hot • Whiskey BBQ Moonshine • Honey Garlic (Soy Allergy) Garlic Parmesan • Memphis Dry Rub

FRENCH ONION SOUP ^{GA}

Beef Broth, Croutons, Swiss, Mozzarella 9

Tacos

KOREAN TACOS

Shredded Braised Short Rib, Soy Honey Sesame Sauce, Green Onion, Slaw, Kimchi, Sriracha Mayo, Corn Tortillas 18

AHI TUNA TACOS

Sushi Grade Ahi Tuna, Wasabi Aioli, Chipotle Aioli, Sweet Soy Sauce, Crispy Wonton Shells 18

BANG BANG TACOS ^{GA}

Fried Shrimp, Citrus Crema, Slaw, Cotija, Diced Tomatoes, Scallions, Bang Bang Sauce, Corn Tortillas 18

Salads

SOUTHWEST SALAD ^{GA, VGA}

Grilled Blackened Chicken, Romaine, Avocado, Black Beans, Corn, Pico de Gallo, Jack Cheddar, Tortilla Chips, Chipotle Ranch Dressing 18

SHRIMP & ARUGULA SALAD ^{GA, VGA}

Blackened Shrimp, Kalamata Olives, Cherry Tomatoes, Toasted Almonds, Goat Cheese, Lemon Dijon Vinaigrette 20

POKE BOWL ^{GA, U}

Sushi Grade Ahi Tuna, Jasmine Rice, Pickled Cucumber, Scallions, Pickled Ginger, Wakame, Onions, Avocado, Sesame Seeds, Wonton Bowl, Sesame Soy Dressing 20

SALMON TOSTADA SALAD ^{GA, U}

Blackened Salmon, Corn Tortillas, Guacamole, Romaine, Pico de Gallo, Feta, Lemon, Chimichurri 21

CHICKEN CAESAR SALAD ^{GA}

Grilled Chicken, Crisp Romaine, Herbed Croutons, Creamy Caesar Dressing 17

Salad Additions

Chicken, Grilled, Blackened, or Fried 5
Salmon, Pan Seared or Blackened 12
Grilled Shrimp 8 - Crispy Tofu 5
Beyond Burger 6 - Beef Burger 4
Extra Dressing .50

Sandwiches

CHICKEN SHAWARMA ^{GA}

Mediterranean Grilled Chicken, Lettuce, Grape Tomato, Pickled Cucumber, Feta, Garlic Yogurt Sauce, Pita, House Fries 17

FIESTA CHICKEN SANDWICH ^{GA}

Blackened Chicken, Bacon, Guacamole, Tomato, Pepper Jack Cheese, Chipotle Aioli, Ciabatta, House Fries 17

CALIFORNIA CLUB ^{GA}

House Roasted Turkey, Bacon, Lettuce, Tomato, Avocado, Mayo, Cauliflower Bread, House Fries 18

TUSCAN CHICKEN SANDWICH

Pecan-Crusted Chicken, Spinach, Goat Cheese, Sun-Dried Tomatoes, Balsamic Glaze, Garlic Aioli, Ciabatta, House Fries 17

MUTHER CLUCKER

Buttermilk Fried Chicken, Brie, Arugula, Melba, Garlic Aioli, Ciabatta, Sweet Potato Fries 17

Entrees

BUFFALO CHICKEN MAC N CHEESE ^{VA}

Diced Chicken, Mild Buffalo Sauce, Bechamel, Jack Cheddar, Parmesan, Bleu Cheese Crumbles, Cavatappi Pasta 18

KOREAN SHORT RIBS

House Braised Beef Short Ribs, Sweet and Spicy Sesame Soy Sauce, Brussels Sprouts, Scallion, Mashed Potatoes 26

SALMON "ZOODLES" ^{GA, VGA, U}

Pan Seared Salmon, Zucchini Pasta, Grape Tomatoes, Garlic, Roasted Red Pepper Purée 23

FISH AND CHIPS

Beer Battered Haddock, Apple Coleslaw, Choice of Cocktail or Tartar Sauce, House Fries 19

CHICKEN CAVATAPPI ^{GA}

Sautéed Chicken, Spicy Peppers, Onion,odka Sauce, Cavatappi Pasta, Pancetta (Pork) 20
Sub Shrimp 4 - Sub Chicken & Shrimp 6

STEAK FRITES

Char-Grilled Sirloin, Garlic Fries, House Garlic Butter, 29

Burgers

TRUFFLE BRIE BURGER ^{GA, U}

Red Wine Onions, Bacon, Tomato, Arugula, Truffle Mayo, Brie, Brioche Bun, House Fries 19

ABOVE AND BEYOND BURGER ^{VGA}

Plant-Based Beyond Patty, Pepper Jack, Guacamole, Julienne Carrot, Arugula, Tomato, Brioche Bun, House Fries 19

Enhancements

Fried Egg 2
Bacon 3
Sautéed Onions 2
Pickles .50
Jalapeños 1
Avocado 2
Onion Straws 1
Extra Cheese 1

Substitutions

Beyond Burger 2
Truffle Parmesan Fries 2
Sweet Potato Fries 1
Flour Wrap 1
Gluten Free Bun 1.5
Extra Sauce 0.50
Extra Dressing 0.50

CL SIGNATURE BURGER ^{GA, U}

Whiskey BBQ, Angry Onion Strings, Jack Cheddar, Over Easy Egg, Bacon, Lettuce, Tomato, Brioche Bun, House Fries 19

CL CLASSIC BURGER ^{GA, U}

Lettuce, Tomato, Red Onion, Choice of Cheese, Brioche Bun, House Fries 17

Sides

HOUSE FRIES 6

TRUFFLE PARMESAN FRIES 8

CINN & SUGAR SWEET POTATO FRIES 7

RED BLISS MASHED POTATOES 6

ROASTED CAULIFLOWER 7

SAUTEED SPINACH 7

BRUSSELS SPROUTS 7

MAC N CHEESE 10

SIDE SALAD 10

SIDE CAESAR 10

EXTRA SAUCE .50

Allergen Info

Our dishes are cooked to order and many can be modified to accommodate for allergies or intolerances. Please inform your server of any allergies when ordering as most of dishes require modification to the recipes and procedures.

Key

GA - Gluten free available
VA- Vegetarian Available
VGA- Vegan Available
U- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Important Info

20% Gratuity will be applied to parties of 6 and above. If separate checks are requested, any outstanding balance will be transferred to the remaining guests at the table. Parties greater than 8 will be asked to pay with one check. During peak periods, We ask that you keep you table stay to 90 minutes. Modifying dishes compromises the integrity of the dish and therefore may not be refunded.

Cocktails

SOMETHING FRUITY

Tito's, Strawberry, Mango, Raspberry, Pineapple 13

CARAMEL APPLE MULE

Van Gogh Dutch Caramel, Apple Pucker, Lime, Ginger Beer 14

STOP MEZZING AROUND

Casamigos Mezcal, Lemon, Pineapple, Mango, Jalapeno, Tajin Rim 14

LAVENDER VIDA LOCA

Curamia Reposado, Lavender, Blackberries, Lemonade 14

GARDEN PARTY

Hendricks Gin, Lavender Syrup, Cucumber, Mint, Basil, Lemon, Club 14

KERMIT THE FIZZ

Deep Eddy Lime, Melon Liqueur, Tropical Liqueur, Pineapple, Mango, Club Soda 14

CINNAMON TOAST CRUNCH

OLD FASHIONED
Knob Creek, Maple Syrup, Cinnamon, Splash Bumbu Rum Cream, Cinnamon Toast Crunch Garnish 16

SWEATER WEATHER MARG

Mi Campo Blanco, Pama Liqueur, Muddled Orange, Cinnamon, Sour 13

LIVIN ON A PEAR

Gray Whale Gin, St Germain, Lemon, Pear Nectar, Club 14

Red Wine

CHATEAU SOUVERAIN	Pinot Noir	California	9 34
MEIOMI	Pinot Noir	California	15 58
JOSH	Merlot	California	10 38
TRIBUTE	Cabernet	California	9 34
GRAVEL BAR	Cabernet	Washington	12 46
THE BLACK	Shiraz	Australia	10 38
ROSENBLUM CELLARS	Zinfandel	Sonoma Count	12 46
CECCHI	Chianti	Italy	10 38
PORTILLO	Malbec	Argentina	10 38
EPPA	Red Sangria	California	10 38

White Wine

SEAGLASS	Pinot Grigio	California	9 34
TORRESELLA	Pinot Grigio	Italy	11 42
A TO Z	Pinot Gris	Oregon	13 50
INDABA	Chardonnay	South Africa	9 34
MEIOMI	Chardonnay	California	12 46
STARBOROUGH	Sauvignon Blanc	New Zealand	9 34
KIM CRAWFORD	Sauvignon Blanc	New Zealand	13 50
JOEL GOTT	Rosé	California	10 38
FLEURS DE PRAIRIE	Rosé	France	13 50
KUNG FU GIRL	Riesling	Washington	9 34
DR. FRANK	Riesling (Semi-Dry)	Fingerlakes, NY	11 42
RIUNITE	Moscato	Italy	8 30

Sparkling

PROSECCO SPLIT	Italy	Split/187ml 9
KIM CRAWFORD PROSECO	Italy	Bottle 45

Martinis

TINKERBELL-TINI

Deep Eddy Lime, Tropical Liqueur, Passionfruit, Pineapple, Fairy Dust 14

BEACH PLEASE

Malibu, Peach Schnapps, Mango, Strawberry, Pineapple 14

HEATSTROKE

Cazadores, Aperol, Blood Orange, Passionfruit, Lime, Jalapeños, Spicy Salt Rim 15

WINTER PINA-TINI

Bumbu Spiced Rum, Passionfruit, Coconut Cream, Pineapple 15

SPRITZ-TINI

Ketel One, Aperol, Strawberry, Lemon, Basil, Prosecco 15

HARVEST PEAR MARGA-TINI

Teremana Blanco, Triple Sec, Lime, Pear Nectar, Cinnamon Sugar Rim 15

CRACKER JACK

Redemption Bourbon, Nixta Corn Liqueur, Skrewball Peanut Butter Whiskey, Toasted Almond Bitters, Cracker Jack Cone 16

Zero Proof

GINGER RAZZERS

Raspberry, Basil, Lemon, Ginger Beer 7

I MINT TO LEAVE THE BOOZE OUT

Muddled Blueberries, Strawberries, Mint, Lemonade, Club 7

THE SPICE IS RIGHT

Grapefruit, Jalapeno, Peach, Sour 7

PINEAPPLE EXPRESS

Pineapple, Passionfruit, Coconut Cream 7

Beer, Cider, Seltzer

Our draft and bottle selections rotate frequently. Please refer to the table menu or this QR Code for the most up to date list of our offerings.



Soft Beverages

FOUNTAIN DRINKS 4 Free Refills

Pepsi - Diet Pepsi
Starry - Ginger Ale
Cranberry - Gatorade
Lemonade - Tonic
Shirley Temple - Club
Unsweetened Iced Tea

FLAVORED TEA/ LEMONADE REFILL 1

COFFEE 4

COLD BREW 7

HOT TEA 4

HERBAL TEA 4.50

HOT CHOCOLATE 4

GINGER BEER 5

SARANAC ROOT BEER 5

SARATOGA STILL 12oz 5

SARATOGA STILL 28oz 8

SARATOGA SPARKLING 12 8

SARATOGA SPARKLING 28oz 8

Our ID policy

Physical and valid, government ID's are required for all alcohol purchases. Facsimiles or photos will not be accepted. Guests may only order multiple drinks if all ID's are presented and they can be matched to the intended recipients. We reserve the right to discontinue service to anyone.