

**V** DENOTES VEGAN ITEMS

**GFO** GLUTEN-FREE OPTION AVAILABLE; ASK SERVER FOR DETAILS  
(GLUTEN-FREE ITEMS PRICING MAY VARY)

## Starters

- GFO GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 17
- PRETZELS & BEER CHEESE** baked beer cheese with soft braided parmesan pretzels and spicy house mustard 14
- SPICY SHRIMP\*** sautéed shrimp with spicy sausage, peppers, and onions in our white wine creole reduction and topped with parmesan; served with a toasted truffle baguette for dipping 19
- AHI POKE LETTUCE WRAPS\*** ahi tuna sashimi, cucumbers, ginger, red onion, tomato, and avocado; tossed in sweet and spicy soy with a side of wasabi aioli 18 **AHI TUNA SERVED SEARED/RAW**
- CARSON'S NACHOS** house-made truffle potato chips piled high with our rib meat, stinging garlic sauce, red onions, tomatoes, avocado, jalapeños, green onions and crème fraîche; topped with our smoked gouda cheese sauce 17
- SEARED AHI TUNA\*** seared rare ahi tuna sliced and glazed with sweet and spicy soy sauce, topped with green onions and toasted sesame seeds, served with wasabi aioli and a field green salad garnish 18 **AHI TUNA SERVED SEARED/RAW · FIELD GREEN SALAD CONTAINS NUTS**
- GFO SALMON BRUSCHETTA\*** house-cured salmon sliced thin and topped over goat cheese spread, with red onion, capers, cucumbers, tomatoes, balsamic reduction, crème fraîche, and fresh dill 16 **HOUSE CURED SALMON SERVED RARE**
- SWEET AND SPICY RIBS** Carson's signature ribs tossed in Sriracha bourbon BBQ, topped with shaved jalapeños, and toasted sesame seeds 19
- GFO BAKED GOAT CHEESE** topped with our zesty cabernet marinara with fresh basil pesto, served with garlic truffle rolls 14 **PESTO DOES NOT CONTAIN TREE NUTS**
- BÉARNAISE TRUFFLE FRIES** topped with our house béarnaise, white truffle oil, shredded parmesan, and scallions 14  
ADD TRUFFLE BUTTERED CRAB & LOBSTER\* or BBQ PORK BELLY 4

## Soups & Salads

add grilled chicken breast or shaved chicken 6, seared ahi tuna\* 8, grilled salmon\* 9, blackened shrimp\* 9, or 4 oz. filet medallion\* 10

- GFO GRILLED HEARTS OF ROMAINE** with seasonal tomatoes, bleu cheese crumbles, red onion, cucumbers, chopped bacon, and dill ranch. Served with a garlic truffle roll 15
- GFO SPINACH & FIELD GREENS** tossed with mandarin oranges, pears, candied pecans, Granny Smith apples, red onion, dried cranberries, raspberry vinaigrette, and topped with blueberry vanilla goat cheese. Served with a garlic truffle roll 15
- CAPRESE SALAD** fresh seasonal tomatoes lightly sprinkled with flaked sea salt, and topped with burrata cheese, fresh basil pesto, balsamic reduction, and extra virgin olive oil. Served with a garlic truffle roll 16
- WARM BACON SALAD** fresh spinach and field greens mixed with chopped bacon, candied pecans, raisins, red onion, blue cheese crumbles, granny smith apples tossed in our warmed bacon dressing and garnished with sliced hard boiled egg and served with our truffle roll 15
- ENTRÉE CAESAR SALAD** chopped romaine lettuce tossed in Carson's own Caesar dressing, topped with white truffle garlic croutons, and finished with freshly grated parmesan cheese. Served with a garlic truffle roll 14
- SOFT SHELL CRAB SALAD** hearts of romaine, field greens, avocado, tomato, cucumber, bacon, and red onion, tossed in our spicy dill ranch dressing; topped with flash-fried soft-shell crab and drizzled with crème fraîche and Sriracha. Served with a garlic truffle roll 20
- JAYME'S PASTA & FRUIT SALAD** sliced strawberries, mandarin orange slices, chopped apples, blueberries, blackberries, toasted ramen noodles, almonds, sunflower seeds, pesto, cucumber, candied pecans, dried cranberries, tossed in raspberry vinaigrette and topped with vanilla blueberry goat cheese. Served with a slice of our warmed banana bread pudding 15
- CHOPPED NAPA** napa cabbage, hearts of romaine, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles tossed in our sweet soy vinaigrette; served with a garlic truffle roll 14
- AHI TUNA SALAD\*** seared rare ahi tuna sliced and served on field greens tossed in our sweet soy vinaigrette with carrots, cucumber, red and yellow peppers, sunflower seeds, almonds, toasted ramen noodles, green onions and sesame seeds, served with a garlic truffle roll 20 **AHI TUNA SERVED SEARED/RAW**
- SOUP & SALAD** a bowl of today's soup served with a chopped wedge salad or Caesar salad and our garlic truffle roll 14

## Sandwiches & Burgers

All served with your choice of one of our house sides

Substitute any burger patty for a wagyu patty for \$7 or our cauliflower quinoa patty \$1 • Substitute any bun for our gluten-free bread \$1

- PORK BELLY BEER CHEESE BURGER\*** topped with lettuce, tomato, fried onion strings, Carson's beer cheese, spicy aioli, and finished with our Sriracha bourbon BBQ sauce; served on a toasted brioche bun 17
- BUFFALO CHICKEN SANDWICH** (GRILLED or FRIED) tossed in buffalo sauce, served with lettuce, tomato, red onion, dill ranch dressing and bleu cheese crumbles 16
- GFO PORTOBELLO SANDWICH** a marinated portobello mushroom cap, grilled, and topped with our house goat cheese spread, roasted red pepper, red onion, tomato, bibb lettuce, balsamic reduction, avocado, and garlic aioli on our toasted brioche bun 15
- GFO CARSON'S PASTRAMI SANDWICH** shaved pastrami topped with melted Swiss, Russian dressing, and our spicy jalapeño cilantro coleslaw; served on a toasted hoagie roll 17
- SOFT SHELL CRAB BLT\*** lightly fried, topped with spicy dill aioli, lettuce, tomato, red onion, avocado, and cherrywood smoked bacon; served on a toasted brioche bun 20
- SHAVED PRIME RIB** with bourbon mushrooms and onions, horseradish cream, mozzarella and provolone cheese, and topped with scallions; served on a toasted hoagie roll with a side of rosemary demi-glace for dipping 20
- WAGYU BURGER\*** wagyu beef grilled to your liking; finished with truffle butter, and topped with gruyere cheese, cherrywood smoked bacon, avocado, lettuce, red onion, tomato, and house made garlic aioli on a toasted brioche bun; your choice of side 22
- GRILLED HAM & GRUYÈRE** served on grilled sourdough bread with bourbon pear chutney, house mustard, mozzarella and provolone cheese, and topped with cherrywood smoked bacon and an over-easy egg 17
- SPICY HAWAIIAN CHICKEN SANDWICH** buttermilk marinated chicken breast with sweet and spicy Hawaiian sauce, topped with melted Swiss cheese, a grilled pineapple ring, lettuce, red onion, and garlic aioli on a toasted brioche bun 16 • (make it a Hawaiian Burger\* instead; at no upcharge)
- PESTO CHICKEN SANDWICH** baked chicken breast carved and topped with mozzarella and provolone cheese, fresh basil pesto, lettuce, tomato, garlic aioli, and balsamic reduction; served on grilled sourdough bread 16 **PESTO DOES NOT CONTAIN TREE NUTS**
- CHICKEN PARMESAN SANDWICH** buttermilk marinated chicken breast breaded and fried, topped with melted mozzarella and gruyere cheese, our zesty marinara, garlic aioli, tomato, red onion and bibb lettuce and finished with our fresh basil pesto and balsamic reduction on a toasted brioche bun 16 **PESTO DOES NOT CONTAIN TREE NUTS**
- GFO BLACKENED SALMON SANDWICH\*** topped with lettuce, tomato, red onion, and dill ranch on a toasted brioche bun 18
- GFO BÉARNAISE BURGER\*** topped with house béarnaise, cherrywood smoked bacon, an over-easy egg, garlic aioli, lettuce, tomato, and red onion on a toasted brioche bun 16
- GFO SO-CAL CHEESEBURGER\*** American cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and thousand island dressing on a toasted brioche bun 14
- GFO BACON JAM & SWISS BURGER\*** lettuce, tomato, red onion, house made bacon jam, balsamic reduction, melted Swiss cheese, and garlic aioli on a toasted brioche bun 15

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## Entrées

add our chopped wedge salad, side Caesar salad or soup of the day to any entrée below 6

**ROSÉ LINGUINI\*** heirloom tomatoes and broccoli florets, tossed in our spicy marinara alfredo sauce; finished with shaved parmesan and served with a garlic truffle roll 23 • ADD CHICKEN 6, SALMON\* 9, OR SHRIMP\* 9

**CARSON'S FRIED CHICKEN** buttermilk marinated chicken breasts, breaded and fried, over Yukon Gold garlic mashed potatoes topped with pork belly sage gravy with a side of haricots verts 27

**SCALLOPS\*** pan seared in garlic butter and served on smoked gouda Wiesenberger grit cakes; with seared pork belly, white wine béarnaise, and heirloom truffle tomatoes; finished with a field green salad garnish 52 **FIELD GREEN SALAD CONTAINS NUTS**

**CREOLE CHICKEN & SHRIMP\*** buttermilk marinated chicken breast, breaded and fried, on smoked gouda Wiesenberger grits topped with spicy sautéed shrimp, sausage, bell peppers and onions in our white wine creole reduction 33

**SEAFOOD LINGUINI\*** lobster, crab, shrimp, broccoli florets, and red peppers sautéed in our Louisiana cream sauce, and tossed with our Linguini. Topped with white truffle breadcrumbs then baked and served with garlic parmesan crostini's 34

**GFO** **GRILLED SALMON OSCAR STYLE\*** served on Yukon Gold garlic mashed potatoes and asparagus, topped with béarnaise; finished with truffle buttered crab and lobster 36

**GFO** **CREOLE SHRIMP & GRITS\*** with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits 29

**SPICY PASTA FILET\*** thinly sliced filet mignon sautéed in our garlic bourbon cream sauce with broccoli, red peppers, mushrooms & onions, and tossed with linguine pasta; topped with parmesan cheese and scallions, and served with a garlic truffle roll 29 **NO MODIFICATIONS**

**V** **HAWAIIAN STYLE TOFU** breaded and fried tofu tossed in our sweet and spicy Hawaiian sauce with grilled pineapple, snow peas, carrots, red onions, and broccoli florets; served over Jasmine rice and finished with toasted sesame seeds and green onions 23

**GFO V** **TOFU STIR-FRY** red, yellow, and green bell peppers, mushrooms, jalapeños, red onion, snow peas, and carrots all sautéed in our vegan and gluten-free teriyaki; served over Jasmine rice and finished with sesame seeds and green onions 23 **NO MODIFICATIONS**

## Steaks & Ribs

STEAK & RIB SELECTIONS ARE SERVED WITH YOUR CHOICE OF CHOPPED WEDGE SALAD, CAESAR SALAD, OR SOUP OF THE DAY

**SWEET AND SPICY STEAK\*** 8 oz. flame grilled prime top sirloin, glazed with our Sriracha bourbon BBQ sauce and served on a bed of Yukon Gold garlic mashed potatoes; piled high with fried onion strings 33

**CREOLE FILET\*** 8 oz. seared filet mignon on smoked gouda Wiesenberger grits with blistered heirloom tomatoes and our creole white wine reduction; topped with shrimp sautéed in truffle butter 50

**SWEET & SPICY RIB ENTRÉE\*** tossed in our Sriracha bourbon BBQ and finished with shaved jalapeños, and toasted sesame seeds; served with your choice of side item 30

**GFO** **OSCAR STYLE MEDALLIONS\*** two 4 oz. filet medallions grilled and served on Yukon Gold garlic mashed potatoes and asparagus; topped with béarnaise and truffle buttered crab & lobster 39

**STEAK & FRITES\*** 8 oz. prime sirloin grilled and served with white truffle fries, a side of béarnaise, and rosemary demi-glace; garnished with a field green salad 33

**FILET MEDALLIONS\*** two 4 oz. medallions grilled and served on Yukon Gold garlic mashed potatoes with rosemary demi-glace and asparagus; topped with béarnaise 37

**GFO** **FILET MEDALLIONS & SCALLOPS\*** two 4 oz. filet medallions and two seared scallops on a bed of smoked gouda Wiesenberger grits and asparagus; topped with truffle buttered crab and lobster; finished with our white wine béarnaise 49

**BBQ SHRIMP & RIBS ENTRÉE\*** our sweet & spicy BBQ ribs and grilled BBQ shrimp; served with your choice of side item 30

**GFO** **NEW YORK STRIP\*** 12 oz. flame grilled center cut New York strip finished with our house truffle butter; served with rosemary demi-glace and your choice of side item 52

**BOURBON STEAK\*** 8 oz. prime sirloin grilled and served on Yukon Gold garlic mashed potatoes; topped with our bourbon mushroom & onion sauce 35

**ANGUS BEEF RIBEYE\*** 20 oz. boneless USDA angus beef ribeye served with your choice of side item and soup or salad 70

**GFO** **BARREL CUT FILET MIGNON\*** 8 oz. seared filet finished with our house truffle butter; served with rosemary demi-glace and your choice of side item 49

## Carson's Desserts [Sample Menu](#)

Please see table tent or ask your server for full dessert menu with item descriptions

**BANANA BOURBON BREAD PUDDING** 8 • **KERN'S KITCHEN® DERBY PIE** 7 • **FRIED KERN'S KITCHEN® DERBY PIE BITES** 7 • **ICE CREAM SUNDAE MARTINI** 7  
**TRIPLE LAYER CHOCOLATE CAKE** 8 • **NEW YORK CHEESECAKE** 8 • **PEANUT BUTTER PIE** 8 • **DEEP FRIED CINNAMON BISCUIT SUNDAE** 7

**GFO** **CHOCOLATE TORTE** 8

## House Sides ALL SELECTIONS \$6

**SMOKED GOUDA MACARONI & CHEESE** • **CARSON'S SEASONED FRIES** • **BBQ PORK BELLY MACARONI AND CHEESE** • **PARMESAN TRUFFLE POTATO CHIPS**

**GFO** **YUKON GOLD GARLIC MASHED POTATOES** • **GFO** **GARLIC TERIYAKI GREEN BEANS** • **GFO** **WEISENBERGER CHEESE GRITS** • **GFO** **HARICOTS VERTS**

**GFO** **BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE** • **GFO** **ASPARAGUS WITH BÉARNAISE**

## Join us for Brunch!

**Fridays, Saturdays, & Sundays 10:00am - 2:00pm**

18% Gratuity will be added to parties of 13 (guests) or more

Please notify us of any food allergies - not every ingredient is listed and your well-being is important to us.

\*State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness

**GFO GLUTEN-FREE OPTION AVAILABLE; ASK SERVER FOR DETAILS**  
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## Order These First! (Perfect for Sharing)

**DEEP-FRIED CINNAMON & SUGAR BUTTERMILK BISCUITS** four buttermilk biscuits, deep fried, rolled in cinnamon & sugar, and glazed with bourbon honey and cream cheese frosting 10

## Brunch Favorites

**GFO GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 17

**FRIED CHICKEN BREAKFAST** buttermilk marinated chicken breast, breaded and fried, topped with pork belly sage gravy; served with two eggs, breakfast potatoes, and your choice of bacon or sausage 18

**GFO SALMON BRUSCHETTA\*** house-cured salmon sliced thin and topped over goat cheese spread, with red onion, capers, cucumbers, tomatoes, balsamic reduction, crème fraîche, and fresh dill 16 **HOUSE CURED SALMON SERVED RARE**

**GFO CARSON'S STEAK AND EGGS\*** 8 oz. flame grilled prime top sirloin and eggs, and served with breakfast potatoes or biscuits & gravy 25 (eggs any style; except poached) • Upgrade your steak with: 4 oz. Filet Medallion +\$10, 8 oz. Barrel Cut Filet +\$20, 12 oz. Center Cut New York Strip +\$25

**GFO VEGETABLE SCRAMBLE** breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella, provolone, and avocado; finished with crème fraîche and Sriracha 14

**GFO THE BIG SCRAMBLE** breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella, provolone, avocado, sausage, bacon, and pork belly; finished with crème fraîche and Sriracha 16

**GFO CREOLE SHRIMP & GRITS\*** with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits 24

**GFO BÉARNAISE BURGER\*** topped with house béarnaise, cherrywood smoked bacon, an over-easy egg, garlic aioli, lettuce, tomato, and red onion on a toasted brioche bun 16

**'BRUNCH STYLE' GRILLED HAM AND GRUYÈRE** served on grilled sourdough bread with bourbon pear chutney, strawberry preserves, our mozzarella and provolone cheese blend, and cherrywood smoked bacon topped with an over-easy egg; with your choice of breakfast potatoes or biscuits and gravy 17

**BREAD PUDDING FRENCH TOAST** our house-made bread pudding, grilled and topped with seasonal berries, bananas, and candied pecans in our banana bourbon sauce, topped with whipped cream and powdered sugar 15

**JAYME'S PASTA & FRUIT SALAD** sliced strawberries, mandarin orange slices, chopped apples, blueberries, blackberries, toasted ramen noodles, almonds, sunflower seeds, pesto, cucumber, candied pecans, dried cranberries, tossed in raspberry vinaigrette and topped with vanilla blueberry goat cheese. Served with a slice of our warmed banana bread pudding 15

**GFO CARSON'S SELECT BREAKFAST** two eggs, a choice of bacon, sausage, or cinnamon honey glazed ham and your choice of breakfast potatoes or biscuits and gravy 18 (eggs any style; except poached)

## Benedicts

**FRIED SOFT SHELL CRAB\*** on buttermilk biscuits with grilled tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab 20

**THREE LITTLE PIGS** on buttermilk biscuits with shaved ham, pork belly, and cherrywood smoked bacon topped with over-easy eggs and pork belly sage gravy 16

**GRILLED SALMON\*** on buttermilk biscuits with grilled tomatoes and spinach, topped with over-easy eggs, béarnaise and truffle buttered crab 20

**FILET MEDALLION & SHRIMP\*** flame grilled filet medallion sliced and placed on seared tomatoes, and sautéed spinach over two buttermilk biscuits; topped with our house béarnaise, two over-easy eggs, and served with sautéed truffle buttered shrimp 26

**HOT BROWN** shaved ham and chicken on buttermilk biscuits, topped with smoked gouda cheese sauce, mozzarella, gruyère, provolone, cherrywood smoked bacon, and tomato, with an over-easy egg 16

**SMOTHERED CHICKEN & BISCUITS** Carson's fried chicken, shaved sweet ham, and cheddar cheese on buttermilk biscuits; topped with pork belly sage gravy and two over-easy eggs 17

## Chicken & Waffles

**ADD TWO OVER-EASY EGGS TO YOUR WAFFLE \$2**

**SAVORY CHICKEN & WAFFLES** Carson's fried chicken placed on our Belgian waffle, topped with pork belly sage gravy and shaved scallions 18

**SWEET CHICKEN & WAFFLES** Carson's fried chicken placed on our Belgian waffle, topped with candied pecans, maple syrup, powdered sugar, and fresh strawberries 18

**BLUEGRASS "HOT" CHICKEN & WAFFLES** Carson's fried chicken, coated in our bluegrass inspired hot sauce, placed on our Belgian waffle and drizzled with bourbon honey 18 **THIS ENTRÉE IS SPICY**

**BELGIAN WAFFLE** with seasonal berries, candied pecans, whipped cream, powdered sugar and maple syrup 13

## House Sides

**SMOKED GOUDA MACARONI & CHEESE • CARSON'S SEASONED FRIES • BBQ PORK BELLY MACARONI AND CHEESE • PARMESAN TRUFFLE POTATO CHIPS**

**GFO YUKON GOLD GARLIC MASHED POTATOES • GFO GARLIC TERIYAKI GREEN BEANS • GFO WEISENBERGER CHEESE GRITS • GFO HARICOTS VERTS**

**GFO BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE • GFO ASPARAGUS WITH BÉARNAISE**

*18% Gratuity will be added to parties of 13 (guests) or more*

*Please notify us of any food allergies - not every ingredient is listed and your well-being is important to us.*

*\*State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness*

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*Carson's*  
FOOD & DRINK

## Brunch Cocktails

**BANANA BREAD PUDDING MARTINI** Blue Chair Vanilla Rum, Jackson Morgan Banana Pudding Cream Liqueur, Van Roos Caramel Waffle Liqueur, and half & half shaken and strained into a chilled martini glass. Garnished with a graham cracker pie crust rim, whipped cream, and a mint sprig 12

**PEACHTREE STREET** Maker's Mark Bourbon, the Bitter Truth Aromatic Bitters, triple sec, lemon juice, and peach purée; garnished with a lemon peel 10

**WATERMELON MARTINI** Stoli Cucumber Vodka, fresh squeezed lime juice, watermelon purée, simple syrup, and a splash of soda 11

**BEE'S KNEES** New Amsterdam Gin, lemon juice, and honey syrup, finished with a caramelized honey swirl 9

**SPARKLING ROSÉ SEELBACH** Hangar One Rosé Vodka, fresh lemon juice and strawberry purée topped with La Marca Prosecco; served in a champagne flute with a mint leaf garnish 10

**THE BASIL BLUSH** Rock Town Vodka, Eldee Elderflower Liqueur, simple syrup and fresh squeezed grapefruit juice lightly shaken with fresh basil and strained into a chilled cocktail glass; garnished with a fresh basil leaf 10

**BRUNCH PUNCH** Castle & Key Gin and RumHaven Coconut Rum mixed with pineapple, cranberry, fresh squeezed orange juice, and sliced fruit; finished with a splash of soda water and mixed with seasonal berries and an edible orchid 11

**KENTUCKY COFFEE MARTINI** Jephtha Creed Coffee Vodka, Buffalo Trace Bourbon Cream, honey syrup, and the Bitter Truth Chocolate Bitters shaken over ice and served in a chilled martini glass and garnished with shaved chocolate 10

**MIMOSA** California champagne with fresh squeezed orange juice 7

**BOURBON COLD BREW** cold brew coffee, Four Roses 80 Proof, Faretti Chocolate Biscotti Liqueur, half and half, a dash of the Bitter Truth Chocolate Bitters poured over ice topped with whipped cream and a chocolate Pocky cookie 11

**CARSON'S ESPRESSO MARTINI** Van Gogh Double Espresso Vodka and Caffé Borghetti Espresso Liqueur shaken and strained into a chilled martini glass and layered with half & half foam; garnished with shaved chocolate 12

**CANTERA ESPRESSO MARTINI** Cantera Negra Café Tequila Liqueur, Modica Cacao Espresso Syrup, cold brew coffee, and half & half cream; shaken then strained into a martini glass with a sprinkle of dark cocoa powder 12

**SINGLE BARREL ESPRESSO MARTINI** Our Knob Creek Single Barrel Select Bourbon, Modica Cacao Espresso Syrup, brown sugar simple syrup, cold brew coffee and half & half, shaken then strained into a martini glass; garnished with three espresso beans 13

**KIR ROYAL** Chambord Raspberry Liqueur, topped with California champagne, and a blackberry garnish 9

**FRENCH 75** New Amsterdam Gin, lemon juice, and LaMarca Prosecco, with a lemon twist 10

**RED SANGRIA** hand crafted with muddled fruit, Pinot Noir, and triple sec, topped with ginger ale and a garnish of fresh blackberries 10

**WHITE SANGRIA** hand crafted with muddled fruit, Riesling, triple sec, and peach schnapps, topped with Sprite and fresh blackberries 10

## Bellinis Bellinis were invented by Giuseppe Cupriani at Harry's Bar in Venice, Italy.

California champagne mixed with your favorite fruit purée selection

**PASSION FRUIT · MANGO · WATERMELON · PEACH 8**

## Its Bloody Mary Time

Served with our house garnish of candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim

**GIN MARY** New Amsterdam Gin infused in house with black peppercorns and pimentos, the Bitter Truth Cucumber Bitters with our house-made bloody mary mix 11

**VODKA MARY** Tito's Handmade Vodka and our house-made bloody mary mix 11

**BOURBON MARY** Four Roses 80 Proof with our house-made bloody mary mix 11

**TEQUILA MARY** Camerena Reposado Tequila infused in house with fresh ginger and Serrano peppers, and our house-made bloody mary mix 11

**SCOTCH MARY** Bruichladdich Port Charlotte 10-Year-Old Single Malt Scotch and our house-made bloody mary mix 11

**HOT PEPPER MARY** Jephtha Creed Hot Pepper Vodka and our house-made bloody mary mix, with a sweet pepper added to our signature skewer 11

## Mocktails NON-ALCOHOLIC

**ICED VANILLA COLD BREW MOCKTAIL** cold brew coffee and French vanilla syrup shaken over ice with half and half and garnished with whipped cream and a chocolate Pocky cookie 8

**JALAPENO WATERMELON MARGARITA** watermelon puree, simple syrup, fresh squeezed orange and lime juice shaken with muddled jalapeno slices. Strained over ice and garnished with a salted rim and lime wedge 8

**VIRGIN BLOODY MARY** our house-made bloody mary mix served with our house garnish of candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim 9

**DAY AT THE BEACH** Orget almond syrup, fresh squeezed lime juice, pineapple and coconut milk shaken and strained over ice, served with lime wedge 8

**MOCK-MOSA** fresh squeezed orange juice topped with Friexinet Sparkling White Wine (Non-Alcoholic) 8

**BELLINIS** passion fruit, mango, watermelon, or peach purée topped with Friexinet sparkling white wine (Non-Alcoholic) 8

**WHITE SANGRIA** muddled fruit, fresh squeezed orange juice and Sparkling Peach Wine (Non-Alcoholic) topped with sprite 8

**RED SANGRIA** muddled fruit, fresh squeezed orange juice, blackberry purée and Sparkling Red Wine (Non-Alcoholic) topped with ginger ale 8

**BRUNCH SERVED: FRIDAY, SATURDAY, & SUNDAY 10:00am - 2:00pm**

**LUNCH & DINNER MENU ALSO AVAILABLE DURING BRUNCH HOURS**  
(ASK YOUR SERVER FOR A MENU)