



STARTERS

- Soup Of The Day.....cup \$5/bowl \$8
- Quinoa Hushpuppies quinoa, oyster mushrooms, currants, jalapeño remoulade, arugula.....\$9
- Sidewinder House Fries crispy sidewinder fries tossed in garlic, apple horseradish sauce.....\$9
- Chicken Wings salsa macha wing sauce, cotija cheese, sour cream\$12
- Nachos warm Yoli Tortilleria chips, pepper jack & tequila queso, pinto refried beans, corn salsa (Add Chicken \$7/Beef* \$9).....\$14
- Beef Sliders Guinness braised beef, onion marmalade, Muenster cheese, garlic fries.....\$14
- Charcuterie Board Chef’s choice of two meats and cheeses, pickled onions, grain mustard.....\$20

SALADS Additions: Grilled Chicken \$7 Grilled Salmon* \$14

- Strawberry Spinach Salad strawberries, baby spinach, marinated feta cheese, red onions, roasted pecans, poppy seed dressing..... \$8
- Wedge Salad bibb lettuce, boiled eggs, bacon, pickled onions, roasted grape tomatoes, bleu cheese crumbles, buttermilk sage dressing.....\$9
- Fried Goat Cheese & Beet Salad arugula, roasted red & golden beets, goat cheese croquette, shallots, fried walnuts, balsamic dressing, spicy honey.....\$10

SANDWICHES served with choice of french fries, garlic fries, or sweet potato fries

- Tuna Melt homemade tuna salad, sharp cheddar cheese, tomato, onions, deli cut whole wheat...\$13
- Club turkey, ham, bacon, onion, pickle, lettuce, tomato, cheddar, sourdough.....\$13
- Black & Blue Burger* blackened 7oz beef patty, blue cheese, blueberry compote, arugula, bacon\$14
- KC Beach Burger* 7oz beef patty, grilled pineapple, onion ring, barbeque sauce, sautéed jalapeños, ham.....\$14

ENTREES

- Chicken Dirty Rice grilled chicken skewer, andouille sausage, green goddess dressing.....\$18
- Beef Bolognese Pasta rigatoni, creamy Bolognese, fresh lemon ricotta.....\$20
- Shrimp Pasta* sun dried tomato alfredo, gemelli pasta, roasted grape tomatoes, lemon butter, broccolini.....\$24
- Salmon* parmesan grits, collard greens, shallot beurre blanc, pickled red onion.....\$26
- 14oz Ribeye* mashed potatoes, green beans.....\$40

SIDES

- MASHED POTATOES.....\$4 GREEN BEANS.....\$4 FRENCH FRIES.....\$4
- SWEET POTATO FRIES.....\$5 GARLIC FRIES.....\$5 GARDEN SALAD.....\$6
- PARMESAN GRITS.....\$6

KITCHEN HOURS 4:00PM-9:00PM

*Regarding the safety of these items, asterisked items can be served raw or undercooked. Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness.



DESSERTS

- Cheesecake Crepe** fresh berries, crème brûlée ice cream\$8
- Banana Bread Pudding** peanut butter ice cream, concord grape sauce.....\$8
- Betty Rae's Ice Cream Flight** chef selection of 3 ice creams and snickerdoodle cookies.....\$8

WHITE WINE

- LA MARCA PROCECCO 187ML fresh flavor, full and persistent..... \$9
- STORYPOINT CHARD refreshing, pure fruit on the palate..... \$9/\$35
- LA GARENNE SAUV BLANC grassy aroma, complex flavors..... \$10 /\$39
- EROICA RIESLING well balanced and slightly fruity..... \$9/\$35
- VILLA SAN MARTINO PINOT GRIGIO fruity, hints of nuts and toasted bread..... \$8/\$31

RED WINE

- ILLUSION BLEND full bodied, cassis, blackberries and prunes, well balanced acidity.....\$8/\$31
- DOS FINCAS MALBEC dark plum, notes of cocoa on the palate..... \$8/\$31
- FREI BROTHERS MERLOT balanced in style, structured, but lively..... \$9/\$35
- LYRIC PINOT NOIR rich in ripe cherry, drinks complex..... \$13/\$51
- HYBRID PINOT NOIR good balance and full of fruit..... \$8/\$31
- JOSH CABERNET intense dark fruits, cinnamon, clove and subtle oak aromas..... \$9/\$35
- LODI ZINFANDEL mild aromas and flavors of blackberry, smooth finish \$10/\$38

DRAUGHT BEER

- Boulevard Wheat..... \$7 Bud Light..... \$6 KC Bier Co. Dunkel..... \$7
- Bell's Two Hearted IPA..... \$7 Stella Artois..... \$7 Tank 7 Farmhouse Ale.....\$10

BOTTLED BEER

- Angry Orchard Cider..... \$6 Blue Moon..... \$6 Boulevard Pale Ale..... \$6 Boulevard Wheat... \$6
- Bud Light..... \$5 Budweiser..... \$5 Coors Light..... \$5
- Corona..... \$6 Duvel..... \$8 Guinness \$6
- Heineken..... \$6 Kaliber N/A..... \$6 Michelob Ultra..... \$5
- Miller Lite\$5 Sam Adams Lager..... \$5