

HANDCRAFTED COCKTAILS

WHISKEY SOUR \$8

Evan Williams Bourbon | Lemon Juice | Sugar

AUTUMN FIZZ \$8

Beefeater Gin | Lemon Juice | Agave Nectar | Sparkling Apple Cider

APPLE CIDER MIMOSA \$8

Apple Cider | La Marca Prosecco

CARAMEL APPLE MULE \$10

Skyy Vodka | Caramel Syrup | Apple Cider

MEXICALI MULE \$10

Jose Cuervo Tequila | Ginger Beer | Lime Juice | BItters

SMORE'S \$10

Rum Chata | Baileys | Frangelico | Coffee | Chocolate Syrup

BEER

CORONA EXTRA \$8

CORONA LIGHT \$8

HEINEKEN \$8

SHOCK TOP \$8

HIGHLANDS GAELIC ALE \$8

WARSTEINER PILSNER \$8

BUDLIGHT \$5

MICHELOB ULTRA \$5

MILLER LIGHT \$5

BEVERAGES

SODA \$2.50

TEA \$2.50

APPLE JUICE \$2.50

ORANGE JUICE \$5.00

COFFEE \$2.50

SHAREABLES

\$8 BEER BATTERED ONION RINGS VEG | CHIPOTLE RANCH | HORSERADISH HONEY MUSTARD

\$9 CHICKEN BITES | HOUSE MADE BARBECUE | BUFFALO SAUCE | HORSERADISH HONEY MUSTARD

\$10 FLATBREAD VEG | WILD MUSHROOMS | HONEY | SPINACH | SMOKEY CREAM SAUCE | TOASTED PECANS

\$25 ARTISANAL CHEESE BOARD VEG | SPANISH MANCHEGO| FRENCH IMPORT BRIE| IMPORTED ASIAGO | SPICED RED WINE ONION JAM| PEACH JALAPENO JAM | GREEN TOMATO JAM| WARM BREAD

SOUPS & SALADS

\$8 BOWL | \$6 CUP CHEF'S SOUP OF THE WEEK

\$10 COBB SALAD | ARTISAN SALAD MIX| BOILED EGG| BACON BITES |TOMATO| CUCUMBER RED ONION| CHEDDAR CHEESE

\$9 CAESAR VEG | ROMAINE LETTUCE | PARMESAN | CROUTONS | FRESH CRACKED PEPPER

ADDITIONS | 60Z SALMON \$10 | 50Z STRIP STEAK \$7 | CHICKEN \$4

SANDWICHES

GLUTEN FREE BUNS AVAILABLE UPON REQUEST**

ALL SANDWICHES SERVED WITH FRENCH FRIES | SUBSTITUTE FOR ONION RINGS 2

\$12 VALHALLA BURGER | BRIOCHE BUN | LETTUCE | TOMATO | RED ONION | CHEDDER CHEESE SLICE | PICKLE

\$13 THE BLUE PEACH BURGER| BRIOCHE BUN|PEACH JALAPENO CHUTNEY| LETTUCE|PEACH BALLZ DRIZZLE| BLUE CHEESE

\$13 THE FIREBALL BURGER | BRIOCHE BUN | CRISP BACON | CANDIED JALAPENOS | CHEDDAR CHEESE | FLAMING SAUCE

\$12 GRILLED CHICKEN BACON CHEDDAR | TEXAS TOAST | CRISP BACON | TOMATO | LETTUCE | RED ONION | CHEDDAR

\$13 THE DIRTY BIRD| HOUSE MADE BISCUIT| BLACKENED FRIED CHICKEN | SAUTEED BELL PEPPER SAUTEED ONION| CHEDDAR CHEESE| FLAMING SAUCE

\$11 THE JERRY| TEXAS TOAST| ALBACORE WHITE TUNA| SAUTEED ONION| CHEDDAR CHEESE

\$12 THE BIG FISH| BRIOCHE BUN| FRIED NC RAINBOW TROUT| COLE SLAW| HOUSE MADE REMOULADE SAUCE

\$10 CHICKEN SALAD SANDWICH | TEXAS TOAST | HOUSE MADE CHICKEN SALAD | LETTUCE |
TOASTED PECANS

TACOS

TACOS ARE SERVED 2 PER ORDER

\$11 PORK BELLY | ASIAN SLAW | SESAME SEEDS | SWEET SOY GLAZE

\$10 FRIED CHICKEN|LETTUCE|TOMATO| RED ONION| CHIPOTLE RANCH||CHEDDAR CHEESE \$12 TROUT| GRILLED NC RAINBOW TROUT| COLESLAW| HOUSE MADE REMOULADE SAUCE

GF| GLUTEN FREE VEG| VEGETARIAN OPTION

**CAESAR DRESSING CONTAINS RAW EGGS. STEAKS AND SEAFOOD ARE COOKED TO ORDER AND CAN BE SERVED
RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WE PROUDLY SUPPORT OUR LOCAL FARMERS, RANCHERS, FORAGERS AND DISTRIBUTORS. THEY MAKE KEEPING IT LOCAL, FRESH, SEASONAL, AND SUSTAINABLE POSSIBLE.

Clay Harris-Executive Chef

Eric Russell - Executive Sous Chef