

SHAREABLES

CHARGUTERIE | 24

Chef's selection of cured meats, local cheeses, jams, nuts, toast points, crackers

DIPS | 20

Pimento cheese, French onion, boudin dip, crisp vegetables, toast points, crackers

BOUDIN BALLS | 17

Boudin sausage, herbs & spices, rice, honey Dijon aioli, herbs

BANG BANG SHRIMP | 19

Buttermilk-marinated shrimp, hot honey sauce, dill pickle slaw

CRAWFISH CRABCAKE | 20

Remoulade, pickled green tomato relish, potato straws, herbs

FLATBREADS

ROASTED MUSHROOM & SHORT RIB | 19

Garlic aioli, mozzarella, braised beef, sautéed mushrooms, goat cheese, arugula, truffle oil

MARGHERITA | 17

Garlic aioli, burrata, heirloom tomato, balsamic, basil

GF PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES. This menu was designed with gluten sensitivity in mind; however, we are not a gluten free restaurant and cannot ensure cross contamination with wheat-based products.

SWEETS

HIPPIE'S SKILLET COOKIE | 12

Chocolate chip cookie, peanut butter sauce, hot fudge,
Chunked Reese's, French vanilla ice cream

CRÈME BRÛLÉE | 12

Chef's seasonal selection of flavors, custard, sugar crust

CANS | 10

Bacardi Rum Punch
Big Machine Spiked Coolers
Budweiser
Bud Light
Busch Light
Coors Banquet
Coors Light
Corona Extra
Happy Dad
(Fruit Punch, Peach Tea)
Hornitos Ranch Water

Lone River Ranch Water
Michelob Ultra
Michelob Ultra 0.0
Miller Lite
Modelo Especial
Nütrl Vodka Seltzer
(Black Cherry, Pineapple,
Watermelon)
-196 Vodka Seltzer
(Grapefruit, Lemon, Peach,
Strawberry)

SOBER SIPS | 6

Cold Brew Coffee
Liquid Death Mountain Water
Liquid Death Sparkling Water
Owen's Ginger Beer
Red Bull
(Regular, Sugar Free, Watermelon)

*CONSUMER ADVISORY: Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

*All Menu Listed Prices Are Inclusive of Federal, State, and Local Taxes & Fees

COCKTAILS

4x4xBLUE | 18

Haku Vodka, lemon, blue raspberry, Red Bull, mint

NEON DIAMONDS | 17

Hornitos Plata, citric acid, Martini & Rossi Dry Vermouth, pear, diamond ice cube, gold sugar rim

CRESCENT COLADA | 18

Ketel One, citric acid, coconut, Velvet Falernum, pineapple baking emulsion, fee foam, dehydrated red pineapple

BOMBSHELL | 18

Ketel One, vanilla, passionfruit purée, lemon, fee foam, atomized vanilla

BOURBON-CATION | 18

Knob Creek, strawberry, lemon, red wine, yellow shoots, fire sticks

BOURBON GRAS | 20

Angel's Envy, king cake, orange bitters, edible lace

ROAD RUNNER | 18

Ole Smoky Sour Watermelon Moonshine, cucumber, lemon, watermelon, Red Bull, sage

GREEN PASTURE | 18

Crown Royal, Granny Smith apple syrup, lime, cranberry bitters, dehydrated apple slice

NOIR NECTAR | 18

Bacardi Spiced, Frangelico, cold brew coffee, salted caramel, fee foam, cinnamon stick

SOUTHERN HEAT | 18

Don Julio Blanco, lime, mango, orange, soda, mint, watermelon chili salt, dehydrated lime

SUNFLOWER | 19

Sipsmith, elderflower, lemon, Noble Cut Orangecello, fire sticks, mint, absinthe rinse

DISCO COWGIRL | 18

Tres Generaciones Plata, pineapple, lime, butterfly pea tea, soda, mint, disco ball stir stick

YELLOWSTONE SPRITZ | 18

Grey Goose, pineapple, lemongrass, lemon, soda, orchid, lemon essence

GLASSES

RED

Daou Reserve Cabernet | 25
Duckhorn Cabernet | 35
San Simeon Cabernet | 15

SPARKLING

Veuve Clicquot Yellow Brut | 35
Veuve Clicquot Rosé | 40
Martini & Rossi Prosecco | 15

WHITE

Duckhorn Sauvignon Blanc | 25
Far Niente Chardonnay | 30
San Simeon Chardonnay | 15

STELLA ROSA

Black | 15

BOTTLES

VODKA

Grey Goose | 350

TEQUILA

Casamigos Blanco | 350

BOURBON & WHISKEY

Jack Daniels (flavors) | 300
Makers Mark | 300

WINE

Duckhorn Cabernet Sauvignon | 100
Duckhorn Sauvignon Blanc | 100
Far Niente Chardonnay | 150

CHAMPAGNE

Veuve Clicquot Yellow Brut | 325
Dom Perignon Brut | 450