

COCKTAILS

DISCO COWGIRL | 18

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

4X4XBLUE | 18

Hornitos Plata, lemon, blue raspberry, Red Bull, mint

BOMBSHELL | 18

Haku, vanilla, passion fruit purée, lemon, fee foam, atomized vanilla

CHERRY PIE CHARMER | 18

Grey Goose, lemon, cherry, orgeat, crumbled cookie rim

HOLD MY HALO | 18

Haku, cotton candy, lemon, Martini & Rossi Prosecco, gold sugar

NEON RAINBOW | 18

Patron Silver, pineapple, lemon, blood orange, rainbow candy stick

NOIR NECTAR | 18

Maker's Mark, Frangelico, cold brew coffee, salted caramel, fee foam, cinnamon stick

SMELLS LIKE SMOKE | 20

Angel's Envy, Illegal Joven Mezcal, cranberry, Angostura bitters, rosemary, smoked tableside

SUNFLOWER | 19

Roku, St. Germain Elderflower Liqueur, blackberry, lemon, basil, Fever Tree Lemonade, mint

WHISKEY COLORED CRAYON | 19

Knob Creek, lemon, orange, french vanilla, edible crayon

WILDFLOWERS NEW FASHIONED | 19

St. Germain Elderflower Liqueur, lemon, basil, black lemon bitters, lavender

YELLOWSTONE SPRITZ | 19

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

CRESCENT COLADA | 18

Los Sundays Coconut, citric acid, coconut, Velvet Falernum, pineapple baking emulsion, fee foam, dehydrated red pineapple

SHAREABLES

CHARGUTERIE | 27

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

BURRATA BRUSCHETTA | 17

Herbed burrata cheese, marinated tomato and onion, grilled crostini, balsamic glaze, basil

FLATBREADS

ROASTED MUSHROOM & SHORT RIB | 24

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

MARGHERITA | 20

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.

An automatic gratuity of 20% will be added to parties of 8 or more guests, including split checks.

SWEETS

HIPPIE'S SKILLET COOKIE | 12

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

SEASONAL TRIFLE | 12

Chef's selection of seasonal flavors in a layered confection
of cake, pudding and fruit

CANS | 11

Angry Orchard
Bacardi Rum Punch
Bearded Iris Homestyle IPA
Big Machine Spiked Coolers
Budweiser
Bud Light
Busch Light
Coors Banquet
Coors Light
Corona Extra
Happy Dad
(Fruit Punch, Lemonade)

Lone River Ranch Water
Michelob Ultra
Michelob Ultra 0.0
Miller Lite
Nütrl Vodka Seltzer
(Black Cherry, Pineapple, Watermelon)
Sun Cruiser Iced Tea + Vodka
Sun Cruiser Lemonade + Vodka
Yuengling Flight
-196 Vodka Seltzer
(Peach, Strawberry)

SOBER SIPS | 6

Cold Brew Coffee
No Days Off Premium Water
No Days Off Premium Sparkling Water
Red Bull
(Regular, Sugar Free, White Peach)

*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.

GLASSES

RED

Daou Reserve Cabernet | 25
Duckhorn Cabernet | 35
San Simeon Cabernet | 16

SPARKLING

Veuve Clicquot Yellow Brut | 35
Veuve Clicquot Rosé | 40
Martini & Rossi Prosecco | 16

WHITE

Duckhorn Sauvignon Blanc | 25
Far Niente Chardonnay | 30
San Simeon Chardonnay | 16

STELLA ROSA

Black | 16

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