



STARTERS & SHAREABLES

FRIES* - garlic aioli - \$8 (add beer cheese or pickled scotch bonnet aioli - \$1 each)

LOADED FRIES* - fries smothered in beer cheese, covered with jalapeno, green onion and topped with tangy BBQ sauce - \$13

CRISPY BRUSSELS* - chiptole vinaigrette - \$13

WINGS* - your choice of garlic lemon pepper or buffalo, with house ranch or bleu cheese, fries - \$14

SALADS

CAESAR** - croutons, fresh grated parmesan, house-made dressing - \$13

FALL SALAD - apple, mixed greens, candied pecans, feta, balsamic vinaigrette - \$14

GARDEN SALAD - romaine, cherry tomatoes, cucumber, carrot, red wine vinaigrette - \$10

ADD CHICKEN SALAD OR SHRIMP (SAUTÉED OR FRIED) TO ANY SALAD - \$7,

SANDWICHES

SMASH BURGER - two 3oz beef patties, cheddar, bacon, lettuce, tomato - \$18

BBQ CHICKEN CLUB - smoked chicken breast, cheddar, lettuce, tomato, bacon, bbq sauce, on pretzel bun - \$17

GUAJILLO PULLED PORK - guajillo chili marinade, pickled red onion, cotija, micro cilantro - \$17

BLT - bacon, lettuce and tomato on brioche bread with garlic aioli - \$14

SHRIMP ROLLS* - fried shrimp, chow chow, remoulade - \$19 (2 rolls)

ALL SANDWICHES SERVED WITH FRIES*

SPECIALS

PORTOBELLO SANDWICH - roasted portobello mushroom, tomato, mixed greens, smoked onion, black garlic aioli, on a pita, fries* - \$14

SMOKED CRAB RANGOON* - smoked crab, cream cheese with sweet chili dipping sauce - \$12

ROAST BEEF SANDWICH - thin sliced black angus beef, lettuce, tomato, crispy onion straws and bleu cheese spread on a brioche bun with fries* - \$18

CHICKEN SALAD SANDWICH - smoked chicken, dried cranberries, pecan, celery, red onion with house cut fries*- \$16

**ASK ABOUT OUR
DESSERTS**

**ASK ABOUT OUR
KIDS MENU**

*Items with an asterisk may be cooked in oil shared with seafood

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 20% gratuity will be added to parties of 6 or more with a 6 separate check limit.

WE ARE CASHLESS

12/16/23

BEER

PRICING

16oz / \$7 - 8oz / \$4 - 4oz / \$2.5

*See descriptions for exceptions



SHARE - HELLES LAGER - 5.2% - A classic Munich style helles lager made with malt from our friends at Riverbend Malt House and a blend of Hallertau hop varieties. Light, bready, slightly bitter, and floral.

GRAPEFRUIT SHANDY - BEER W/ FRUIT SODA - A light lager blended with Grapefruit Soda for the ultimate in refreshing, spritzzy beverages. Also available in Pineapple and Mandarin. ***12oz/\$5**

[DISTANT MURMUR] - CZECH STYLE DARK LAGER - 4.5% - A full bodied, malty lager in the tradition of Czech Tmavy Lezak. Czech style Pilsner Malt from our friends at Riverbend Malt House, a blend of specialty malts, and Czech Saaz hops create flavors of Toast, Milk Chocolate, and Plum in a light yet fortifying pivo.

G'MA PARKER - COFFEE PALE ALE - 5.4% - A classic juicy pale ale made from a combo of Barley, Wheat, Oats, and Citra hops before being conditioned on ultra fresh Intelligentsia Coffee. The El Diablo blend, which we use for our house cold brew, lends flavors of Chocolate and Spice to this lightly citrusy, refreshing pale ale.

JUST METAL - NEW ENGLAND IPA - 7% - A fruit forward combo of American and New Zealand hops in a classic mash of barley, oats, and wheat. Aromas of Passionfruit, Pineapple, Lemon Lime, and Honeysuckle. "You've Earned This"

SKY JUGGLER - NEW ENGLAND IPA - 7.2% - An extra punchy blend of Citra, Mosaic, El Dorado, and El Dorado Incognito equals aromas of Overripe Pineapple, Pear, Peach, and Grapefruit.

WHATEVER, FOREVER - IDAHO 7 FRESH HOP DIP A - 8% - Once a year, at harvest time, we get to brew a "fresh hop" or "wet hop" beer using hops picked right off the bine. This year, we teamed up Crosby hops in Oregon to get ultra fresh Idaho 7 hops overnighed to us for this super cool brew. A strong malt backbone and heightened bitterness pair super well with the candied pineapple and effervescent pine aromas of these amazing hops.

ANTHO-SOMETHING - IMPERIAL FRUITED SOUR ALE - 7.5% - Our house imperial sour base conditioned on a tart, juicy blend of Acai, Blueberry, Blackberry, and Sweet Cherry . This is what healthy people drink for breakfast. I think...

ABYSSAL ZONE - IMPERIAL OYSTER STOUT - 11% - Collaboration with Eventide Brewing in Grant Park. A monstrous Imperial stout made from a combo of 8 different malts. Oysters added to the whirlpool along with a dash of sea salt. Flavors of Espresso, Milk Chocolate, Dark Fruit, and a light salinity to balance it out. ***\$6/6oz, \$12/12oz** ****ALLERGY WARNING: CONTAINS SHELLFISH****

HOUSE SELTZER - STRAWBERRY LEMONADE - 5% - House-made non-alcoholic seltzer with a shot of Tito's. ***\$7/16oz**
****Gluten Free****

MONK'S MEAD STIGMATA - (GA) - 9% - Mead made from Wildflower honey, hibiscus, rose and elder flower by our friends down the street at Monk's Meadery, Georgia's first meadery. ***\$6/6oz, \$12/12oz** ****Gluten Free****

TO-GO BEER

JUST METAL 4-PACK - \$18

SKY JUGGLER 4-PACK - \$18

SHARE 4-PACK - \$14

32OZ CRAWLER - \$12 *Exceptions apply

WE ARE CASHLESS

A 20% gratuity will be added to parties of 6 or more with a 6 separate check limit.

12/16/23

WINE \$12/\$36

SPARKLING

- Cava Brut, Casteller, 2021 - Spain
- Lambrusco, Broletto, (RED) 2021 - Italy

WHITE

- Pinot Grigio, Angelini - Italy
- Sauvignon Blanc, Les Grenettes, 2021 - France
- Chardonnay, House of Brown, 2022 - California

ROSE

- Bardolino Le Morette Rose, 2021 - Italy

RED

- Pinot Noir, Pas de Probleme 2021 - France
- Cotes Du Rhone, Clovis, 2022 - France
- Primitivo, Electric Bee, 2021 - Italy



BAR

CLASSICS

- RANCH WATER** - Lunazul Blanco Tequila, Topo Chico, lime juice - \$12
- HOUSE MARGARITA** - Made with El Jimador Reposado Tequila - \$13
- DIRTY MARTINI** - Tito's, Vermouth, olive juice, olives - \$13
- OLD FASHIONED** - Eagle Rare 10yr, Demerara, Bitters and orange - \$15
- PALOMA** - El Jimador Blanco Tequila, Jarritos Grapefruit soda, lime juice - \$12
- MULE** - Tito's, Lime and Ginger Beer - \$12.50
- MANHATTAN** - Rittenhouse Rye, sweet vermouth, cherry - \$15
- BLOODY MARY** - Tito's Vodka and Zing Zang - \$12
- NEGRONI** - Condesa Gin, Campari, Sweet Vermouth - \$13.50

SIGNATURE

- SPROTINI** - Tito's, Khalua, espresso, angel tears, bitters - \$15
- COWBOY SPROTINI** - Old Forester, Khalua, espresso, angel tears, bitters - \$15
- MS. BRADSHAW** - Tito's, Triple Sec, cranberry juice, cherry syrup, lime twist and cherry garnish (our take on a Cosmo) - \$15
- FAIRY ELIXR** - Empress 1908 pea flower gin, lavender simple, lemon - \$13
- PASSIFLORA** - Passionfruit syrup, Lunazul Blanco Tequila, Sour Mix - \$14
- THE PARIS WIFE** - Diplomatico Planas Rum, peach syrup, Triple Sec, lime juice - \$12.00
- COUGAR JUICE** - Lunazul Blanco, Triple Sec, lime juice (it's a skinny marg) - \$13
- ROSEMARY'S BABY** - Condesa gin, rosemary simple, grapefruit juice, lemon juice - \$12

SODAS

- COKE, DIET COKE, COKE ZERO, SPRITE, JARRITOS (GRAPEFRUIT, ORANGE, PINEAPPLE), TOPO CHICO**
- PIBB XTRA, GINGER ALE, LEMONADE**

WE ARE CASHLESS

A 20% gratuity will be added to parties of 6 or more with a 6 separate check limit.

12/16/23



DESSERT (ALL DESSERTS MADE IN HOUSE)

SMOKED CHEESECAKE - \$8

BIRTHDAY CAKE - yellow cake with buttercream frosting and rainbow sprinkles - \$8

ASSORTED COOKIES - 3 for \$6, 5 for \$8

ICE CREAM SANDWICH - vanilla, chocolate or strawberry ice cream, brownie cookies - \$7

SNICKERDOODLE ICE CREAM SANDWICH - pistachio ice cream, strawberry chai snickerdoodle cookies - \$7

COFFEE

HOT COFFEE* - Intelligentsia coffee - \$3/12oz, \$4/16oz

ICED COFFEE* - Intelligentsia coffee - \$3/16oz

NITRO COLD BREW - Intelligentsia coffee - \$5/12oz, \$6/16oz

*Refills on these coffees are \$1

TEA

GREEN TEAS

Emerald Spring - \$3

Jasmine - \$3

BLACK TEAS

English Breakfast - \$3

Earl Grey - \$3

HERBAL TEAS (CAFFEINE FREE)

Turmeric Tonic - \$3

King Crimson - \$3

Peppermint - \$3

CORDIALS

Fernet Branca - \$9

Averna - \$10

ESPRESSO DRINKS

2 ^{oz}	DOUBLE SHOT	\$3.00
4 ^{oz}	CORTADO	\$3.50
6 ^{oz}	FLAT WHITE	\$3.75
6 ^{oz}	CAPPUCCINO	\$3.75
8 ^{oz}	PICCOLO	\$4.00
12 ^{oz}	LATTE	\$4.50
6 ^{oz}	LONG BLACK	\$3.00
12 ^{oz}	AMERICANO	\$4.75

EXTRAS

HOUSEMADE SYRUPS	75¢
CARAMEL	
CHOCOLATE	
VANILLA	
LAVENDER	
ADD A SHOT TO IT	\$1.75



COFFEE	
HOT COFFEE *	
12 oz	\$3.00
16 oz	\$4.00
ICED COFFEE *	
16 oz	\$3.00
NITRO COLD BREW	
12 oz	\$5.00
16 oz	\$6.00

*refills on these coffees are \$1

LOOSE LEAF TEA

\$3.00	EMERALD SPRING
\$3.00	JASMINE
\$3.00	ENGLISH BREAKFAST
\$3.00	EARL GREY
\$3.00	TURMERIC TONIC
\$3.00	KING CRIMSON
\$3.00	PEPPERMINT

CHAI, MATCHA, ETC.

\$4.25	CHAI LATTE
\$5.25	DIRTY CHAI LATTE
\$4.75	MATCHA LATTE
\$4.00	LONDON FOG
\$4.00	HOT CHOCOLATE

WHOLE MILK | OAT MILK +75¢ | ALMOND MILK +75¢ | MACADAMIA MILK +75¢

CAFE SPECIALS

\$5.25	BAKLAVATTE
	<i>Pistachio and honey w/ sesame, cinnamon, & lemon peel It's a baklava latte</i>
\$4.00	ROSE GOLD LATTE
	<i>An herbal latte with turmeric, spices, rosewater, and vanilla add a shot of espresso \$1.75</i>
\$5.25	PUMPKIN SPICE LATTE
	<i>Warm spices for cool weather. Cinnamon, ginger, clove, allspice, & nutmeg make this iconic beverage so delicious.</i>
\$5.00	PUMPKIN CHAI LATTE
	<i>Chai has enough spice already but a little extra kick never hurts.</i>

SEASONAL SODAS

	YUZU SPRITZ	\$3.50
	<i>yuzu puree with cucumber syrup & basil tincture add an ounce of gin \$5</i>	
	PEACH MINT LEMONADE	\$3.50
	<i>sparkling lemonade with peach puree and mint tincture add an ounce of gin \$5</i>	

HOUSE-BREWED KOMBUCHA

12 oz	\$4.00	16 oz	\$5.00
STRAWBERRY			
<i>with bergamot and rosewater</i>			
PINEAPPLE			
<i>with fennel seed and black pepper</i>			



BREAKFAST

8am-11am Monday-Friday, 9am-2pm Saturday & Sunday

SANDWICH - \$6

egg and cheddar on TGM brioche bun

BOWL - \$10

2 eggs, crispy potatoes, shredded cheddar, peppers & onions

PLATE - \$10

2 eggs, crispy potatoes & toast

CRISPY POTATOES - \$3.5

add as a side with a sandwich for \$2

ADD-ONS AND MODS

- + avocado - \$1
- + bacon, tofu - \$2
- + brisket, turkey, pork - \$4
- + extra egg - \$1.5
- sub bagel - \$1
- sub gluten free bun - \$1