

SHARABLE STARTERS

- TOGARASHI CRUSTED AHI TUNA*** Granny Smith apple slaw 15.95
- CRISPY CALAMARI** pepperoncini, scallions & caramelized lemon 15.95
- TEXAS BLUE CRAB CAKES*** Tito's Vodka® cocktail sauce & Meyer lemon rémoulade 16.95
- AHI TUNA TARTARE*** avocado-lime crème & crispy wonton chips 14.50
- CARNE ASADA TACOS** crispy iceberg lettuce, pico de gallo, & queso cotija 10.95
- SMOKED RIBEYE QUESADILLAS** toasted garlic tortilla, horseradish-lemon sour cream 15.50
- SPICY SHRIMP COCKTAIL*** Tito's Handmade Vodka® cocktail sauce 15.95
- MAPLE-BLACK PEPPER GLAZED CHICKEN WINGS** creamy Danish bleu cheese sauce 13.95
- CREAMY GARLIC HUMMUS** crumbled feta cheese, Kalamata olives, warm pita 11.95
- WOOD GRILLED KOBE BEEF SLIDERS*** chipotle-lime ketchup & crispy French fries 14.95

GREENS

add grilled chicken 6.00 add blackened salmon 9.00

- COOL RIVER SALAD** Granny Smith apple, Danish bleu cheese, candied pecans, maple vinaigrette 9.95
- BABY ICEBERG WEDGE SALAD** Neuske's applewood smoked bacon, tomato, red onions, creamy bleu cheese dressing 9.95
- CAESAR SALAD** shaved Parmesan, toasted garlic croutons 9.95
- TEXAS PECAN CRISPY CHICKEN SALAD** applewood smoked bacon, honey-mustard vinaigrette 13.95

HICKORY GRILLED BURGERS & SANDWICHES

served with all the fixin's and choice of French fries, sweet potato fries or buffalo potato chips

- HICKORY GRILLED CHEESEBURGER*** melted sharp cheddar 13.50
- HICKORY GRILLED CHIPOTLE BURGER*** roasted peppers, caramelized onions, smoked cheddar & chipotle BBQ sauce 13.50
- FRIED CHICKEN SANDWICH** pepper jack cheese & honey roasted garlic aioli 13.50
- CAJUN BLACKENED GROUPER SANDWICH** Meyer lemon remoulade, caramelized lemon 15.95
- HICKORY SMOKED PORK SHOULDER SANDWICH** grilled onions, molasses BBQ sauce 13.95
- WOOD ROASTED PRIME RIB SANDWICH*** caramelized onions & peppers, cracked pepper au jus 16.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make manager aware of any food allergies prior to placing your order.



A COLLABORATION OF CHEFS

KENT RATHBUN & FERNANDO RODRIGUEZ

COCKTAILS

SEASONAL SELECTION

GOLDEN JACKS Jack Daniel's Tennessee Whiskey, Jack Daniel's Tennessee Honey Whiskey, Cointreau Orange Liqueur, fresh lemon, shimmer dust 12

SKY HIGH FASHIONED Garrison Brothers Bourbon, barrel-aged bitters cotton candy, angostura bitters, Luxardo cherry, orange 20

SHIMMERING AMARETTO SOUR Woodford Reserve Bourbon, Disaronno Amaretto, fresh lemon juice, shimmer dust 12

TITO'S HANDMADE MARTINI Tito's Handmade Vodka, 1888 Hand-Pressed Olive Juice, bacon and blue cheese-stuffed olives 12

KETEL ONE MULE Ketel One Vodka, ginger beer, fresh lime juice 8

THE JASMINE Grey Goose Vodka, Solerno Blood Orange Liqueur, rose water syrup, fresh lemon juice 12

LOVE POTION Housemade strawberry infused Absolut Elyx Vodka, lime juice, Cointreau Orange Liqueur, Monin agave nectar, mint 13

WOODFORD RESERVE MANHATTAN Woodford Reserve Bourbon, Luxardo Maraschino cherry, maple syrup, sweet vermouth, bitters and Pig Candy. Available as a martini or on the rocks 10

THE NEW FASHIONED Bastille Hand-Crafted French Whisky, Luxardo Maraschino Liqueur, orange bitters, Luxardo Maraschino cherry and orange bitters-infused ice 12

BLACKBERRY SMASH Jameson Black Barrel Irish Whiskey, fresh lime and lemon juices, Monin blackberry purée, Topo Chico 12

PERFECT PATRÓN MARGARITA Patrón Silver Tequila, Patrón Citrónge Liqueur, fresh sweet and sour, orange juice 12

TANGARITA Herradura Reposado Tequila, Cointreau Orange Liqueur, Mango Reàl, fresh lime juice, tamarind nectar 12

PORTS O'CALL Mount Gay Black Barrel Rum, Taylor Tawny Port, Peach Reàl, Monin orange syrup, lemon juice, Angostura bitters 12

GARDEN PARTY The Botanist Gin, Aperol, fresh lemon juice, fresh basil, Lunetta Prosecco 13

GLITTERBALL MARGARITA Aviòn Silver Tequila, Perfect Purée Passion Fruit, fresh lime and orange juices, triple sec, grenadine 12