



Sparkling / Champagne

Maschio, Prosecco, Italy Split
Syltbar, Prosecco, San Simone
Syltbar, Rosé, San Simone

Mondoro, Asti, Italy NV
 Moët Chandon, France NV
 Taittinger Cuvee Prestige, Brut, France NV
 Dom Perignon, France 2006

Lighter Whites

Stella, Moscato, Italy 2018
Pacific Rim, Riesling, Columbia Valley 2018

Dr L, Riesling, Mosel 2018
Château de Campuget, Rosé, Rhône Valley 2019
Caposaldo, Pinot Grigio, Italy 2018
 Swanson, Pinot Grigio, Napa 2016
Giesen, Sauvignon Blanc, Marlborough 2019
 Charles Krug, Sauvignon Blanc, Napa 2018
 Caymus, "Conundrum", California 2016

Chardonnay

Elouan, Chardonnay, Oregon 2018
Mer Soleil "Reserve", Chardonnay, Saint Lucia Highlands 2018

Chalk Hill, Chardonnay, Sonoma Coast 2018
 Sequoia Grove, Chardonnay, Carneros 2017
 Franciscan, Chardonnay, Napa 2016
 Saintsbury, Chardonnay, Carneros 2017
 Cakebread Cellars, Chardonnay, Napa 2018
 Grgich Hills, Chardonnay, Napa 2017

Pinot Noir

Boen, Pinot Noir, Sonoma-Santa Barbara-Monterey 2019
Inscription, Pinot Noir, Willamette Valley 2019

Erath "Estate", Pinot Noir, Willamette 2016
 Belle Glos "Clark and Telephone" Pinot Noir, Santa Barbara 2018
 Artesa "Estate", Pinot Noir, Los Carneros 2016
 Kosta Browne / Pinot Noir / Russian River Valley 2017

Merlot / Syrah / Carmenere

Hahn, Merlot, Central Coast 2017
 Duckhorn Vineyards "Decoy", Merlot, Napa 2018
 Thorn, Merlot, Napa, 2016
 Terrunyo "Block 27", Carmenere, Cachapoal 2017
 Austin Hope, Syrah, Paso Robles 2016

8-
 14-/40-
 14-/40-
 42-
 55-
 68-
 225-

9-/32-
 9-/32-
 32-
 9-/32-
 9-/32-
 40-
 10-/34-
 44-
 46-

10-/34-
 12-/38-
 40-
 47-
 56-
 60-
 64-
 75-

13-/40-
 15-/44-
 51-
 70-
 75-
 175-

10-/34-
 38-
 66-
 54-
 50-

Mike's Hot Picks

**Lyeth / Meritage / Sonoma / 16-
 Attems / Pinot Grigio / Friuli / 15-**

Cabernet Sauvignon

Bonanza, Cabernet Sauvignon, California 2021 12-/38-
Canvasback, Cabernet Sauvignon, Red Mountain 2016 17-/53-
 Black Stallion, Cabernet Sauvignon, Napa 2016/2017 50-
 Starmont, Cabernet Sauvignon, Napa 2016/17 50-
 J Lohr "Hilltop", Cabernet Sauvignon, Paso Robles 2016/17 55-
 Flora Spring, Cabernet Sauvignon, Napa 2016 70-
 Freemark Abbey, Cabernet Sauvignon, Napa 2016 78-
 Quilt, Cabernet Sauvignon, Napa 2018 80-
 Mount Veeder, Cabernet Sauvignon, Napa 2017 85-
 Justin "Isosceles", Cabernet Sauvignon, Paso Robles 2017 90-
 Faust, Cabernet Sauvignon, Napa 2016/17 95-
 Frank Family Vineyards, Cabernet Sauvignon, Napa 2018 100-
 Jordan, Cabernet Sauvignon, Alexander Valley 2015/2016 100-
 Caymus, Cabernet Sauvignon, Napa 2018 130-
 Nickel & Nickel "C.C. Ranch", Cabernet Sauvignon, Rutherford/Napa 2017/2018 136-
 Somerston, Cabernet Sauvignon, Napa 2012 160-
 Staglin, Cabernet Sauvignon, Rutherford/Napa 2012 280-

Red Blends

Leviathan, Red Blend, St. Helena 2017/2018 65-
 Cain Five, Red Blend, Napa 2010/2011 190-
 Quintessa, Red Blend, Rutherford 2014 192-

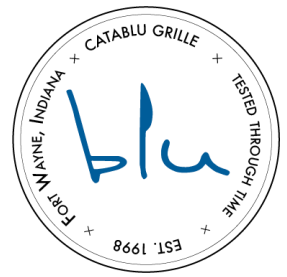
Zinfandel / Malbec / Grenache

Condor Peak, Malbec, Mendoza 2019 9-/32-
Fidelity "Railroad", Zinfandel, Alexander Valley 2018 13-/40-
 Cosentino Winery "The Zin", Zinfandel, Lodi 2017 43-
 Mauritson, Zinfandel, Dry Creek Valley 2016 52-
 Acheval Ferrer, Malbec, Mendoza 2017 44-
 Kaiken Ultra, Malbec, Mendoza 2017 55-

Wine, great food, family & friends. That's what it's all about

Maybe a bit of bourbon too!

Mike's Hot Picks
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GLASS

Whites

Maschio, Prosecco, Italy **Split** / 8-
Syltbar / Prosecco / San Simone / 14-
Syltbar / Rosé / San Simone / 14-
Stella, Moscato, Italy 2018 / 9-
Pacific Rim, Riesling, Columbia Valley 2018 / 9-
Château de Campuget, Rosé, Rhône Valley 2019 / 9-
Caposaldo, Pinot Grigio, Italy 2018 / 9-
Giesen, Sauvignon Blanc, Marlborough 2019 / 10-
Elouan, Chardonnay, Oregon 2018 / 10-
Mer Soleil "Reserve, Chardonnay, Saint Lucia Highlands 2018 / 12-

Reds

Boen, Pinot Noir, Sonoma-Santa Barbara-Monterey 2019 / 13-
Inscription, Pinot Noir, Willamette Valley 2019 / 15-
Hahn, Merlot, Central Coast 2017 / 10-
Bonanza, Cabernet Sauvignon, California 2021 / 12-
Canvasback, Cabernet Sauvignon, Red Mountain 2016 / 17-
Condor Peak, Malbec, Mendoza 2019 / 9-
Fidelity "Railyard", Zinfandel, Alexander Valley 2018 / 13-

ROCKS

CLASSIC BIJOUX~ Beefeater Gin / Carpano Antica Sweet Vermouth / Green Chartreuse / Orange Bitters / 11-

BLU BUFFALO ~ Buffalo Trace / Blueberry Preserve / Lemon / Basil / Maple Syrup / 11-

GRAPEFRUIT OLD FASHIONED ~ Buffalo Trace / Muddled Grapefruit / Luxardo Cherries / Grapefruit Bitters / 11-

MEZCAL OLD FASHIONED ~ Mezcal Vago / Mi Campo Reposado Tequila / Agave Nectar / Bitters / Flamed Orange Twist / 12-

THE MOMO ~ Gin / Aperol / Lemon / Grapefruit / Blood Orange / Bitters / Champagne / Soda / 11-

MANGO MARGARITA ~ Mi Campo Reposado / Fresh Lime / Mango / Organic Sweet and Sour / 10-

AVOCADO MARGARITA ~ Mi Campo Reposado / Fresh Lime / Organic Sweet and Sour / Cointreau / Avocado / 10-

RICE WINE FIZZ ~ Saki / Peach Schnapps / Prosecco / 10-

RARE PEPE ~ Mezcal Vago / Aperol / Grapefruit juice / Lemon Juice / Grapefruit Bitters / Soda Water / 10-

UP

Classic Sazerac

Absinthe / Woodford Rye / Hennessy Cognac /
Bitters / Simple Syrup / 12-

Classic Daiquiri

White Rum / Fresh Lime Juice / Organic
Cane Sugar Syrup / 10-

Pineapple

House Made Pineapple-Vanilla Bean Infused Vodka /
Pineapple Juice / 12-

Pomegranate

Pearl Pomegranate Infused Vodka /
Pama Pomegranate Liqueur / Fruit Juice / 12-

Raspberry Truffle

Vanilla Vodka / Chocolate Liqueur / Chambord / Cream / 11-

Slow Roasted

Tanteo Jalapeno Tequila / Pomegranate Molasses /
Fresh Lime juice / 12-

Hemingway

Tanqueray Rangpur / Fresh Lemon / Basil / 12-

X Rated

X Passion Fruit Infused Vodka Liqueur / Svedka
Vodka / Splash Pineapple / 11-

Sweet Heat

Tanteo Jalapeno Tequila / Peach Schnapps /
Agave / Fresh OJ / Fresh Lime / 11-

Espresso Martini

Kahlua / Baileys / Vanilla Vodka / 12-

HOPS

Ask Your Server About Our **Seasonal** and **Draft Selections**

Miller Lite, Bud Light, Budweiser, Coors Light, Heineken, Heineken Light, Amstel, Sam Adams, New Castle, Stella Artois,
Corona, Corona Light, Guinness, Bells Two Hearted IPA, Bells Amber, Bells Porter

STARTERS

Thai Beef Lettuce Wraps

julienne vegetable / jalapeno / cashew /
peanut sauce / 12- add wrap 4- ea.

Fried Maine Lobster Tail Bites

rosemary-honey mustard mayo / 24-

Rice Fried Jumbo Firecracker Shrimp

sweet hot chili sauce / green onion / 14-
add shrimp 3.5- ea.

Crispy Brussels Sprouts

miso glaze / scallion / sesame togarashi spice /
ginger / shiitake bacon / 10- GF

Roasted Mushroom Flatbread

melted leaks / sweet corn / goat cheese /
truffled arugula / 14-

gluten free flatbread available +3-

Retro

Mediterranean Grilled Filet Mignon Skewers

pita / smoked hummus / English cucumber / radish /
toy box tomato / herb feta drizzle / 20-

GREENS

add: fried lobster +24 / shrimp +12 /

salmon +12 / grilled chicken +7

Apple Blueberry Salad

romaine / apple / blueberry / almonds / goat cheese /
honey Gravenstein apple vinaigrette / 8- GF

Tuscan Kale Caesar

sundried tomato / red onion / pecorino cheese /
lemon toasted crumbs / lemon garlic dressing / 8-

Chop Chop Salad

carrots / cucumbers / garbanzo beans / tomato /
provolone cheese / balsamic vinaigrette / 7- GF

DESSERTS

Warm Apple Tart

cinnamon ice cream / caramel sauce / 7-

Banana Cream Pie in a Jar

chocolate coated almond granola crunch /
vanilla pastry cream / salted caramel /
whipped cream / cocoa nibs / 9-

Beignets

chocolate / raspberry / banana fosters
caramel dipping sauces / 11-

Chocolate Brownie Sundae

vanilla ice cream / hot fudge / caramel /
sugared pecans / whipped cream / 11-

Seasonal Sorbet / 6- GF



ADDS

Hand Cut Fries 6- / Truffle Parmesan Fries 8- /

Cheddar Potato Au Gratin / 9-

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

MAIN

Togarashi Seared Tuna

Asian greens / carrot / tomato / cucumber / sweet pickled chiles /
ginger sesame vinaigrette / umami bomb sauce / 38- GF

Cacio e Pepe with Shrimp

caramelized onion / pecorino cheese / black pepper / 22-

Spiced Pan Roasted Faroe Island Salmon

wild rice / golden beets / baby zucchini / basil leaves / caramelized
fennel-orange drizzle / black lava sea salt / 28- GF

Hot Garlic Fried Walleye Pike

fingerling potato / Tuscan kale / red onion / shishito
peppers / smoked paprika aioli / 27-

Cauliflower Cashew Stir Fry

bok choy / carrot / peppers / shiitake mushroom /
honey chile glaze / sesame seeds / 20- GF
grilled chicken +7 / shrimp +12 / salmon +12

Sage Grilled Chicken Paillard

roasted mushroom / charred cherry tomato / arugula /
radicchio / fennel / lemon pecorino emulsion / 22- GF

South Florida Spiced Grouper Sandwich

baby arugula / tomato / pickled jalapeno mustard tarter /
brioche bun / hand cut fries / 28-

Herb Marinated Grilled Beef Filet Mignon

broccolini / grilled artichoke hearts / fingerling potato /
heirloom tomato / romesco sauce

6oz 30- / 8oz 40- Larger Custom Cuts Available

2oz. Increments / 5- per oz. GF

14oz. Char Grilled Dry Aged Ribeye

hand cut fries / bacon cheddar butter / 48- GF

Add: **Fried Maine Lobster Tail** / rosemary-honey mustard / 24-

Daily Features

Pad Thai Tuesday • Rib Wednesday • Italian Thursday