



Appetizers

WILD WINGS 11.00

served with bayou hot sauce

HOMEMADE MOZZARELLA STICKS 10.00

with marinara sauce

CHICKEN FINGERS 11.00

served with honey dijonaise

CRISP FRIED CALAMARI 12.00

with chipotle mayo

WILD WINGS, MOZZARELLA STICKS, CRISP FRIED CALAMARI, CHICKEN FINGERS

BIG PLATTER 64.00

SMALL PLATTER 44.00

with accompanying sauces

TUSCAN HERB BRUSCHETTA 10.00

mozzarella, roast tomato, arugula & balsamic

VEGETABLE SPRING ROLLS 10.00

sweet chilli sauce

HOT BEEF CHILI NACHOS 13.00

chips, melted cheddar, sour cream
and spicy salsa

SLIDERS

BEEF, BBQ PORK AND TURKEY

THREE 11.00

SIX 19.00

NINE 28.00

EIGHTEEN 52.00

HOMEMADE FRIES 7.00

served with spicy sweet curry dip

SOUTHWEST STYLE CHICKEN QUESADILLA 13.00

pico de gallo

FULL SHILLING BURGER AND FRIES 12.00

add choice of cheese 1.00

add bacon or sauteed onions 1.00



Cocktails

HAZELNUT CHOCOLATE MARTINI

godiva liqueur, frangelico and stoli
shaken and served up

**WINTER MARGARITA

orange & clove infused espolon reposado
grapefruit, lemon, agave, triple sec

POMEGRANATE MARTINI

tito's vodka and pomegranate orange
nectar shaken and served up

THE WALLFLOWER

apricot infused vodka, elderflower, aperol
rhubarb bitters, prosecco

APPLE MARTINI

titos vodka, apple pucker and fresh lime juice
shaken and served up

**MOSCOW MULE

stoli, ginger beer and lime juice
served on the rocks

PEACH COSMO

absolut apeach, triple sec, lime juice and cranberry
shaken and served up

**GLUGG

mulled red wine, brandy, port, cinnamon,
clove, nutmeg, almonds, raisin

**THE OLD FASHIONED

bulleit rye, orange, augustura bitters, cherries and sugar
served muddled on the rocks

**KENTUCKY MULE

jim beam black, ginger beer and lime juice
served on the rocks

all cocktails 10.00

**additional 2.00