



Appetizers

WILD WINGS 12.00
served with bayou hot sauce

MOZZARELLA STICKS 11.00
with marinara sauce

CHICKEN FINGERS 12.00
served with honey dijonaise

CRISP FRIED CALAMARI 13.00
with chipotle mayo

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

BIG PLATTER 68.00

SMALL PLATTER 45.00

WARM PRETZEL 10.00
mustard sauce

FLATBREADS 15.00
spicy sausage or margherita

VEGETABLE SPRING ROLLS 11.00
sweet chilli sauce

NACHOS 13.00
chips, melted cheddar, sour cream, salsa
add chili 3.00, add cajun chicken 4.00

SLIDERS

BEEF, BBQ PORK AND TURKEY

THREE 12.00

SIX 20.00

NINE 30.00

EIGHTEEN 55.00

HOMEMADE FRIES 7.00
add spicy sweet curry dip 2.00, add cajun 1.00

SOUTHWEST STYLE CHICKEN QUESADILLA 15.00
pico de gallo

FULL SHILLING BURGER AND FRIES 15.00
add bacon 2.00, cheese 1.00, sautéed onion 1.00



Cocktails

HAZELNUT CHOCOLATE MARTINI
godiva liqueur, frangelico and stoli
shaken and served up

****JALAPENO MARGARITA**
jalapeño infused espolon
fresh lemon and lime juice, agave and 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

*** MULES**
JIM BEAM/TITO'S/ABSOLUT GRAPEFRUIT
ginger beer and lime juice
served on the rocks

***GLUGG**
mulled red wine, brandy, port, cinnamon,
cloves, nutmeg, almonds, raisins

PINK COLLINS
beefeater pink gin, creme de fraise, simple syrup
lemon juice and soda served on the rocks

****THE OLD FASHIONED**
bulleit rye, orange, angostura bitters, cherries and sugar
served muddled on the rocks

****GIN & TONIC**
listoke irish gin, fever-tree tonic

all cocktails **11.00**
*add 1.00 **add 2.00