



Appetizers

WILD WINGS 11.50

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

BIG PLATTER OF ABOVE FOUR 68.00

SMALL PLATTER OF ABOVE FOUR 45.00

CAJUN CHICKEN MINI TACOS 12.00

chipotle mayo

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, TURKEY

THREE 12.00

SIX 20.00

NINE 30.00

EIGHTEEN 55.00

CRAB CAKE SLIDERS

THREE 15.00

SIX 25.00

NINE 37.00

EIGHTEEN 70.00

HOMEMADE FRIES 7.00

add spicy sweet curry dip 2.00, add cajun 1.00

SOUTHWEST STYLE CHICKEN QUESADILLA 14.00

pico de gallo

MACARONI & CHEESE 12.00

cahill irish cheddar porter cheese, breadcrumbs



Cocktails

*WATERMELON BLISS

tito's vodka, watermelon and mint puree
fresh lime juice, simple syrup, shaken and served up

*JALAPENO MARGARITA

jalapeño infused altos,
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

absolut vodka, apple pucker and sour mix
shaken and served up

* MULES

TITO'S/ABSOLUT GRAPEFRUIT

ginger beer and lime juice
served on the rocks

*FLORIAN'S MOJITO

rum, sugar, club soda, lime juice, mint
served on the rocks

APEROL SPRITZ

aperol, processo, club 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

*GO FOR GIN

gin, aperol, grapefruit juice, simple syrup, egg white

all cocktails 11.00

*add 1.00 **add 2.00