

## S N A C K S

**Olives** Citrus & Rosemary \$7

**Baked Brie** House Made Jam and Balsamic Glaze, Served with Crostini \$13 🥞🍴

**House Pickled Vegetables** Seasonal Vegetables Pickled in House \$8

**Shrimp Cocktail** Jumbo Poached Shrimp, House Made Cocktail Sauce, Lemon, Parsley \$12

**Meat and Cheese Board** One Rotating Specialty Cheese Served with Crostini, Assorted Meats, and Seasonal Accoutrements \$25 🥞🍴🥄

**Beet Bruschetta Dip** Whipped Goat Cheese, Honey, Herbs. Marinated Purple and Golden Beets. Served with Crostini \$13 🥞🍴

## S A L A D S

**Snap Pea and Asparagus Spring Salad** Snap Peas, Asparagus, Mixed Greens, Golden Raisins, Goat Cheese, Croutons, Honey Dijon Dressing \$14 🍴🥞

**Thai Chicken Salad** Chopped Cabbage and Romaine. House made Thai Peanut Dressing. Grilled Chicken. Fried Wonton. \$16 🥄🍴

**Mediterranean Chickpea Salad** Chickpeas, Black Beans, Feta, Tomatoes, Onions, Cucumber, Garlic, Red Onion, Extra Virgin Olive Oil, Parsley, Mint, Lemon \$14

*\*Add to any Salad - Chicken+\$6, Bacon+\$4,*

## F A V O R I T E S

**House Fries** Crispy House Cut Fries, Tossed in Garlic Oil, Rosemary & Thyme Salt \$9

**Garlic Fries** House Cut Fries, Tossed in Garlic Oil, Cheese, Parsley, and Lemon \$12 🥞

**Elotè Wings** Roasted and Fried Wings Tossed in Garlic Oil, Tajin, Grilled Corn, Cotija, And Cilantro Lime Crème \$15 🥞

**Buffalo Wings** Roasted and Fried Wings Tossed in House Made Buffalo Sauce, Topped with Bleu Cheese Crumbles \$15 🥞



**Garlic Ginger Soy Wings** Roasted and Fried Wings Tossed in Ginger Soy Sticky Sauce, Topped with Siracha Aioli \$15 🍴

**Cauliflower Poppers** Crispy Fried Cauliflower served with Cilantro Lime Crema \$10 / Buffalo Style \$11 🥞

**Kung Pao Brussel Sprouts** Roasted Brussel Sprouts Tossed in a Sweet and Tangy Miso Glaze, Topped with Peanuts, Green Onion & Sesame Seeds \$16 🥄🍴

**Carnitas Tacos** Four Slow Roasted Pulled Pork Tacos, Pickled Cabbage and Onions, Chipotle Crema, Jalapeños \$15 🍴🥞

**Shrimp & Risotto** Cajun Butter Poached Shrimp, Risotto, Grilled Asparagus, Lemon \$20 🥞

**Seasonal Dessert** \$14

## B U R G E R S & S A N D W I C H E S

**Classic Burger** Two 3oz Smashed All Beef Patties, Cheddar, Applewood Bacon, Red Onion, Arugula, Pickle, Ger Sauce, Toasted Brioche Bun. Served with Hand-cut Fries. \$21 🥞🍴

**Seasonal Burger-** Rotating Specialty Burger. Served with Hand-cut Fries. \$22 🥞🍴

**Grilled Steak Sandwich** Grilled Tri-Tip, Horseradish Aioli, Pepperjack Cheese, Chimichurri, Grilled Onions, Toasted Baguette. Served with Hand-cut Fries \$24 🥞🍴

**Hot Honey Fried Chicken Sandwich-** Buttermilk Battered & Fried Chicken Breast, Signature Hot Honey Sauce, Jalapeños, Gochujang Aioli, Slaw, Toasted Brioche Bun. Served with Hand-cut Fries. \$21 🍴🥞🍴

**please be aware with all allergies** contains dairy 🥞 contains gluten 🍴 contains nuts 🥄 contains spice 🍴

*NOTICE | due to a limited seating capacity there is a 2 hour max seating time limit\* thank you so much for your understanding |*

## COCKTAILS

### **FLOWER POWER \$16**

Vodka, Peach Liqueur, Strawberry, Ginger, Lemon, Soda Water, Orange Flower Water

### **KINGSTON ESPRESSO MARTINI \$17**

Blackstrap Molasses Rum, Elote Liqueur, Espresso Liqueur, Brown Sugar, Espresso, Mole Bitters

### **TOUCAN SAM \$18**

(Clarified Froot Loop Milk Punch) Pineapple Rum, Cachaça, Italicus, Limoncello, Black Tea Syrup, Lime

### **BLOOD ORANGE SPRITZ \$16**

Hanson's Mandarin Vodka, Blood Orange Aperitif, Blood Orange Syrup, Champagne, Lemon, Soda Water

### **CAPRESE MARTINI \$18**

Basil Infused Gin, Tomato Infused Blanc Vermouth, Balsamic Vinegar, Served with Caprese Skewer

### **THE HIGHLAND ISLAND \$17**

Coconut Washed Blended Scotch, Sweet Vermouth, Banana Liqueur, Angostura Bitters

### **LA CULTURISTA \$16**

Strawberry infused Reposado Tequila, Strawberry Kefir, Pineapple Syrup, Lime

### **LAVENDER BEE 'S KNEES \$16**

Butterfly Pea Blossom Infused Japanese Gin, Lavender Clover Honey, Lemon

### **NUDE BEACH \$16**

Guava Mezcal, Aperol, Herbal Liqueur, Passion Fruit Liqueur, Lemon

### **THE RUM DIARY \$16**

Mint Infused White Rum, Coconut Rum, Champagne Syrup, Acid Adjusted Coconut Water

### **THE PROFESSOR \$17**

Rye Whiskey, Brandy, Gentian Amaro, Montenegro, Cherry Liqueur, Burlesque Bitters

### **BÁILAME \$16**

Hibiscus Infused Gin, Maraschino Liqueur, Ginger, Pineapple, Lime

### **RED WINE SANGRIA \$13**

Red Wine, Brandy, Orange Liqueur, Sugar, Orange, Lemon

### **ROTATING OLD FASHIONED \$15**

Ask your server what Old Fashioned we're showcasing!

*WHITE*

Abadia De San Campio Albarino | Spain 2022

*Glass \$13 Bottle \$40*

Ziata Sauvignon Blanc | Napa Valley 2023

*Glass \$17 Bottle \$51*

Silt Chenin Blanc | Clarksburg 2023

*Glass \$13 Bottle \$39*

Graymore Chardonnay | Eden Valley 2021

*Glass \$18 Bottle \$54*

## R E D

Iron and Sand Cabernet Sauvignon | Paso Robles  
2021

*Glass \$15 Bottle \$45*

Outlier Pinot Noir | Lake County 2022

*Glass \$15 Bottle \$45*

The Walking Fool by Caymus Red Blend | Suisun Valley  
2020

*Glass \$16 Bottle \$48*

Silt Teroldego | Clarksburg 2020

*Glass \$14 Bottle \$42*

## S P A R K L I N G & R O S É

Estelado Sparkling Brut Rose | Chile

*Glass \$14 Bottle \$42*

Acinum Prosecco | Italy

*Glass \$13 Bottle \$39*

## O T H E R L I B A T I O N S

Draft and Canned Beers | Ciders | Hard Kombucha

Coke | Diet Coke | Sprite | Ginger Beer | Lemonade

*GOLDEN HOUR*  
*Tuesday-Saturday 4pm-6pm*

*D R I N K S*

Rotating Old Fashioned \$13  
House Spicy Margarita \$11  
Crown Royal Mule \$11  
Cocktail Du Jour \$9  
Well Cocktails \$2 off

Rotating Draft Beers \$6  
Porchlite Everyday Lager \$3  
House Red \$8  
House White \$8  
Sangria \$8

*B I T E S*

**WINGS \$9**

Buffalo, Elote, or Garlic Ginger Soy Roasted & Fried Wings.

**LOADED FRIES \$ 10**

House Fries Topped with Cheese Sauce, Bacon, Ranch, Green Onions

**GARLIC FRIES \$7**

**CARNITAS TACO \$3/Each**

Slow Roasted Pulled Pork, Pickled Cabbage & Onions, Chipotle Crema, Jalapeños

**GOLDEN BURGER \$12**

Two Smashed Patties, Cheddar Cheese, Arugula, ‘Ger Sauce, Caramelized Onion, Bacon, Pickles

**ROTATING BURGER \$13**

Ask your server about our rotating specialty burger!

**CHEESE QUESADILLA \$8**

Served with Lime Crema, Add Chicken +\$3

**CHICKEN SANDWICH SLIDERS (2) \$10**

Fried Chicken Tossed in Hot Honey Sauce, Gochujang Aioli, Slaw, Jalapeño, Brioche Buns