SQUID INK
ECLECTIC
EATS & DRINKS

251-405-0031 • www.squidinkeats.com

LUNCH MENU

KILLA' PO BOY'S, SANDWICHES, BURGERS

Served with Skinny Fries

Fresh Fish Sandwich - grilled fish, shredded lettuce, tomato, onion, pickle, remoulade, on a grilled potato bun. **$ Market Price**

Shrimp Po Boy - shrimp, remoulade, shredded lettuce, tomato, onion, pickle, served on a grilled Po Boy roll. **$10.50**

Mob Town Hot Chicken - crispy fried chicken thigh, hot spice baste, shredded lettuce, tomato, onion, pickle, aioli, on a grilled potato bun. **$10**

Chronic Pork Chop Sandwich - fried pork cutlet, tomato, shredded lettuce, red onion, pickle, spicy mayo, yellow mustard, on a grilled potato bun. **$10.25**

"Cadillac" Burger "Viva la France"- brie, shallot and bacon jam, shredded lettuce, tomato, onion, pickle, and our signature burger sauce, on a grilled potato bun. **$12.50**

The "Britt" Burger - blue cheese spread, arugula, tomato, onion, pickle, and our signature burger sauce on a grilled potato bun. **$12.50**

The Spaniard Burger - manchego cheese, Spanish olive salad, chorizo, shredded lettuce, tomato, onion, pickle, and our signature burger sauce on a grilled potato bun. **$12.50**

Southern Viper Burger - bacon, grilled green tomatoes, viper sauce, Mozzarella cheese, lettuce, pickle, and our signature burger sauce on a grilled potato bun. **$12.50**

American Burger - shredded lettuce, tomato, onion, pickle, and our signature burger sauce on a grilled potato bun. **$9** **Add Cheese $1.50**

ECLECTIC EATS

"London Calling" Fish n Chips - battered fish, malt vinegar aioli, lemon wedge, served with skinny fries. **$ Market Price**

Avocado Toast - crushed avocado with lime juice, cilantro, cotija cheese, sliced radish, chili lime seasoning, on a grilled multigrain bread. Served with arugula, tomato salad. **$9**

Tuna Poke Bowl - Diced Tuna, soy sesame sriracha dressing, cucumbers, radish, red onion, scallions, sesame seeds and crunchy gyoza over sushi Rice. **$10**

Tuna Poke Power Bowl - Diced Tuna, soy sesame sriracha dressing, over Lentils, Quinoa, Kale, charred cauliflower,sweet potato, cucumber, craisins, crunchy gyoza. **$11**

EAT YOUR GREENS

Simple Green Salad - salad greens, cucumber, carrot, radish, crispy chickpea, served with house ranch dressing. **$9**
Add Chicken: $3 **Add Shrimp: $4**

Power Salad - lentils, quinoa, kale, charred cauliflower, sweet potato, cucumber, craisins, crispy chickpea, served with sweet soy vinaigrette. **$11.50**
Add Chicken: $3 **Add Shrimp: $4**

Chicken Banh Mi Salad - salad greens, cucumber, pickled carrot, pickled daikon, jalapeño, cilantro,crispy chickpea, radish, tossed with chimichurri vinaigrette. Substitute shrimp. **$12.50**
Substitute Shrimp: $3.50

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness, especially if you have a medical condition. Please be advised food prepared here may contain milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

DRINK MENU

HANDCRAFTED COCKTAILS

Black Cadillac: Champagne, Bombay Sapphire, squid ink. **$9**

Mobhatten: ClydeMays85, bacon syrup, cherry juice, bitters. **$10**

Reboot-jito: Cachaca, Orgeat, vermouth, lime, mint. **$9.50**

Pisco Flower: Pisco, Orgeat, dry vermouth. **$10**

Pink Cadillac: Vermouth, lemon juice, Chartreuse, Champagne. **$9.50**

Damn the Torpedoes: Kraken rum, Khalua, squid ink, blueberry. **$9.50**

Strawberry Fields: Botanist Gin, Strawberry, mint, lime, tonic. **$10.50**

Eight Arms, No Legs: Tequila, cucumber, rosemary syrup, lime, squid ink. **$10.50**

HISTORIC LIBATIONS

Old Fashioned: Clyde Mays, agave, bitters, orange. **$13**

Top Shelf Margarita: Tequila, lemon and lime juice, agave, grand marnier. **$12**

Negroni: Gin, campari, sweet vermouth. **$8**

Manhattan: Whiskey, sweet vermouth, bitters. **$12**

Pimm's Cup: Pimm, cucumber, agave, lemon juice, ginger ale. **$8**

Mojito: Rum, mint, lime juice, simple syrup. **$8**

Sidecar: Cognac, cointreau, lemon juice. **$15**

WINE

($ Glass/Bottle)

Chardonnay: Eve **$8/$23**
Chardonnay: B side **$11/$32**
Pinot Grigio: Piccini **$8/$23**
Pinot Grigio: Ruffino II Ducale **$11/$32**
Sauvignon Blanc: Simi **$10.50/30**

Cabernet: Murphy Goode **$9/$26**
Cabernet: Three Finger Jack **$11/$32**
Pinot Noir: Diora **$12/$35**
Merlot: The Velvet Devil **$8/$23**
Saki: Morimoto One Cup **$15/na**

Rosé: Yes Way Rosé **$9/$26**
Rosé: Fleur de Prairie **$12/$35**
Moscato: Movendo **$8/$23**
Sparkling: Ruffino **$9.50/$27**
Sparkling: Freixinet **$7/$21**

BEER

Draft:

Scofflaw Basement IPA **$7**
Haint Blue IPA **$8**
Yellowhammer Rebellion Lager **$7**
Serda Hook Line & Lager Pils. **$7**
Goat Island Blood Orange **$7**
Chandeleur Lil Miss Sour **$7**

Bottle:

Budweiser **$3.50**
Bud Light **$3.50**
Michelob Ultra **$3.50**
Stella Artois **$4.50**
Stella Cidre **$4.50**
Corona **$4.50**
Corona Light **$4.50**
Yuengling **$3.50**
Heineken **$4**
Heineken 0.0 (N/A) **$4**
Coors Light **$3.50**
New Castle **$4**

Can:

PBR **$3**
Miller Lite **$3.50**
Old Black Bear Cave City Lager **$5**
Ciderboys First Press **$5**
Pretoria Fields Shoalie IPA **$5**
Chandeleur Freemason Golden **$5**
Catawba Evening Joe **$5**
Serda Tidewater Vienna **$5**
Fairhope Causeway IPA **$5**
Fairhope Amber **$5**
Sierra Nevada Hazy Little Thing IPA **$5**
Sierra Nevada Otra Vez Gose **$5**
Goat Island Richters Pilsner **$5**
Southern Prohibition
Devil's Harvest IPA **$5**
White Claw Black Cherry **$4.50**

Check out our Happy Hour Specials! Monday - Friday 3pm - 6pm

OUR RESTAURANT FAMILY

#SQUIDINKEATS
#INKHAPPENS