

SHAREABLES

DEVILED EGGS \$6

Six Deviled Eggs with Rotating Flavors & Toppings

GARLIC BUTTERED MUSHROOMS \$6

Mushrooms Sauteed in Butter & Garlic

A LOADED KETTLE CHIPS \$8.5

Kettle Chips, Feta, Bacon Bits, Green Onions
& Old Bay Hot Sauce

SMOKED GOUDA DIP \$9

Smoked Gouda, Bacon, Cream Cheese, Sour Cream,
Mayonnaise, Chives, & Jalapeno

A MEATBALLS (5) \$14

Pork and Beef Meatballs & Marinara,
Topped with Basil & Mozzarella

SALADS

HOUSE SALAD \$7

Romaine, Onions, Tomatoes, Cucumber, Cheese
& Choice of Dressing

CHICKEN CAESAR SALAD \$12

Romaine, Parmesan, Chicken, Caesar Dressing, Black
Pepper & Croutons

BURRATA CAPRESE SALAD \$13.5

Spinach, Tomatoes, Burrata, Olive Oil, Salt, Pepper,
Basil, & Balsamic Glaze

A COBB SALAD \$12

Romaine, Tomatoes, Avocado, Ham, Blue Cheese
Crumble, Bacon, Egg & Croutons

SEASONAL SALAD \$13

Romaine, Cilantro, Red Onions, Tomatoes, Bell Peppers, Black
Beans, Roasted Corn, Avocado, Cheddar Jack Cheese, and
Tortilla Strips. Served with Chipotle Ranch

CHICKEN SALAD \$7

House-made Chicken Salad with Chicken, Mayo, Dijon,
Onions, Celery & Pickles, served with Crostinis

PROSCIUTTO & FIG CROSTINIS \$15

Six Toasted Crostinis Topped with our Goat Cheese
Spread, Fig Jam, Prosciutto, and a Basil Garnish

CHICKEN WINGS (6 OR 12) \$MKT

Served with Choice of Ranch or Bleu Cheese, and Choice
of Garlic Parmesan, Lemon Pepper, BBQ, Teriyaki,
Hot Honey, Cajun, Buffalo, or Nashville Hot

CHARCUTERIE BOARD \$25

Chef's selection of Meats, Cheeses, and Accoutrements
Choice of Goat Cheese Spread, Fig Jam, or Stone Ground
Mustard, or all Three for +\$3

SANDWICHES

(Served with Kettle Chips)

A AVOCADO BLT \$13

Sourdough Bun with Avocado, Bacon, Lettuce, Beefsteak
Tomatoes, & Mayo

CHICKEN SALAD \$10

Jalapeno Cheddar Sourdough Bun with House-Made
Chicken Salad. Topped w Bacon

CHICKEN CAPRESE \$12.5

Sourdough Bun with Cream Sauce, Spinach, Basil,
Beefsteak Tomatoes, Chicken, Provolone, Balsamic Glaze,
Garlic and Shallot Butter

ITALIAN SUB \$12

Hoagie, Pepperoni, Salami, Prosciutto, Provolone, Lettuce,
Beefsteak Tomatoes, and House-Made Italian Dressing

MEATBALL \$14

Hoagie with Meatballs, Marinara, and Provolone

LARGE PIZZAS

ASK ABOUT OUR ROTATING SPECIALTY PIZZA

BURRATA MARGHERITA \$12

Marinara, Burrata, & Basil

PEPPERONI \$14

Marinara, Mozzarella, & Pepperoni

HERBIVORE \$14.5

Marinara, Mozzarella, Red Onions, Mushrooms, Bell
Peppers, Tomatoes, & Olives

BUFFALO CHICKEN \$15.5

Buffalo Sauce, Mozzarella, Chicken, Red Onions, & Bell
Peppers with Ranch Drizzle

A CARNIVORE \$18.5

Marinara, Mozzarella, Pepperoni, Salami,
Canadian Bacon, & Sausage

SUPREME \$20

Marinara, Mozzarella, Pepperoni, Canadian Bacon, Sausage, Mushrooms, Red Onions,
Bell Peppers, Olives, and Tomatoes

TUSCAN \$19.5

Cream Sauce, Spinach, Mozzarella, Chicken, Sun Dried
Tomatoes, & Balsamic Glaze Drizzle

A SPICE LOVERS \$18

Marinara, Red Pepper, Mozzarella, Pepperoni,
Salami, Sausage, Red Onions, Jalapenos,
and Pepperoncinis with Chipotle Ranch Drizzle

A VOLCANO \$18.5

Marinara, Mozzarella, Canadian Bacon, Pineapple,
Jalapenos, Hot Honey, Black Lava Sea Salt

BBQ BACON CHEESEBURGER \$16.5

BBQ sauce, Cheddar Jack Cheese, Ground Hamburger,
Bacon Bits, Pickles, and Onions

DESSERTS

KEY LIME PIE \$7 | CHEESECAKE \$9

Ashleigh's DOWNTOWN KITCHEN + BAR

SPARKLING

90+ CELLARS PROSECCO	\$9/\$30
<i>Veneto, Italy</i>	
GRUET BRUT ROSE	\$11/\$39
<i>Albuquerque, New Mexico</i>	

WHITE & ROSE

THE CROSSINGS SAUVIGNON BLANC	\$9/\$30
<i>Marlborough, New Zealand</i>	
J VINEYARDS PINOT GRIS	\$10/\$36
<i>California</i>	
EROICA RIESLING	\$10/\$36
<i>Columbia Valley, Washington</i>	
SAN SILVESTRO DULCIS MOSCATO D'ASTI	\$9/\$30
<i>Piemonte, Italy</i>	
JUSTIN CHARDONNAY	\$12/\$42
<i>Central Coast, California</i>	
New FLOWERS CHARDONNAY	\$14/\$51
<i>Sonoma Coast, California</i>	
New CH ST MICHELLE INDIAN WELLS ROSE	\$10/\$36
<i>Columbia Valley, Washington</i>	

RED

RICCO DOLCE ROSSO SWEET RED	\$8/\$29
<i>Italy</i>	
BEAU CHARMOIS PINOT NOIR	\$12/\$42
<i>Languedoc-Roussillon, France</i>	
MEIOMI PINOT NOIR	\$9/\$30
<i>California</i>	
SKYFALL MERLOT	\$12/\$42
<i>Washington</i>	
SETA MALBEC	\$10/\$36
<i>Mendoza, Argentina</i>	
New LANDON TEMPRANILLO RESERVE	\$14/\$51
<i>Uco Valley, Argentina</i>	
BENMARCO CABERNET FRANC	\$14/\$51
<i>Uco Valley, Argentina</i>	
VITICCHIO FOGLIA TONDA	\$16/\$56
<i>Tuscany, Italy</i>	
TORMARESCA PRIMITIVO (ZINFANDEL)	\$9/\$30
<i>Abruzzo, Italy</i>	
RAEBURN CABERNET SAUVIGNON	\$12/\$42
<i>Sonoma County, California</i>	
UNSHACKLED CABERNET SAUVIGNON	\$12/\$42
<i>Central Coast, California</i>	
SERIAL CABERNET SAUVIGNON	\$13/\$46
<i>Paso Robles, California</i>	

DESSERT (3 OZ)

DOW'S 10 YEAR PORT	\$12
GRAHAM'S 20 YEAR PORT	\$18

GIN

WATERLOO NO 9	\$8 / \$12
GRAY WHALE	\$10 / \$15
HENDRICKS	\$12 / \$18
WATERLOO BARREL AGED	\$14 / \$21

COCKTAILS

OLD FASHIONED \$12
<i>Four Roses Bourbon, Simple Syrup & Angostura Bitters</i>
WHISKEY COLADA \$12
<i>Four Roses Bourbon, House Made Pina Colada Mix</i>
HIBISCUS COCONUT MARGARITA \$12
<i>Exotico Blanco Tequila, Hibiscus Syrup, Creme of Coconut, Lime Juice & Lemon Juice with a Black Lava Salt Rim</i>
AMARETTO SOUR \$12
<i>Amaretto, Lemon Juice, Simple & Egg White</i>
FRENCH 75 \$13
<i>Gin, Lemon Juice, Simple & Prosecco</i>
STRAWBERRY DAIQUIRI \$10
<i>White Rum, Strawberry Puree, Lime Juice & Simple Syrup</i>
BASIL GIMLET \$10
<i>Titos Vodka, Lime Juice & Simple Syrup Muddled w Basil</i>
ESPRESSO MARTINI \$12
<i>Titos Vodka & Borghetti Espresso Liqueur</i>
RASPBERRY SPRITZ \$14
<i>Titos Vodka, Chambord, Sweet Red Wine, Lemon Juice & Soda</i>

WHISKEY

FOUR ROSES BOURBON	\$9 / \$13.5
TX BLENDED WHISKEY	\$9 / \$13.5
MAKER'S MARK	\$10 / \$15
ELIJAH CRAIG SMALL BATCH	\$11 / \$16.5
BASIL HAYDEN BOURBON	\$11 / \$16.5
WHISTLEPIG PIGGYBACK RYE	\$11 / \$16.5
ANGEL'S ENVY BOURBON	\$12 / \$18
WOODFORD RESERVE	\$12 / \$18
ELIJAH CRAIG RYE	\$12 / \$18
GLENLIVET 12 YR SCOTCH	\$13 / \$19.5
PENDLETON 1910 BOURBON	\$13 / \$19.5
BUFFALO TRACE	\$14 / \$21
EAGLE RARE	\$14 / \$21
GARRISON BROTHERS HONEY DEW	\$16 / \$24
WOODFORD DOUBLE OAKED	\$18 / \$27
COL. E.H. TAYLOR SMALL BATCH	\$18 / \$27
GARRISON BROTHERS SMALL BATCH	\$19 / \$28.5
MACALLAN 12 YR SCOTCH	\$19 / \$28.5
BALVENIE CARIBBEAN 14 YR SCOTCH	\$23 / \$34.5
BLANTON'S	\$24 / \$34
WHISTLEPIG 12 YR RYE	\$36 / \$54

TEQUILA & MEZCAL

ESPOLON REPOSADO	\$11 / \$16.5
400 CONEJOS MEZCAL	\$11 / \$16.5
LALO BLANCO	\$14 / \$21
EL TESORO BLANCO	\$16 / \$24
EL TESORO REPOSADO	\$18 / \$27
DOS HOMBRES MEZCAL	\$18 / \$27
CAVA DE ORO EXTRA ANEJO	\$20 / \$30
CLASE AZUL REPOSADO	\$28 / \$36

VODKA

TITOS	\$8 / \$12
GREY GOOSE	\$11 / \$16.5
WEBER RANCH AGAVE	\$12 / \$18