

SHAREABLES

HUMMUS \$7

Housemade, Topped with Flaky Salt, Sundried Tomato Oil & Feta, Served with Carrots, Cucumbers & Celery

GARLIC BUTTERED MUSHROOMS \$6

Mushrooms Sauteed in Butter with Shallots & Garlic

DEVILED EGGS \$6

Six Deviled Eggs with Rotating Flavors & Toppings

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

BUFFALO CHICKEN SKEWERS \$11

Chicken Marinated in Buffalo Sauce, Topped with Garlic Parmesan Sauce

MEATBALLS (5) \$14

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

CRAB & SHRIMP CAKES (2) \$13

Two Crab & Shrimp Cakes
Served with House-made Remoulade

PROSCIUTTO & FIG CROSTINIS \$15.5

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

DUCK WINGS (6) \$16

Duck Drumsticks, Served with Carrot Sticks, Celery, House-made Ranch, and Sauce Choice of Buffalo, Garlic Parmesan, Sweet Chili, Barbeque, or Hot Honey

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

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

PASTA SALAD \$12

Fusilli Pasta, Artichoke Hearts, Pepperoncinis, Grape Tomatoes, Celery, Onions, Peppers, Olives, Feta & Housemade Italian Dressing

HOAGIES

(LUNCH ONLY)

AVOCADO BLT \$13

Sourdough Hoagie with Avocado, Bacon, Lettuce, Tomato, & Mayo, served with Kettle Chips

CHICKEN CAPRESE \$12.5

Sourdough Hoagie with Cream Sauce, Spinach, Basil, Tomatoes, Chicken, Mozzarella, Balsamic Glaze, Garlic and Shallot Butter served with Kettle Chips

MEATBALL \$14

Sourdough Hoagie with Meatballs, Marinara, and Mozzarella, served with Kettle Chips

PIZZA

BURRATA MARGHERITA \$12

Marinara, Burrata, & Basil

PEPPERONI \$13

Marinara, Mozzarella, & Pepperoni

HERBIVORE \$14

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

BUFFALO CHICKEN \$14

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

CARNIVORE \$18

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

TUSCAN \$19.5

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

SPICE LOVERS \$17.5

Marinara, Red Pepper, Mozzarella, Pepperoni, Salami, Hot Coppa, Red Onions, Jalapenos, and Pepperoncinis with Cajun Ranch Drizzle

VOLCANO \$18

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

SUPREME \$19

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

DESSERTS

KEY LIME PIE \$7 | CHOCOLATE MOUSSE \$7 | CHEESECAKE \$9

Ashleigh's DOWNTOWN KITCHEN + BAR

WHITE & ROSE

THE CROSSINGS SAUVIGNON BLANC	\$10/\$36
<i>Marlborough, New Zealand</i>	
LUBANZI CHENIN BLANC	\$9/\$32
<i>Western Cape, South Africa</i>	
ITALO CESCO PINOT GRIGIO	\$12/\$42
<i>Delle Venezie, Italy</i>	
EROICA RIESLING	\$10/\$36
<i>Columbia Valley, Washington</i>	
RIESLINGFREAK NO 2 (DRY)	\$16/\$58
<i>Polish Hill River, Australia</i>	
SAN SILVESTRO DULCIS MOSCATO D'ASTI	\$11/\$39
<i>Piemonte, Italy</i>	
PEIRANO "THE OTHER" BLEND	\$12/\$41
<i>Lodi, California</i>	
JUSTIN CHARDONNAY	\$12/\$42
<i>Central Coast, California</i>	
SCHUG CHARDONNAY	\$67
<i>Carneros, Sonoma County, California</i>	
TORMARESCA CALAFURIA ROSE	\$11/\$39
<i>Salento, Italy</i>	

SPARKLING

GRUET BRUT ROSE	\$12/\$42
<i>Albuquerque, New Mexico</i>	
LA MARCA PROSECCO	\$12/\$42
<i>Veneto, Italy</i>	
HAMPTON WATER BUBBLY	\$14/\$51
<i>France</i>	
SCHARFFENBERGER BRUT EXCELLENCE	\$14/\$51
<i>Mendocino County, California</i>	
GRAHAM BECK CAP CLASSIQUE	\$54
<i>Breede River Valley, South Africa</i>	

RED

BARTENURA BRACHETTO SWEET RED	\$12/\$42
<i>Asti, Italy</i>	
BEAU CHARMOIS PINOT NOIR	\$12/\$42
<i>Languedoc-Roussillon, France</i>	
MEIOMI PINOT NOIR	\$12/\$42
<i>California</i>	
SCHUG PINOT NOIR	\$67
<i>Carneros, Sonoma County, California</i>	
SKYFALL MERLOT	\$12/\$42
<i>Washington</i>	
CASA EMMA CHIANTI CLASSICO	\$14/\$51
<i>Tuscany, Italy</i>	
SETA MALBEC	\$11/\$39
<i>Mendoza, Argentina</i>	
BENMARCO CABERNET FRANC	\$14/\$51
<i>Uco Valley, Argentina</i>	
BARDOS VINEDOS DE ALTURA TEMPRANILLO	\$14/\$51
<i>Ribera del Deuro, Spain</i>	
VITICCHIO FOGLIA TONDA	\$16/\$56
<i>Tuscany, Italy</i>	
LUNARIA PRIMITIVO (ZINFANDEL)	\$12/\$42
<i>Abruzzo, Italy</i>	
PASQUA PASSIONESSENTIMENTO	\$10/\$36
<i>Veneto, Italy</i>	
RAEBURN CABERNET	\$12/\$42
<i>Sonoma County, California</i>	
TAIT "THE BALL BUSTER" BLEND	\$15/\$55
<i>Barossa Valley, Australia</i>	

PORT WINE (3 OZ)

DOW'S 10 YEAR	\$12
RAMOS PINTO 20 YEAR	\$16

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>
HIBISCUS SOUR \$12
<i>Gin, Lemon Juice, Hibiscus Simple & Egg White</i>
LEMON DROP MARTINI \$12
<i>Titos Vodka, Fresh Lemon Juice & Simple Syrup</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
BASIL HAYDEN BOURBON	\$11 / \$16.5
WHISTLEPIG PIGGYBACK RYE	\$11 / \$16.5
ANGEL'S ENVY BOURBON	\$12 / \$18
WOODFORD RESERVE	\$12 / \$18
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 SINGLE BARREL	\$21 / \$31.5
ANGEL'S ENVY RYE	\$22 / 33
BLANTONS	\$24 / \$34
GLENLIVET 12 YR SCOTCH	\$13 / \$19.5
MACALLAN 12 YR SCOTCH	\$19 / \$28.5
BALVENIE CARIBBEAN 14 YR SCOTCH	\$23 / \$34.5

TEQUILA

ESPOLON REPOSADO	\$11 / \$16.5
LALO BLANCO	\$14 / \$21
DON JULIO ROSADO	\$17 / \$25
CAVA DE ORO EXTRA ANEJO	\$20 / \$30
CLASE AZUL REPOSADO	\$28 / \$36

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BOMBAY SAPPHIRE	\$8 / \$12
GRAY WHALE	\$10 / \$15
HENDRICKS	\$12 / \$18

VODKA

TITOS	\$8 / \$12
GREY GOOSE	\$11 / \$16.5