

**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

**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, Hot Honey, Cajun, Buffalo, 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

**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**

Spinach, Onions, Strawberries, Pecans, Feta Cheese & Balsamic Vinaigrette

**SANDWICHES**

**A AVOCADO BLT \$13**

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

**CHICKEN SALAD \$10**

Jalapeno Cheddar Sourdough Bun with House-Made Chicken Salad. Topped w Bacon & served with Kettle Chips

**CHICKEN CAPRESE \$12.5**

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

**MEATBALL \$14**

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

**LARGE PIZZAS**

**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 \$14.5**

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

**A CARNIVORE \$18.5**

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

**TUSCAN \$19.5**

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

**A SPICE LOVERS \$17.5**

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

**A VOLCANO \$18**

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

**SUPREME \$20**

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

**ROTATING SPECIALTY PIZZA - \$MP**

**DESSERTS**

**KEY LIME PIE \$7 | CHEESECAKE \$9**

# Ashleigh's DOWNTOWN KITCHEN + BAR

## WHITE & ROSE

	THE CROSSINGS SAUVIGNON BLANC	\$9/\$30
	<i>Marlborough, New Zealand</i>	
New	JOHN ANTHONY SAUVIGNON BLANC	\$14.5/\$52
	<i>Carneros, California</i>	
New	FINCA EL ORIGEN TORRONTES	\$8/\$29
	<i>Carneros, California</i>	
New	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>	
	WEATHER CHARDONNAY	\$12/\$42
	<i>Sonoma Coast, California</i>	
	STUDIO ROSE BY MIRAVAL	\$10/\$36
	<i>Provence, France</i>	

## SPARKLING

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

## RED

	RICCO DOLCE ROSSO SWEET RED	\$8/\$29
	<i>Italy</i>	
	BARTENURA BRACHETTO SWEET RED	\$12/\$42
	<i>Asti, Italy</i>	
New	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>	
	BENMARCO CABERNET FRANC	\$14/\$51
	<i>Uco Valley, Argentina</i>	
	VITICCHIO FOGLIA TONDA	\$16/\$56
	<i>Tuscany, Italy</i>	
New	TORMARESCA PRIMITIVO (ZINFANDEL)	\$9/\$30
	<i>Abruzzo, Italy</i>	
	RAEBURN CABERNET	\$12/\$42
	<i>Sonoma County, California</i>	
New	UNSHACKLED CABERNET	\$12/\$42
	<i>Central Coast, California</i>	
New	SERIAL CABERNET	\$13/\$46
	<i>Paso Robles, California</i>	

## DESSERT (3 OZ)

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

## 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 &amp; 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 &amp; Lemon Juice with a Black Lava Salt Rim</i>
	AMARETTO SOUR \$12
	<i>Amaretto, Lemon Juice, Simple &amp; Egg White</i>
	FRENCH 75 \$13
	<i>Gin, Lemon Juice, Simple &amp; Prosecco</i>
	STRAWBERRY DAIQUIRI \$10
	<i>White Rum, Strawberry Puree, Lime Juice &amp; Simple Syrup</i>
	BASIL GIMLET \$10
	<i>Titos Vodka, Lime Juice &amp; Simple Syrup Muddled w Basil</i>
	ESPRESSO MARTINI \$12
	<i>Titos Vodka &amp; Borghetti Espresso Liqueur</i>
	RASPBERRY SPRITZ \$14
	<i>Titos Vodka, Chambord, Sweet Red Wine, Lemon Juice &amp; 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
DON JULIO ROSADO	\$17 / \$25
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