

TWENTY FIRST LUNCH MENU

STARTERS

TRUFFLE FRIES

Truffle Parmesan Blend / Fresh
Grated Parmesan
11

SKILLET CORNBREAD (VG)

Jalapeno Cornbread / Honey Drizzle
12

GIRL DINNER TOWER

Caesar Salad / Truffle Frites
32

SALADS

BEET SALAD (VG)

Spinach / Frisee / Rainbow Beets
/ Mandarins / Pepitas / Bleu
Cheese / Champagne Vinaigrette
11

POMEGRANATE & ARUGULA (VG)

Arugula / Pomegranate Seeds /
Blackberries/ Candied Walnuts / Goat
Cheese / Sweet Chili Vinaigrette
12

SIGNATURE SOUP

10

SMALL PLATES

SHORT RIB EMPANADAS

Braised Short Rib / Creamy Salsa Verde /
Pico de Gallo / Queso Fresco
14

SHRIMP AND GRITS (GF)

U10 Shrimp / Garlic Cheese
Grits / Creole Cream Sauce
15

SOY GLAZED BRUSSELS (DF)

Soy / Red Pepper
Flakes / Turbinado
11

ROASTED CAULIFLOWER (VG)

Roasted Cauliflower / Goat
Cheese / Pepita Pesto /
Honey / Focaccia
15

SOY GLAZED BRUSSELS (DF)

House-made Soy Glaze / Red
Pepper Flakes / Turbinado
12

PINK DEVILED EGGS (GF)

Cream Cheese / Dijon /
House-Made Pickles /
Crispy Prosciutto
14

SEASONAL BURRATA

Arugula / Dried Figs / Prosciutto /
Brown Butter Almonds / Fig Jam /
Red Wine Glaze / Focaccia
16

CREAMY BOLOGNESE

Wagyu / Lamb / Calabrian
Chili / Cream / Black Pepper /
Lemon Zest
19

SHORT RIB SHEPHERD'S PIE

Braised Short Rib / Carrot /
Corn / Confit Mash
19

ENTREES

POKE BOWL* (GF)

Ahi / Edamame / Mandarin /
Seaweed / Ginger / Sesame / Pickled
Red Onion / Avocado / Spicy Mayo
18

CHICKEN TENDERS

Tobasco Buttermilk Tenders /
Blackened Fries / House-made
Honey Mustard
17

SANDWICHES

SALMON BLT*

Verlasso Salmon / Bacon /
Arugula / Tomato / Sriracha Aioli
/ Blackened Fries
19

HILLSBORO SMASHBURGER

Wagyu Patty / Sharp Cheddar /
Pickle / Diced Red Onion /
Sriracha Aioli
23

CHEF'S HOT CHICKEN

Nashville Hot Fried Chicken
/ Dill Pickle / Lettuce /
Ranch / Blackened Fries
17

We fry in beef tallow for rich,
timeless flavor, and craft all
dressings without seed oils.

TWENTY FIRST DRINK MENU

COCKTAILS

OFFSHORE ACCOUNT 16
Patron Silver/Strawberry / Chamoy / Lime

RAIN DELAY 15

Grey Goose La Poire / Yuzu /
Eucalyptus / Ginger

HARVEST SOUR 16 *

Angels Envy / Spiced Apple Cider /
Citrus / Egg White

FIRST FROST 15

Bombay Sapphire / St. Germain / Martini
& Rossi Bianca / Charred Rosemary

HUGO SPRITZ 15

St. Germain / Sauvignon Blanc /
Sparkling Water/ Mint / Lime

RESORT STATE OF MIND 17

Bacardi! Coconut / Green Chartreuse /
Coco Lopez / Pineapple / Lime

MOCKTAILS

RHINESTONE COWBOY* 11

Coconut / Blood Orange / Oregat / Citrus

RASPBERRY SOCIAL 10

Raspberries / Citrus / Sparkling Lemonade

MINT CONDITION 9

Fresh Mint / Lime / Sparkling Water

SPARKLING

6oz / bt

BANSHEE TEN OF CUPS BRUT 14 52

Sonoma, CA

LUCIAN ALBRECHT BRUT ROSE 14 52

Alsace, FR

VEUVE CLICQUOT BRUT 29 135

Champagne, FR

6oz / 9oz / bt

BANSHEE TEN OF CUPS BRUT 14 52

Sonoma, CA

LUCIAN ALBRECHT BRUT ROSE 14 52

Alsace, FR

VEUVE CLICQUOT BRUT 29 135

Champagne, FR

WHITE & ROSE

6oz / 9oz / bt

CARL GRAFF RIESLING 14 20 52

Mosel, DE

GREYWÄCKE SAUVIGNON BLANC 16 22 60

Mariborough, NZ

RLH CHARDONNAY 14 20 52

Santa Rita Hills, CA

CLOS DE NOUYS CHENIN BLANC 12 18 44

Vouvray, FR

KREOS ROSE 13 19 52

Salento, IT

RED

6oz / 9oz / bt

GREENWING PINOT NOIR 16 22 60

Williamette, OR

ROTH CABERNET SAUVIGNON 15 21 56

Alexander Valley, CA

E. GUIGAL GSM BLEND 14 20 52

Rhone Valley, FR

SAN POLO RUBIO SANGIOVESE 16 22 60

Tuscany, IT

DRAFT

ACE SEASONAL 7

California / Cider

TINY BOMB 7

EINSTOK 7

Iceland / White Ale

BEARDED IRIS 'HOMESTYLE' 8

Nashville / IPA

BOTTLE & CAN

HIGH NOON 8

Pineapple / Black Cherry

BUD LIGHT 6

Missouri / Light Lager

STELLA ARTOIS 7

Belgian / Pilsner

EINSTOK TOASTED PORTER 7

Iceland / Baltic Porter

MICHELLOB ULTRA 6

Missouri / Light Pilsner

PERONI 7

Italy / Lager

MILLER LITE 6

Illinois / Light Lager

LARGE FORMAT

SPRING SPRITZ 41

St. Germain / Sauvignon Blanc / Mint / Lime

Serves 2-4

VACATION MODE: ON

Grey Goose / Borghetti Coffee Liqueur /
Demerara / Espresso

Serves 6-8