

FOOD

Happy Hour at the Distillery!
Thursdays & Fridays 4-7pm

\$3 OFF Cocktails
\$3 OFF Tapas

TAPAS

CHARCUTERIE (FOR 2) \$14

Assorted meat, cheese, kalamata olives, almonds, seasonal fruit, and house-made crostini.

CALAMARI \$16

Served with marinara sauce

CHICKEN TENDERS \$14

Hand breaded tenders with french fries (4 ct)

Sauces: ranch, honey mustard, ketchup, buffalo, bbq

MOZZARELLA TRIANGLES \$14

Breaded mozzarella with marinara sauce

PRETZEL BITES \$11

Served with beer cheese and mustard

FRIED ZUCCHINI STICKS \$12

Breaded zucchini served with ranch

BURRATA \$15

Soft burrata served over arugula with heirloom cherry tomatoes and house-made crostini.

SHRIMP CEVICHE \$16

Tomato based ceviche topped with avocado and served with tortilla chips.

CLASSIC BURGER \$13

8 Oz. burger, American cheese, lettuce, tomato, and onion on a brioche bun. Served with french fries.

ASHLYNN CHICKEN SANDWICH \$14

Grilled chicken, prosciutto, fresh mozzarella, arugula, tomato, and garlic aioli on a ciabatta roll. Served with french fries.

PULLED PORK SANDWICH \$14

Topped with spicy pickles and caramel apple BBQ sauce made with our Caramel Apple Whiskey. Served with french fries.

CHICKEN PARM SLIDERS \$16

3 crispy chicken handhelds topped with mozzarella and marinara. Served with french fries.

BOURBON SHRIMP \$16

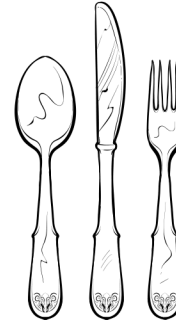
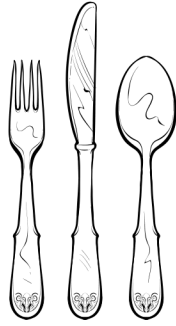
Crispy fried shrimp with a side of bourbon infused bang bang sauce. Served with french fries.

SUMMERSEAT STREET TACOS \$18

3 chicken or shrimp tacos seasoned and topped with fresh pico de gallo. Served with tortilla chips and sour cream on the side.

A GRATUITY OF 20% WILL BE CHARGED FOR PARTIES OVER 6.
PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



FOOD

SALADS

PROTEIN ADD-ONS

Chicken	\$6
Shrimp	\$8
Salmon	\$10

CAESAR SALAD \$12

Romaine, croutons, shredded parmesan, pecorino, caesar dressing

HOUSE SALAD \$12

Romaine, cucumber, red onion, baby tomatoes, croutons

Dressing: ranch, balsamic vinaigrette, raspberry vinaigrette, italian, caesar, honey mustard, blue cheese

BERRY SALAD \$13

Mixed greens, blue cheese crumbles, mixed berries, shredded coconut, raspberry vinaigrette dressing

ENTRÉES

All entrées are served with choice of side: French fries, asparagus, rice, roasted potatoes, or side salad

LEMON CHICKEN \$21

Mushrooms, artichokes, lemon butter

PORK STEAK \$21

Served over grilled vegetables & topped with a choice of blue cheese or mozzarella

PARMESAN FLOUNDER \$22

Lemon butter, capers

CHICKEN OR SHRIMP \$20

YOUR WAY
Grilled or blackened

FLATBREADS

TRADITIONAL \$11

Shredded mozzarella, tomato sauce, garlic aioli

MARGHERITA \$11

Fresh mozzarella, tomato, basil

BUFFALO CHICKEN \$13

Grilled chicken, house buffalo sauce, mozzarella, blue cheese dressing, parsley

CBR \$13

Grilled chicken, crumbled bacon, mozzarella, ranch dressing

FIG + ARUGULA \$13

Fig jam, arugula, prosciutto, diced red onion, crumbled goat cheese, balsamic glaze

*Flatbread may be substituted for Gluten Free flatbread for a \$2 additional charge

SIDES

FRENCH FRIES \$6

SWEET POTATO FRIES \$7

KIDS

CHICKEN TENDERS \$6.99

Hand breaded tenders with french fries (2 ct)

FRIED MOZZARELLA \$6.99

Breaded mozzarella with marinara sauce