

# Twelve

kitchen + cocktails

S T A R T E R S	SPINACH ARTICHOKE DIP ..... 9
	<i>spinach , four cheeses , house spices</i>
	CRISPY CALAMARI..... 9.5
	<i>lightly fried, served with homemade marinara</i>
	ITALIAN MEATBALLS..... 9
	<i>creamy polenta, homemade marinara, spices, and grilled bread</i>
	HOT CHICKEN BITES ..... 8.5
	<i>served with house-made pickles</i>
	FRENCH FRIES..... 5
	<i>house seasoning and dipping sauces</i> <i>truffle fries + \$2</i>
	OYSTER ROCKEFELLER* ..... 12
	<i>cream spinach, lemon aioli, on the half shell</i>

CALIFORNIA ROLL* .....11
<i>fresh crab, avocado, umami</i>
SAMAKASE ..... 19
<i>chefs pairing &amp; plating</i>
SPICY TUNA #12* .....13
<i>yellowfin, avacodo, umami</i>
COCONUT SHRIMP ROLL* .....12.5
<i>citrus ponzu shrimp, fresno, coconut</i>
‘OSAKA STYLE’ PRESSED ROLL* .....13.5
<i>tuna stacked w/ avocado, spicy tuna, and rice</i>
BORA BORA* .....12
<i>shrimp, avocado, cucumber</i>
GODZILLA ROLL* .....12.5
<i>crawfish tempura, avacodo, uramaki</i>
CHIMICHURRI ROLL* .....13
<i>tenderloin, cream cheese, cucumber, flame</i>

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## HAND-CRAFTED SALADS

THAI STEAK & NOODLE*	<i>medium-rare steak, thai noodles, field greens, peanut, ginger wasabi dressing</i>	15
GRILLED CHICKEN	<i>chicken breast, tomato, jicama, cilantro, honey lime vinaigrette, peanut dressing</i>	13
COUNTRY CHICKEN	<i>fried chicken, carrot, tomato, bacon, cheddar, chopped egg, honey mustard</i>	13
HERITAGE SALAD	<i>mixed greens, jicama, tomato, avocado, tortilla strips, champagne vinaigrette</i>	6
SUSHI BOWL*	<i>rice, mixed green, macadamia sauce, crab, spicy tuna</i>	14

## SEASIDE

NORWEGIAN SALMON*	<i>house spices, served with broccoli</i>	18
CRISPY FISH	<i>lightly dusted, french fries, cole slaw</i>	15
RED FISH ALEXANDER*	<i>grilled red fish, sautéed shrimp, white wine cream sauce, broccoli</i>	19
GULF SHRIMP	<i>lightly fried shrimp, french fries, garden fresh slaw</i>	14

## SANDWICHES *served with your choice of french fries or classic cole slaw*

THE 903 BURGER*	<i>half-pound burger, pickle chips, red onion, aged cheddar cheese, mustard</i>	13.5
CARNITAS SANDWICH	<i>slow-roasted pork, jack cheese, pickled red onion, and avocado on a toasted bun</i>	15
HICKORY BACON CHEESEBURGER*	<i>half-pound burger, bacon, cheddar, bbq ranch, crispy onions</i>	15
TYLER CLUB	<i>shaved chicken, ham, cheddar, tomato, lettuce, potato bread</i>	13
CHICKEN SALAD CROISSANT	<i>grandmas recipe, served with sweet potato fries</i>	11

## CHEF RECOMMENDATIONS

UPTOWN CHICKEN	<i>chef’s spices, beurre blanc, served with whipped potatoes</i>	16.5
7 OZ. FILET MIGNON*	<i>hand cut and grilled to perfection, served with a baked potato</i>	26
ASIAGO CHICKEN PASTA	<i>shaved chicken breast, fresh basil, bell pepper, asiago cream sauce</i>	16
CHICKEN TENDERS	<i>crispy chicken tenders , French fries , garden fresh slaw</i>	12
9 OZ. AGED SIRLOIN*	<i>hand cut and grilled to perfection , served with a baked potato</i>	18
FILET MEDALLIONS*	<i>with a cabernet cremini glaze and a loaded Idaho baked potato</i>	19.5 (2), 24 (3)
ROTISSERIE CHICKEN	<i>(limited availability) roasted with crushed herbs, house glaze, whipped potatoes</i>	15
GARLIC SEARED CHICKEN	<i>cream garlic sauce, mushroom, served with Broccolli</i>	15
SIGNATURE DELMONICO 14OZ	<i>baked potato, asparagus, roasted garlic &amp; rosemary</i>	48

## SWEETS

BIRTHDAY CAKE CRAZY SHAKE ..... 10
DOUBLE CHOCOLATE CRAZY SHAKE ..... 10
5 LAYER CAKE ..... 9
CREME BRULEE..... 8

## SIDES

BROCCOLI • GARDEN FRESH SLAW
POTATOE PURÉE • SAUTÉED ASPARAGUS
SMOKED GOUDA MAC & CHEESE • BAKED POTATO
CORN MAQUE CHOUX • SWEET POTATO FRIES

*\*We proudly prepare our food from scratch daily. Some items may have limited availability. If you have allergies, please alert us as not all ingredients are listed. We are obligated to tell you that consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness. While you are with us , you are a guest so please let us know if we can make your experience more enjoyable.*

# Twelve

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## ICE-BREAKERS



### The No. 12

Tito's vodka, fresh lime juice, and  
Q ginger beer 9



### Espresso Martini

vodka, Baileys and espresso  
served ice cold 10



### Perfect Margarita

served frozen or on the rocks  
patron 11, lalo 14



### Smoked Old Fashioned

Bulliet rye, smoked orange,  
aromatic bitters, one cube 11



### La Ventana

Codigo Rose Tequila, aperol, berry 18



### Rose Garden

Tito's vodka, berry and ginger beer 9.5



### Destin Dream

rum, pineapple juice, fresh orange,  
toasted coconut rim 8.5



### Monkey See, Monkey Do

Maker's Mark, Licor 43, honey,  
fresh lemon juice 9.5

## CHAR AND CASK

We boast a meticulously curated  
collection of over 200+  
bourbons/whiskeys—each bottle is  
hand-selected to showcase  
craftsmanship, heritage, and flavor.

## WHISKEY FLIGHTS

### Heritage Rye Flight 18

Bulliet Rye, Rittinghouse Rye,  
Redemption Rye, High West Double Rye

### Distiller's Flight 38

Michter's Small Batch, Angel's Envy,  
Woodford Reserve, Knob Creek 9yr

### Reserve Flight 60

Blanton's, E.H. Taylor Small Batch, Old  
Forester King Ranch, Bardstown

## MOCKTAILS

### Basil & Lemon 5

Strawberry, basil, pressed lemon

### Pineapple Spritz 5

Pineapple, coconut, lime

### Peach Ginger 6

Ginger, nectar, citrus

## TAP COCKTAILS

chilled to a cool 34 degrees

### Cubano Mojito

rum, muddled mint, and fresh lime juice 9

### Classic Old Fashioned

Buffalo trace, aromatic bitters, orange 9.5

## CABERNET

Bonanza California 8 / 31

Decoy Napa Valley 10 / 35

Canvasback Columbia Valley 11 / 42

Borne of Fire Columbia Valley 49

Austin Hope Paso Robles 76

Quilt Napa Valley 64

Duckhorn Napa Valley 94

Caymus Napa Valley 109

Cakebread Cellars Napa Valley 126

Silver Oaks Alexander Valley 140

## RED BLENDS

Stags Leap Napa Valley 77

Complicated Central Coast 31

Red Schooner Argentina 13 / 49

Orin Swift Abstract California 84

The Prisoner Red Blend, California 89

Chateau La Nerthe Rouge France 108

## MORE REDS

Noble Vines 667 Pinot Noir, Monterey 8 / 31

Educated Guess Pinot Noir, Napa Valley 38

Buglioni, Ripasso Italy 58

Sinegal Estate Pinot Noir, Sonoma Coast 78

Emollo Merlot California 54

## CHARDONNAY

Chloe Sonoma County 8 / 31

Wente Vineyards Morning Fog, California 36

La Crema Monterey 11 / 37

Plumpjack Reserve California 58

Cakebread Cellars Napa Valley 52

## MORE WHITES

Sea Glass Sauvignon Blanc, Santa Barbara 10 / 38

Santa Margherita Pinot Grigio, Italy 10 / 38

Details Sauvignon Blanc, North Coast 34

High Heaven Reisling, Columbia Valley 9 / 34

## ROSÉ AND BUBBLES

Whispering Angel France 12 / 47

Veuve Clicquot France 99

La Marca Rosé Italy 11 / 38

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