

OPHELIA'S

ELECTRIC SOAPBOX

TOSSED SALADS

GF 3 Bean Burrata Salad \$14

Gigante Bean, Green Chickpeas, Green Lentils, Spring Vegetables, Balsamic, Heirloom Tomatoes & Charred Scallion Vin

GF Shrimp Aguachile \$16

Persian Cucumber, Radish, Red Onion, Nixtamal Tortilla, Avocado Aioli, Pea, Tajin & Lemon Olive Oil

GF Melon & Bitter Greens Salad \$14

Elevation Country Ham, Stracchino Cheese, Cucumber, Pimento Oil, Maple, Pistachios & Champagne Vinaigrette

HOT & READY FLATBREADS

OUR FLATBREAD DOUGH IS MADE WITH A 200 YEAR OLD STARTER / + \$2 FOR GLUTEN FREE

GF Broccoli & Burattini \$16

Hillbrook Burattini, Elevation Country Ham, Grana Padano & Calabrian Chimichurri

GF Roasted Tomato Margherita \$15

Mozzarella, Roasted Tomato, Basil, Parmesan & Olive Oil

GF The Fun-Guy \$16

Ricotta, Koji Mushrooms, Garlic-Chili Crunch, Arugula, Parmesan & Sherry Agrodulce

GF Pepperoni \$16

Ezzo Mini Pepperoni, Mozzarella, Basil, Fennel Pollen & Chili Honey Drizzle

V Vegan by Request

GF Gluten-Free by Request

EXECUTIVE CHEF / MATT SUMMERS

FOREPLAY & TEASERS

Roasted Green Chili Cornbread \$8

Jalapeno, Goat Cheese & Whipped Honey Butter

GF Cuban Plantains \$9.5

Sofrito Black Beans, Cotija Cheese, Pepitas, Lime Yogurt & Cilantro Pesto

GF Elote Spring Cheese Incident \$12.5

Brûléed Cheese, Sweet Corn, Fennel Escabeche, Cotija & Raquelitas Tortilla Chips

GF 600 Degree Charred Eggplant \$11

Green Tomato Marmalade, Sumac Yogurt, House Sourdough, Harissa Honey, Fine Herbs & Olive Oil
+ \$2 for GF

GF Sweet Potato Jojo's \$7.5

Crispy Japanese Sweet Potato, Chili Honey, Lime & Sumac Yogurt

GF Summer Picnic Board \$13

Elevation Country Ham, Housemade Roasted Garlic Biscuit, Goat Gouda, Blistered Shishito, Whipped Honey Butter, Smoked Almond, & Green Tomato Marmalade
+ \$2 for GF

GF Seasoned French Fries \$6.5

Vindaloo Ketchup

V Pretzel & Beer Cheese \$7

House-Made Soft Pretzel, Smoked Salt & Spicy Beer Cheese

GF Cheese Curds & Fried Pickles \$13

Wisconsin Yellow Curds, Blistered Shishitos, Turmeric Pickles & Cool Ranch

3RD BASE

Chicken & Buttermilk Waffle \$21

Crispy Chicken Thigh, Tender Belly Black Pepper Bacon, Superfood Slaw, Apple Butter & Harissa Honey

GF Shrimp Boil \$23

Andouille Sausage, Red Potatoes, Corn, Old Bay Spice, Charred Lemon & Fine Herbs

GF *Ropa Vieja \$22

Short Rib, Root Vegetables, Caramelized Plantain, Escabeche Beans & Salsa Verde

BOX LUNCH

GF *Prime Rib Burger \$18

Callicrate Farms Wagyu Beef, Mushroom, Crispy Onion, Dijon-Horseradish Crema & Black Pepper Demi with French Fries
+ \$2 for GF

Brothel Chicken \$16

Crispy Chicken Thigh, Tender Belly Black Pepper Bacon, Carolina BBQ, Pickles, & Garlic Chili Aioli with French Fries

Backyard Sliders \$15.5

BBQ Pork Shoulder, Granny Smith Apples, Super Slaw, Pickled Fresno, Crispy Onion & Garlic Aioli

SOBER CURIOUS

Sportea \$5

Coke, Diet Coke, Sprite, or Gingerale \$4

Dram CBD Gingergrass Soda \$8

In the spirit of creating a balanced & unified workplace, we implement a tip pool for our entire service team, including back of the house. A 5% restaurant recovery surcharge will be added to your check.

PLEASE NOTIFY SERVER OF ANY ALLERGIES BEFORE ORDERING, NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

COCKTAILS - \$12

The Airedale (Brown Drink)

Bourbon, Aperol, Grapefruit Zest

French Kiss (Purple Drink)

Butterfly Pea Flower Infused Gin, Lavender, Lemon, Bubbles

NC-17 (Pink Drink)

Vodka, Cranberry-Rosemary Shrub, Soda, Lemon

Burlesque (Green Drink)

Sage Infused Tequila, Melon, Lime

The Ron Sangria (Red Drink)

Red Wine, Apple Brandy, Lemon, Orange, Pomegranate, Rooibos Tea

Hawaii 5-Oh! (Blue Drink)

Cacao Infused Rum, Pineapple, Lime, Blue Curacao

Blueberry-Thyme Frosé

Rosé, Vodka, Champagne Acid

TFJ Cosmopolitan

TFJ Smoked Old Fashioned

BEER, CIDER, SELTZER

New Terrain Pillow Drops Pilsner \$8

Draft

Ratio Dear You French Saison \$10

Draft

Stem Off Dry Cider \$9

12oz can

Call to Arms Ballroom Beer - Lager \$6

12oz can

Weldwerks Juicy Bits Hazy IPA \$10

Station 26 Tangerine Cream \$7

Draft

Call to Arms La Clawsuit Seltzer \$7

12oz can

BY THE GLASS - SPARKLING

CVNE 10 / 38

(Brut Cava) Catalonia, Spain

Domaine Chandon 12 / 46

(Sparkling Brut Rosé) Napa Valley, California

BY THE GLASS - WHITE

Les Jamelles (House White) 10 / 38

(Roussanne) Languedoc, France

Mohua Wines 11 / 42

(Sauvignon Blanc) Marlborough, New Zealand

Elena Walch 'Selezione Südtirol' 13 / 50

(Pinot Grigio) Alto Adige, Italy

Gen del Alma 'jijiji Tunuyán' 12 / 46

(Chenin Blanc) Mendoza, Argentina

Hedges Family Estate 'CMS' 14 / 54

(Chardonnay) Columbia Valley, Washington

BY THE GLASS - ROSÉ

Elena Walch 20/26 Rosé 12 / 46

(Merlot, Lagrien, Pinot Nero) Trentino, Italy

BY THE GLASS - RED

Les Jamelles (House Red) 10 / 38

(Grenache) Languedoc, France

Angeline Vineyards 12 / 46

(Pinot Noir) Sonoma, California

QU.ALE Salento Rosso 11 / 42

(Red Blend) Puglia, Italy

Cape Mentelle 13 / 50

(Shiraz/Cabernet Sauvignon) Margaret River, Australia

Hedges Family Estate 'CMS' 14 / 54

(Cabernet Sauvignon) Columbia Valley, Washington

BY THE BOTTLE - SPARKLING

Moet Imperial \$140

(Chardonnay/Pinot Noir/Pinot Meunier) Champagne, France

BY THE BOTTLE - WHITE

McBride Sisters 'Black Girl Magic' \$42

(Riesling) Edna Valley, California

Domaine Adèle Rouzé 'Quincy Blanc' \$56

(Sauvignon Blanc) Loire Valley, France

Cadre Wines 'Sea Queen' \$48

(Albariño) San Luis Obispo, California

Domaine J.A. Ferret 'Pouilly- Fuissé' \$100

(Chardonnay) Burgundy, France

BY THE BOTTLE - RED

Stoller Family Estate \$50

(Pinot Noir) Willamette Valley, Oregon

Christina \$48

(St. Laurent) Niederösterreich, Austria

Zinio Reserva \$64

(Tempranillo) Rioja, Spain

Bistue Cellars 'Blackswift' \$58

(Red Blend) Winters, California

Penner-Ash \$82

(Syrah) Newberg, Oregon

Newton Vinyard 'Unfiltered' \$120

(Cabernet Sauvignon) Napa Valley, California

AH-SO WINES - \$9

(250MLS) / CANS

Rosé (Garnacha), Navarra, Spain

Bubbles (Garnacha), Navarra, Spain

White (Garnacha), Navarra, Spain

Red (Garnacha), Navarra, Spain