



TOSSED SALADS

GF **3 Bean Burrata Salad** \$14

Gigante Bean, Green Chickpeas, Green Beans, Seasonal 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 & Tomato Salad** \$14

Elevation Country Ham, Stracchino Cheese, Cucumber, 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 \$7

Jalapeno, Goat Cheese, Green Tomato Marmalade & 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

Vindaloo Ketchup

V **Pretzel & Beer Cheese** \$5

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, Seasonal Vegetables, Caramelized Plantain, Escabeche Beans & Salsa Verde

BOX LUNCH

GF ***Biggie Smallz Smash Burger** \$16

Callicrate Farms Wagyu, White Cheddar, Red Onion, Arugula, House Pickles & Ophelia's Special Sauce With French Fries
+ \$2 for GF Bun

Brothel Chicken Sandwich \$14

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. To help address the many financial challenges which continue to impact our industry, a 3% surcharge will be applied to all checks. This surcharge helps us manage the increased costs of goods, services, supply chain issues, and the health and safety of our staff and guests.

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

The Airedale (Brown Drink) \$12

Bourbon, Aperol, Grapefruit Zest

French Kiss (Purple Drink) \$12

Butterfly Pea Flower Infused Gin, Lavender, Lemon, Bubbles

NC-17 (Pink Drink) \$12

Vodka, Cranberry-Rosemary Shrub, Soda, Lemon

Burlesque (Green Drink) \$12

Sage Infused Tequila, Melon, Lime

The Ron Sangria (Red Drink) \$12

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

Hawaii 5-Oh! (Blue Drink) \$12

Cacao Infused Rum, Pineapple, Lime, Blue Curacao

Blueberry-Thyme Frosé \$12

Rosé, Vodka, Champagne Acid

Curation Sweet Tea Old Fashioned | 12oz Can \$12

Bourbon, Honey, Black Tea, & Grapefruit Juice

Curation Salt & Smoke Margarita | 12oz Can \$11

Blanco Tequila, Lemon Juice, Hibiscus, & Jalapeno

TFJ Cosmopolitan \$12

TFJ Smoked Old Fashioned \$12

BEER, CIDER, SELTZER

Ratio Mexican Lager | Draft \$8

New Terrain Pillow Drops Pilsner | Draft \$8

Station 26 Tangerine Cream | Draft \$7

Weldwerks Juicy Bits Hazy IPA | Draft \$10

Call to Arms Ballroom Beer - Lager | 12oz can \$6

Call to Arms La Clawsuit Seltzer | 12oz can \$7

Stem Off Dry Cider | 12oz can \$9

Left Hand Nitro Milk Stout | 12oz Bottle \$9

Curation Infused Rose \$9

With Orange Flower, Peach, Rhubarb, & Blood Orange

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 - ROSÉ

Gruet 'Sauvage' \$50

(Pinot Noir) New Mexico

Anna Pichon 'Sauvage' \$50

(Granache) Rhone, 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 Vineyard 'Unfiltered' \$120

(Cabernet Sauvignon) Napa Valley, California