

WINE & TAPAS PAIRINGS

April 12th

WINES 9.50 /gls 14.25 /flight

TAPAS 6.50 /each

Finca Antigua Viura, La Mancha 2015

...suggested pairing....

Poached Shrimp Cocktail with Tomato-Paprika Sauce, Onion Crisp

Juan Gil Monastrell, Jumilla 2014

...suggested pairing....

Smoked Sweetgrass Mussel Stuffed Crimini Mushrooms

Rioja Bordón Reserva 2011 (Tempranillo, Garnacha, Mazuelo)

...suggested pairing....

Ropa Vieja & Saffron Rice Cazuela

Pair a glass of wine with any tapas for \$13. or with a flight for \$19.

SOUP / SALAD

- Chicken Tortilla Soup, tomatoes, corn, avocado, chilies, cheese, cilantro, lime 7.95 *gf*
- Artisan lettuce Salad, tomatoes, blue cheese crumbles, white balsamic vinaigrette 7.95
- Braised Cider Beet Salad artisan lettuce, goats' cheese, pecans, citrus vinaigrette 9.95 *gf*
- Chopped Salad romaine, tomato, avocado, carrots, blue cheese, prosciutto, scallions, egg, cucumber dill dressing 9.95

STARTERS

- Sautéed Charleston Sweetgrass Mussels, white wine, gypsy sauce, grilled baguette 13.95
- The General's Calamari, tempura batter, ginger - soy glaze, diced peppers, serranos 11.75
- Salmon Thai rice paper, pesto, spicy citrus ponzu* 10.95
- Tuna Tartar, charred poblanos, Meyer lemon, crisped rice paper* 11.95
- Crab Cake, Mango & Nappa cabbage slaw, Key lime Dijon aioli 13.50 ~ 2 cakes 27.
- Thai Chicken Lettuce Wraps marinated chicken, garlic, serrano peppers, green onions, cabbage, poblano peppers, roasted peanuts, diced cilantro 9.50
- Painted Hills Short Rib Tacos, Carmelized Onions, Cilantro Sauce, Black Pepper Mustard, Potato Shell* 9.95

CHEESE BOARD

- Ninfas Queso Tetilla / Cow / Soft / Galicia, Spain
- Solera Mahon / Cow / Semi-Soft / Minorca, Spain
- Drunken Goat / Goat / Semi-Soft / Murcia, Spain
- Ponce de Leon Manchego / Sheep / Firm / La Mancha, Spain

All four cheeses served with artisan sliced baguette, seasonal fruit compote, honey, fresh fruit 12.50

PASTA

- Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce 18.00
- Apple & Sausage Ravioli, browned butter, crisped sausage, sage, apple cider drizzle 19.95
- Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine 21.95
- Beef Bolognese, fresh tagliatelle 21.00

SEAFOOD

- Scottish Salmon- Grilled Corn & Yellow Lentil Succotash, Grilled White Asparagus, Vermouth-Lemon Cream * 25. *gf*
- Seared Scallops, spaghetti squash noodles, cous cous risotto, brussel sprout leaves, chips * 25.
- Ahi Tuna, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust * 26.95
- Sea Bass, baby bok choy, purple rice, lemongrass buerre blanc 28.95

MEAT / POULTRY

- Springer Mountain Chicken cast Iron skillet seared, panzanella, "confit" potato salad 21.00
- Pork Chop fennel & rosemary crust, sautéed spinach, andouille-cheese grits, orange pork jus * 23.95
- Painted Hills Short Rib, roasted fingerling potatoes, sautéed kale, grilled maitake mushroom, Soho Steak Sauce * 26.50
- Steak Frites grilled USDA Prime Sirloin, parmesan pommes frites, herb butter* 23.
- Triple B Burger Painted Hills Beef, applewood smoked bacon, balsamic onions, sharp cheddar, lettuce, tomato, toasted bun, fries* 13.50
- Elk Tenderloin raspberry mustard marinade, sweet potato gratin, haricot verts* 35.
- Prime 16^{oz} N.Y. Strip Steak Cast Iron Seared, choice of side 39. for 2 with 2 sides 42. *gf*
Cognac Peppercorn Sauce \$3.

SIDES

\$5.25 / Each

- Sautéed Spinach
- Baby Bok Choy
- Haricot Verts
- Purple Rice
- Grilled Corn & Yellow Lentil Succotash
- Andouille- Cheese Grits
- Buttermilk Mashed Potatoes
- House Made French Fries
- Tomato Basil Cous Cous Risotto
- Roasted Fingerling Potatoes

Vegetables sautéed with olive oil & garlic / steamed upon request.

Vegetable Plate Any four sides above 16.

We proudly serve Holeman & Finch Artisan Bread upon request.



gf Gluten Free Inquire about additional dishes that can be modified for gluten free diets.

All food is freshly prepared and cooked to order. If you have any concerns regarding food allergies, gluten free diets, vegetarian diets or have other special dietary needs please notify your server.

*ADVISORY: These items can be cooked to order. Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.

APRIL 12TH WINES \$9.50/gls

Finca Antigua Viura, La Mancha 2015

Juan Gil Monastrell, Jumilla 2014

Rioja Bordón Reserva 2011

(Tempranillo, Garnacha, Mazuelo)

Champagne & Sparkling	Domaine Chandon Brut, Napa Valley, NV (split)	13.50	
	Casalnova Prosecco, Veneto, Italy, NV (split)	12.50	
Riesling	Domaine Chandon Brut, Napa Valley, NV (375 ml)	27.	
	Veuve Clicquot Brut, France, NV (375 ml)	52.	
	Gruet Brut Rose, New Mexico NV	39.	
	Zardetto, Prosecco, Veneto NV	36.	
	Roederer Brut, Anderson Valley NV	45.	
	Möet & Chandon "Imperial", Epernay, France, NV	75.	
	Urbans-Hof QBA, Mosel 2015	9.50 / 38.	
	Dr Loosen Dry Riesling, Mosel 2014	9.75 / 39.	
	Sauvignon Blanc	Markham, Napa Valley 2015	9.50 / 38.
		Nobilo "Icon", Marlborough 2015	9.75 / 39.
Phiffer Pavitt, Date Night, Napa 2015		12.00 / 48.	
Allan Scott, Marlborough 2016		39.	
Groth, Napa Valley 2015		49.	
Greywacke, Marlborough 2015		38.	
Cakebread, Napa Valley 2014		58.	
Château Gravelle-Lacoste, Graves Blanc 2014	36.		
Pinot Grigio	Bollini, Trentino 2014	9.25 / 37.	
	King Estate Pinot Gris, Oregon 2015	9.75 / 39.	
Rose	Le Cengle, Côtes du Provence 2015	9.50 / 38.	
	Scalabrone, Bolgheri 2015	9.50 / 38.	
	Gruet Brut Rose Sparkling, New Mexico NV	39.	
	Artazuri Grenache Rosado, Navarro 2015	32.	
White Varietals	Dopff & Irion Gewurztraminer 2014	10.25 / 41.	
	Conundrum, California 2014	12.75 / 51.	
	Gotas de Mar Albarino, Rias Baixas 2014	35.	
	Miner Viognier, Simpson Vineyard 2014	34.	
	Suavia Soave Classico, Veneto 2014	34.	
Allegrini Vermentino, Bolgheri 2013	34.		
Chardonnay	Hess Select, California 2014	8.00 / 32.	
	Custard, Sonoma Valley 2015	9.75 / 39.	
	Moillard Hautes Côte de Nuits 2014	11.75 / 47.	
	Newton, Napa Valley 2015	11.75 / 47.	
	La Crema, Sonoma Coast 2015	12.25 / 49.	
	Beringer Luminus, Napa Valley 2014	45.	
Freemark Abbey, Napa Valley 2014	55.		
Shafer, Red Shoulder Ranch, Napa 2014	95.		

Merlot	Chateau St. Michelle, Washington 2014	10.75 / 43.
	Pride Mountain Vineyards, Napa/Sonoma 2013	92.
	Les Trois Couronnes, Côtes Du Rhone 2014	9.25 / 37.
	Klinker Brick "Farrah", Lodi 2014	11.75 / 47.
Syrah	Spellbound Petite Syrah, Lodi 2014	9.75 / 39.
	Frias Family Vineyard, Napa Valley 2012	63.
	Carmenet, California 2015	8.00 / 32.
	La Crema, Sonoma Coast 2014	13.75 / 55.
	Rodney Strong, Russian River Valley 2014	11.00 / 44.
Pinot Noir	Meiomi, California 2015	11.75 / 47.
	Montinore Estate, Willamette Valley 2014	12.00 / 48.
	Patricia Green, Balcombe, Willamette Valley 2014	68.
	Etude Grace Benoist Ranch, Carneros 2014	62.
	Cherry Pie, Stanley Ranch, Los Carneros 2013	17.00 / 68.
	Lucia, Santa Lucia Highlands 2013	76.
	Domaine Serene Yamhill Cuvee, Willamette 2013	78.
	Campo Viejo Rioja Reserva, Rioja 2011	10.50 / 42.
	Triton Tinta de Toro, Zamora 2011	36.
	Bodega La Flor Malbec, Mendoza 2015	10.25 / 41.
Amancaya (Malbec/Cab), Mendoza 2013	12.75 / 51.	
Tikal "Amorio" Malbec, Mendoza 2013	59.	
Malbec / Reds	La Bracessa VINO Nobile di Montipulciano 2013	11.50 / 46.
	Bruno Giacosa Barbera D'Alba 2014	48.
	Produttori del Barbaresco, Piedmonte 2012	65.
	Chance Poggio Verano, Tuscany 2005	17.00 / 68.
	Casanova de Neri Brunello, Montalcino 2011	110.
	Vietti Barolo, Piedmonte 2011	85.
	Seven Falls, Wahluke Slope, WA 2014	8.75 / 35.
Italians	Oberon, Napa Valley 2014	12.50 / 50.
	Les Cadrans de Lassegue, St. Emillion 2012	44.
	Turnbull, Napa Valley 2014	15.00 / 60.
	Ramey Claret, Napa Valley 2014	16.50 / 66.
	Beringer "Quantum" 2013	62.
	St. Supery Napa Valley 2012	64.
	Pride Mountain Vineyards Napa/Sonoma 2013	95.
	Mt Veeder, Napa Valley 2014	67.
	Dominus Napanook, Napa Valley 2012	115.
	Square, Plum & Level, Sonoma 2014	58.
	Stags Leap Winery, Napa Valley 2013	88.
	Shafer 'One Point Five', Stag's Leap 2014	148.
	Heitz, Napa Valley 2012	95.
	Caymus, Napa Valley 2014	120.
Phifer Pavitt Date Night, Napa Valley 2012	130.	
Cabernet Sauvignon & Red Blends	Edmeades, Mendocino 2013	10.75 / 43.
	Turley, Juvenile 2015	64.
	Mettler, Lodi 2013	50.

SPECIALTY COCKTAILS

Honeysuckle Margarita	Casa Pacifico Blanco, Pur Elderflower Liqueur, Lemon Juice, Petit Canne	10.95
Dark & Funky	Hamilton Pot Stilled Jamaican Dark Rum, Orange Curacao, Barritt's Ginger Beer	10.95
"Improved" G&T	Haymans Old Tom Gin, Jack Rudy Elderflower Tonic	10.95
Southern Drawl	High West Double Rye, Leopold Peach Whiskey, Lemon Juice, Petit Canne	10.95
St George Breeze	St. George Citrus Vodka, St George Spiced Pear, Lemon Juice, Simple Syrup	10.95
Bramblin' Man	Haymans Old Tom Gin, Fresh Lemon Juice, Simple Syrup	10.95
Ode to Ivette	Pisco, Jack Rudy Elderflower, Giffard Crème de Mure, Lemon peel garnish	8.95
SOHO Manhattan	High West Double Rye, Cocchi di Torino, Cardamaro, Scrappy's Cardamom Bitters	10.95
The Hardy Pace	Bulleit Bourbon, Grand Marnier, Muddled Mint, Orange & Bitters	11.95
Wandering Southerner	Maker's Mark, Cardamaro, Fresh Lime Juice, Ginger Beer	10.95
Cucumber & Ginger Collins	Hendricks Gin, Ginger Ale, Sweet & Sour	10.95
Strawberry Fields	Square 1 Cucumber Vodka, Giffard Fraises des Bois, Fresh Lemon Juice, Simple Syrup	10.95
Garden & Gun	Woodford Bourbon, Petal & Thorn Vermouth, Jack Rudy Grenadine, Bittermens Bitters	13.95
Victoria's Sangria	(Borrowed from Toro Salao in Old San Juan, PR)	8.95

ON TAP

Guinness Stout	Dublin 4.1% abv	\$6.50
Scofflaw Double Jeopardy Imperial IPA	Atlanta 10% abv	\$7.50
Sweetwater 420 Pale Ale	Atlanta, GA 5.7% abv	\$6.50
Terrapin Hopsecutioner	Athens, GA 7.3% abv	\$6.50
Stella Artois Lager	Belgium 5.2% abv	\$6.50
Burnt Hickory Ezekiel Wheel Pale Ale	Kennesaw 6.5% abv	\$7.50
Weihenstephaner Hefeweizen	Germany 5.4% abv	\$6.50
Burnt Hickory Big Shanty Graham Cracker stout	Kennesaw 9% abv	\$7.50

LAGERS

Brooklyn Lager	5.50
Stiegl Lager	5.50
Sessions Lager	4.95
Yeungling Lager	4.25
Amstel Light	4.95
Bud/Bud Light	4.25
Miller Lite	4.25
Peroni	5.25
Michelob Ultra	4.25
Corona	4.95

ALES

Dogfish 60 Minute IPA	5.25
New Holland Hoptronix Double IPA	7.25
New Belgium Fat Tire Amber Ale	4.95
Sierra Nevada Pale Ale	5.25
Rogue Nut Brown Ale	5.75
Strongbow Cider	5.25
Estrella Damm, 5.50	gluten free
St Pauli Non Alcoholic.	4.95

