

BAR BITES

CRISY BUFFALO SHRIMP Housemade buffalo style sauce, ranch and blue cheese dressings	8
AMERICA KOBE BEEF SLIDERS (2qty) American cheese, toasted buns, pickles, grape tomatoes and crispy onions	7
JAPANESE CITRUS CHICKEN KABOBS Marinated and woodfire grilled with onions, peppers and ponzu glaze	7
HONEY ROASTED BBQ DRUMETTES Seasoned, oven roasted and finished in the fryer, served with chipotle-ranch and blue cheese dressings	7
PULLED BBQ CHICKEN SLIDERS (2qty) Pulled bell & evans chicken, sautéed, house made bbq sauce, served with p&g-style cole slaw	6
GRILLED ARTICHOKE (2qty) Woodfire grilled with remoulade sauce, butter, house seasoning	6
EDAMAME Steamed with sea salt and chef-inspired sauce	6
CHEF RICK'S KUNG PAO CALAMARI Golden fried topped with peanuts, cilantro and scallions	7

AVAILABLE 4-7PM



CRAFT COCKTAILS

STOLI MULE Classic / Raspberry / Blueberry / Orange	14
LYCHEE MARTINI Chopin, apricot brandy, lychee purée	14
GRAPEFRUIT SMASH Finlandia Grapefruit Vodka, fresh lime and basil	14
CASAMIGOS MARGARITA Classic / Jalapeño / Strawberry	14
BACARDI MOJITO Classic / Grapefruit / Dragonberry / Pineapple	14
CUCUMBERTINI Hendrick's gin, muddled cucumber, fresh lime, simple syrup	14
WOODFORD OLD FASHIONED Grille 401 hand-selected Woodford Reserve, filthy cherries, bitters	14
REFRESHER Tito's vodka, house white wine, water melon juice	14
PASSION FRUIT MARTINI Don Julio, Cointreau, Passion Fruit puree	14
NOLETS STRAWBERRY LEMONADE Nolets, strawberry puree and freshly squeezed lemonade	14

SANGRIA

Signature Bourbon Infused Sangria 10

