

Specialty Cocktails

Pear-Berry Lemonade

Absolute Pear Vodka, Lemon
Juice, Fresh Blueberries
12

Market martini

Hendrick's Gin, cucumber,
fresh apple cider
12

Paloma

Herradura Silver Tequila, ruby
red grapefruit, agave nectar
12

Bourbon Tea

Maker's Mark Whiskey, Fresh
Brewed Iced Tea
12

Wines

White Wine

	Glass	Bottle
Domaine Ste. Michelle Brut, Washington	9	40
Veeve Clicquot " Yellow Label "		110
Dom Perignon, Reims		215
Fess Parker Riesling, Santa Barbara	9	40
Night Harvest Sauvignon Blanc Dunnigan Hills	9	40
Mohua Sauvignon Blanc, New Zealand	11	45
Tamas Estates Pinot Grigio, Livermore Valley	10	42
Parducci Chardonnay, Mendocino	10	42
A by Acacia Chardonnay	11	45
Louis Latour Pouilly-Fuisse, France	16	72

Red Wine

	Glass	Bottle
Jargon Pinot Noir, California	10	42
Campo Viejo, Gran Reserva Rioja, Spain	12	50
Red Rock Merlot, California	9	40
Souverain Merlot, Alexander Valley	11	45
Main Street Cabernet, California	9	40
Silver Palm Cabernet, North Coast	12	50
Trapiche Malbec, Argentina	9	40
Mount Veeder Cabernet, Napa Valley		75

Craft Bottled Beers

Abita Turbo Dog 6	Dogfish Head 60 Minute IPA 8
Abita Purple Haze 6	Dogfish Head 90 Minute IPA 9
Bell's Oberon 7	Oaked Arrogant Bastard 9
Sierra Nevada Torpedo 7	Sam Smith Nut Brown Ale 8
Cigar City Jai Alai 8	Fort Collins Red Banshee 8
Cigar City Maduro 7	Highland Brewing Gaelic Ale 7
Chimay Red 6	Left Hand 400# Monkey IPA 7
Chimay Blue 10	Polestar Pilsner 7
Coronado Mermaid Red 7	Sea Dog Blueberry Wheat 6
Shipyard Seasonal 6	

Craft Draft Beers

Kona Fire Rock 6	Starr Hill The Love 6
Orlando Red 6	Southern Tier Unearthly IPA 9
Red Hook Winterhook 6	Bell's Seasonal 6

Domestic/Import Bottled Beers

Amstel Light 6	Heineken 6
Blue Moon 6	Michelob Ultra 5
Budweiser 5	Miller Lite 5
Bud Light 5	O'Douls 5
Coors Light 5	Sam Adams 6
Corona 6	Smithwicks 6
Guinness 6	

Domestic Draft Beers

Miller Lite 5	Sam Adams Seasonal 6
Stella Artois 6	

Starters

Romaine Heart Caesar romaine heart, peppadew coulis, brioche crouton, grilled myer lemons, shaved parmesan, black pepper asiago Caesar dressing 10

Drums & Flaps grilled chicken wings, Korean style sweet and spicy BBQ 12

Mussels & Frites P.E.I Mussels, grilled tangelos, fennel, Belgian wheat beer, truffle shoe string fries 14

Beer Braised Chicken Quesadilla Irish cheddar, fire roasted tomato salsa guacamole 10

Pig Wings cornmeal breaded spare ribs, buffalo wing sauce, blue cheese dressing 8

Fried Mac & Cheese truffle scented five cheese mac & cheese, tomato basil pomodoro 10

Poke Tacos Yellow fin tuna, onion shoyu, cucumber, sweet onions 13

Roasted Butternut Squash Bisque spiced crema, pumpkin seeds, pumpkin oil 7

Flatbreads

Grilled Shrimp & Chorizo Roasted corn, grilled onions & tomatoes, roasted garlic 14

Seasonal Chef's Selection 14

Margarita Mozzarella, marinated tomatoes, fried basil, balsamic reduction 14

We are happy to accommodate any of your dietary needs, please ask your server

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness

A gratuity of 18% will be added to parties of 6 or more

Entrees

David's Wagyu Pub Burger kerrygold irish cheddar, pickled tomato relish, steakhouse bacon, carmelized onions, baby red oak lettuce, blue chips 17

Beer Battered Fish & Chips steak fries, house made tarter sauce 15

Pork Belly Reuben peppered karabuta pork belly, carmelized onions sauerkraut, house made Russian dressing, Pt. Reyes toma, black & tan onion rings 18

BBQ Spare Ribs Country style baked beans 23

Roasted Pumpkin Ravioli blue crab vin blanc, fried sage, crispy prosciutto, grilled white asparagus, cranberry gastrique 18

B.L.T.E steakhouse smoked bacon, fried green tomato, egg, roasted garlic herb aioli, Irish cheddar, sweet potato fries 16

Spice Poached Shrimp Salad fisherman's daughter shrimp, fall greens, pepita crusted goat cheese, apple, enoki mushrooms, mulled cider vinaigrette 14

David's Club Surf & Turf cabernet braised short rib, lobster mac & cheese, lemon herb gremolata 28

Steak & Frites flat iron steak, brussel sprouts, steak fries, pearl onion, red wine demi, blue cheese scallion gratinée 16

Chicken & Waffles lemon thyme waffle, brown gravy, bourbon maple syrup 19

Catch of the Day Chef's selection MKT Price

Butter braised carrots 6

Asparagus 6

Blue chips 6

Black & Tan Onion Rings, Chipotle Aioli 5

Side fries (sweet, steak, shoe string) 4

Side Salad, balsamic, ranch, blue cheese, citrus vinaigrette 4

There is a \$2.00 charge to substitute any above to entrée accompaniment