BAR SNACKS 10

VEGETABLE CRUDO
dressed cucumber / tomato / red onion / beets / tzatziki sauce

SWEET & SOUR MEATBALLS
pineapple glaze / chives

SLICED AHI au POIVRE
breakfast radish
sesame ginger sauce

ALABAMA SHRIMP COCKTAIL
avocado / micro cilantro

HONEY ALMOND CHICKEN
crispy / marconas
scallion / chili crunch

PETICOLAS BREWING ON DRAUGHT 5

COCKTAILS 9

THE G&T OF SEVILLE
manzanilla sherry / fords gin
mint / tonic / lime

ROYAL ITALIAN
galliano / grapefruit
prosecco / soda

STRAWBERRY AMERICANO
aperol / sweet vermouth / soda

ORGEAT COLLINS
lillet / tito's / lemon / soda

PIÑA FIX
arette blanco tequila
pineapple syrup / lime

TX OLD FASHIONED
elijah craig / dr pepper reduction
bitters / orange twist

WINE BTG 10

Today's Rosé

Patz & Hall Chardonnay
Sonoma Coast, CA

Dom. Wachau Grüner Veltliner
Federspiel, AT

Spy Valley Sauvignon Blanc
Marlborough, NZ

Justin Cabernet
Paso Robles, CA

WINE BTG 15

Collet Brut
Champagne, FR

Dealer's Choice Sauvignon Blanc
Sancerre, FR

Chappellet Mountain Cuvée
Napa Valley, CA

Caymus Vineyards Cabernet
CA

BK'S BOTTLE OF THE WEEK AQ

Please make your server aware of any and all food allergies at the table.
All ingredients are most certainly not listed on the menu.
*There is a risk associated with raw shellfish, undercooked proteins, etc.
Our Kitchen & Bar uses nuts, dairy, eggs, gluten and the like