

FIRST TASTE

LOCAL CHILLED OYSTERS* (G) 3.5EA

■ CHIPS & DIP 10

House cut lattice potato chips | warm bacon onion gouda fondue

■ BUFFALO CAULIFLOWER (V) 12

Lightly fried florets | blue cheese crumble | house-made buffalo sauce

■ VEGETABLE SPRING ROLLS (V) 14

Ponzu glaze | orange chili dipping sauce

■ THAI CHICKEN SKEWERS (G) 13

Chili spiced chicken | thai peanut sauce

■ CARIBBEAN CHICKEN TENDERS (G) 14

Spicy caribbean barbecue sauce | blue cheese dip

■ SHEET PAN LOADED NACHOS 15

Spicy beef | pico de gallo | jalapeños | avocado crema

■ HOUSE MADE MOZZARELLA

STICKS (V) 14

Marinara

■ JUMBO SHRIMP COCKTAIL (4PCS.) 15

House-made horseradish cocktail sauce

■ CALAMARI 16

Cherry peppers | marinara | basil aioli | pecorino romano

■ TUNA CRUDO (G) 17

Thin sliced bluefin tuna | capers | red onions | cucumbers | lemon juice | EVOO | maldon salt

■ LUMP CRAB DIP (G) 17

Warm sherry and 3 cheese fondue | baked pita

■ PROSCIUTTO & BURRATA 18

Prosciutto di parma | warm burrata | fig jam | focaccia crostini | EVOO

SALADS AND BOWLS

■ CAESAR (G) 11

Crisp romaine | sourdough croutons | shaved pecorino

■ WATERMELON MARGARITA SALAD (G) (V) 12

Citrus marinated watermelon | arugula | feta | pistachio | lime zest | tequila vinaigrette

■ 3 WEDGE 13

Baby gem lettuce | Great Hill blue cheese crumble | tomatoes | bacon | fried onion strings | buttermilk ranch dressing

■ MEDITERRANEAN BOWL (G) (V) 20

Charred artichokes | avocado | hummus | chick peas | quinoa | kalamata olives | cucumbers | grape tomatoes | baby spinach | feta cheese | Greek vinaigrette

■ CHICKEN AVOCADO BOWL (G) 24

Louisiana style chicken | cotija cheese | chick peas | quinoa | greens | red cabbage | red and yellow peppers | black bean corn salsa | cilantro aioli

■ SEARED TUNA SALAD 26

Coriander fennel crusted tuna | mizuna greens | pickled radish | cucumber | pea shoots | edamame | sesame seeds | gochujang aioli | soy drizzle

■ NEW ITEM

(G) GLUTEN FREE AVAILABLE
(V) VEGETARIAN



“BUT I ALWAYS SAY,
ONE'S COMPANY,
TWO'S A CROWD,
AND THREE'S A
PARTY.”

-ANDY WARHOL

FAVORITES

■ EGGPLANT NEOPOLITAN (V) 22

Herb breaded eggplant | spinach | red peppers | portobello mushrooms | provolone | marinara

■ SPRING VEGETABLE PRIMAVERA (G) (V) 23

Zucchini | summer squash | pea shoots | asparagus | peas | house-made fettuccine | lemon garlic butter

■ CHICKEN PARMESAN (G) 23

Marinara | mozzarella | penne with buttery cheese sauce

■ CHICKEN MILANESE 23

Parmesan herb breaded chicken breast | parmesan risotto | green beans | lemon white wine beurre blanc

■ SPICY FISH TACOS 22

Cabbage slaw | pineapple mango salsa | jalapeños | cotija cheese | aji amarillo sauce | soft shell flour tortillas

■ MEDITERRANEAN HADDOCK (G) 26

Herb buttered bread crumbs | chopped marinated tomatoes | kalamata olives | capers | basil quinoa | lemon beurre blanc

■ PAN ROASTED SALMON (G) 27

Meyer lemon glazed | brown rice tabbouleh

■ SHRIMP AND SCALLOPS 29

Spring vegetable medley | roasted fingerling potatoes | herb scampi butter

■ RIGATONI BOLOGNESE (G) 22

Braised veal, beef and pork | house-made tomato sauce | mushrooms | cream

■ STEAK TIPS* (G) 26

Grilled balsamic onions | french fries | bourbon glaze

■ STEAK FRITES (G) 29

10oz. bistro steak | steakhouse butter | parmesan truffle fries

Gluten free pasta available, add 2

SUNSHINE AND SANGRIA



■ RED SANGRIA 13

Tempranillo | Peachtree schnapps | triple sec | apricot brandy | blackberry brandy

■ PINK SANGRIA 13

Rosé | Peachtree schnapps | Watermelon Pucker | orange blossom honey

■ WHITE SANGRIA 13

Moscato | coconut rum | apricot brandy | Peachtree schnapps | triple sec

HANDHELDS

Gluten free flatbread crust and sandwich bread available, add 3

■ CHICKEN CAPRESE (G) 16

Buffalo mozzarella | prosciutto | tomatoes | arugula | basil pesto | balsamic vinegar | Italian bread | french fries

■ CRISPY HOT HONEY CHICKEN 16

Cheddar | slaw | pickles | hot honey | brioche | french fries

■ CHICKEN SALAD (G) 17

Tarragon mayo | celery | flakey buttery croissant | spinach salad | sliced almonds | bacon mustard vinaigrette

■ TUNA BURGER 17

Togarashi spiced | gochujang honey aioli | pickled ginger slaw | brioche bun | french fries

■ 3 BURGER (G) 17

Two pressed patties | American cheese | lettuce | tomatoes | house pickles | buttered brioche | french fries

■ BLACK BEAN VEGGIE BURGER (V) 17

Portobello mushroom, spinach, feta burger | caramelized onions | roasted red peppers | tzatziki | brioche bun | sweet potato fries

■ VEGGIE FLATBREAD (G) (V) 17

Fire roasted tomatoes | grilled artichokes | spinach | feta cheese | kalamata olives | EVOO

■ BACON CHEESEBURGER

FLATBREAD (G) 17

Ground beef | bacon | chopped tomatoes | pickles | iceberg lettuce | special sauce | cheddar-jack cheese blend

■ STREET CORN FLATBREAD (G) 17

Grilled sweet corn | pulled chicken | queso fresco | cheddar jack cheese | cotija cheese | jalapeños | pickled red onions | cilantro | chile oil

SIDES

Green Beans 6

Heirloom Carrots 6

Garlic Sautéed Spinach 6

Grilled Asparagus 6

Loaded Baked Potato 6

Parmesan Risotto 6

Sweet Potato Fries 6

Handcut French Fries 6

Parmesan Truffle Fries 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. 05232022

3 SIGNATURE COCKTAILS

3 SPARKLER 12

Zardetto prosecco | St. Elder

BLUE MULE 13

Smirnoff blueberry vodka | Monin blueberry | ginger beer | lime juice

SPICY WATERMELON MARGARITA 13

Habanero infused tequila | watermelon pucker | triple sec | house margarita mix | salted rim

COCONUT RITA 13

Coconut tequila | blue curaçao | house margarita mix | salted rim

PEACH BOURBON LEMONADE 13

Peach bourbon | Peachtree schnapps | fresh lemonade

PINEAPPLE INFUSION 13

Pineapple infused vodka | pineapple wedge

RASPBERRY MOJITO 13

Bacardi raspberry | mint sprig | fresh muddled raspberries

ORANGE BLOSSOM MARTINI 13

Smirnoff orange | orange liqueur | pomegranate juice | orange juice

PINK GRAPEFRUIT-TINI 14

Deep Eddy ruby red vodka | St. Elder | grapefruit juice | cranberry juice

PATIO PUNCH 14

Parrot Bay mango | Parrot Bay pineapple | blue curaçao | pineapple juice

SUMMER SPRITZ 14

Zardetto prosecco | aperol | Monin blueberry | soda water | orange and blueberries

3 MAI TAI 14

Parrot Bay coconut rum | Goslings Black Seal rum | pineapple juice | lime juice | grenadine

CUCUMBER-TINI 15

Hendrick's gin | St. Elder | muddled cucumber

BLUE SKY 14

Empress gin | crème de violette | triple sec | fresh lemon

WINES

EASY DRINKING | OLD AND NEW FAVORITES

	6oz	9oz	Btl		6oz	9oz	Btl
ZARDETTO, PROSECCO N/V Italy	11		44	GREG NORMAN, PINOT NOIR 2017 Santa Barbara County	11	16	44
BERINGER, WHITE ZINFANDEL N/V (S) California	8	11.5	32	MEIOMI, PINOT NOIR N/V California	13	19	52
ZARDETTO, ROSÉ PROSECCO 2020 Italy	11		44	KEN WRIGHT CELLARS, PINOT NOIR 2020 Willamette Valley	18	26.5	72
ANGELS & COWBOYS, ROSÉ 2021 Sonoma County	11	16	44	RUFFINO, CHIANTI SUPERIORE 2019 Tuscany	10	14.5	40
HAMPTON WATER, ROSÉ 2021 South of France	13	19	52	GUENOC, MERLOT 2018 California	11	16	44
CAPOSALDO, PINOT GRIGIO 2021 Italy	11	16	44	TRAPICHE, MALBEC 2020 Argentina	12	17.5	48
TORRESELLA, PINOT GRIGIO 2020 Veneto	13	19	52	GUNDLACH BUNDSCHU, "MOUNTAIN CUVÉE," RED BLEND 2019 Sonoma County	14	20.5	56
CLEAN SLATE, RIESLING 2020 Mosel	11	16	44	LYETH, CABERNET SAUVIGNON 2019 California	11	16	44
SLINGSHOT, SAUVIGNON BLANC 2020 Napa Valley	11	16	44	COPPOLA, "CLARET," CABERNET SAUVIGNON 2019 California	13	19	52
KIM CRAWFORD, SAUVIGNON BLANC 2021 Marlborough	12	17.5	48	JUSTIN, CABERNET SAUVIGNON 2019 Paso Robles	18	26.5	72
GUENOC, CHARDONNAY 2020 California	11	16	44				
MER SOLEIL, CHARDONNAY 2020 Santa Lucia Highlands	13	19	52				

FUN WITH FRIENDS | OLD FRIENDS AND OLD WINE ARE THE BEST

	Btl		Btl
SANTA MARGHERITA, PINOT GRIGIO 2020 Valdadige	62	QUPÉ, SYRAH 2018 Central Coast	46
TRIMBACH, RIESLING 2014 Alsace	60	FROG'S LEAP, ZINFANDEL 2019 Napa	66
ST. SUPERY, SAUVIGNON BLANC 2019 Napa	49	MARKHAM VINEYARDS, MERLOT 2018 Napa	54
ASHBOURNE, SAUVIGNON BLANC/CHARDONNAY 2019 South Africa	49	CHAPPELLET, "MOUNTAIN CUVÉE," RED BLEND 2020 Napa Valley	80
GROTH, SAUVIGNON BLANC 2020 Napa Valley	55	REX HILL, PINOT NOIR 2018 (BD) Willamette Valley	64
SONOMA CUTRER, "RUSSIAN RIVER RANCHES," CHARDONNAY 2020 Sonoma Coast	58	FLOWERS, PINOT NOIR 2019 Sonoma Coast	100
		QUILT, CABERNET SAUVIGNON 2019 Napa Valley	80

SPLURGE | GO AHEAD, YOU DESERVE IT!

	Btl		Btl
VEUVE CLICQUOT, YELLOW LABEL, BRUT N/V France	135	DUCKHORN, MERLOT 2018 Napa	100
CLOUDY BAY, SAUVIGNON BLANC 2019 Marlborough	65	ARCHERY SUMMIT, PINOT NOIR 2019 Dundee Hills	110
LUCIEN CROCHET, SANCERRE 2019 France	70	KOSTA BROWNE, PINOT NOIR 2019 Sonoma Coast	195
PATZ & HALL "HYDE VINEYARD," CHARDONNAY 2015 Napa	85	JORDAN, CABERNET SAUVIGNON 2013 Alexander Valley	110
SHAFFER, "RED SHOULDER RANCH," CHARDONNAY 2017 Carneros	100	GROTH, CABERNET SAUVIGNON 2017 Oakville	125
NEWTON, "UNFILTERED," CHARDONNAY 2015 Napa	105	CAKEBREAD, CABERNET SAUVIGNON 2018 Rutherford	135
		SILVER OAK, CABERNET SAUVIGNON 2017 Alexander Valley	140

BREWS

IMPORTS

BUCKLER | (non-alc) | 5.25
AMSTEL LIGHT | 3.5 abv | 7.25
CORONA | 4.6 abv | 7.25

CORONA LIGHT | 4.1 abv | 7.25
HEINEKEN | 5.0 abv | 7.25
SMITHWICK'S ALE | 4.5 abv | 7.25

STELLA ARTOIS | 5.0 abv | 7.25
PERONI | 5.1 abv | 7.25
BASS ALE | 5.1 abv | 7.25

DOMESTICS

O'DOULS | (non-alc) | 5
BUDWEISER | 5.0 abv | 5.25
BUD LIGHT | 4.2 abv | 5.25
YUENGLING LAGER | 4.5 abv | 5.25
COORS LIGHT | 4.2 abv | 5.25
MILLER LITE | 4.2 abv | 5.25
MICHELOB ULTRA | 4.2 abv | 6.25

ANGRY ORCHARD "CRISP APPLE" | 5.0 abv | 7
WHITE CLAW BLACK CHERRY | 5.0 abv | 7
FOUNDERS "ALL DAY" IPA | 4.7 abv | 7.25
HARPOON IPA | 5.9 abv | 7.25
SAM ADAMS BOSTON LAGER | 4.9 abv | 7.25
BLUE MOON BELGIAN WHITE | 5.4 abv | 7.25
REDBRIDGE (GLUTEN-FREE) | 3.2 abv | 7.25

DOGFISH HEAD "60 MINUTE" IPA | 6.0 abv | 7.5
HIGH NOON, WATERMELON | 5.0 abv | 7.5
DORCHESTER BREWING, PUNCHBOWL SOUR | 4.9 abv | 16 oz | 9
CARLSON ORCHARDS HARD CIDER | 5.0 abv | 9
67° BREWING DOUBLE IPA | 7.5 abv | 9.5

DRAUGHTS

Ask about today's features from our 10 draft lines!