

## FIRST TASTE

### LOCAL CHILLED OYSTERS\* (G) 3.5EA

- **JUMBO WHITE GULF SHRIMP (4) 15**  
Shrimp | house sriracha cocktail sauce
- **COOL VEGGIE DIP (V) 13**  
Lemon and sour cream dip | fresh cut vegetables | warm pita

### BUFFALO CAULIFLOWER (V) 13

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

### THAI CHICKEN BOWL (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

### ITALIAN EGGROLLS 15

Hot Italian sausage | mushrooms | peppers | onions | marinara dipping sauce

- **STEAMED P.E.I MUSSELS (G) 17**  
White wine | garlic | basil | cherry tomatoes | grilled crostini

- **JUMBO LUMP CRAB CAKE 17**  
Heirloom tomato roasted corn salsa | whole grain mustard aioli

### CALAMARI 17

Cherry peppers | marinara

### TUNA TARTARE\* (G) 17

Soy marinated tuna | gojuchang sauce | avocado crema | crunchy wontons

## SALADS AND BOWLS

Add to your salad:  
chicken 8 | tequila lime shrimp skewer 12 | salmon 17 | bbq steak tips 17 |

### CAESAR (G) 12

Crisp romaine | sourdough croutons | shaved pecorino

### 3 HOUSE 12

Romaine and iceberg lettuces | red cabbage | radish | cucumbers | tomatoes | bacon | crispy onion strings | creamy parmesan peppercorn dressing

- **CHEF'S SEASONAL SALAD (G)(V) 13**  
Mixed greens | red onions | cucumbers | blood orange segments | sunflower seeds | feta | fennel | citrus vinaigrette

### MEDITERRANEAN BOWL (G)(V) 23

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

### CHICKEN AVOCADO BOWL (G) 25

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

■ **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

Gluten free pasta available, add 2

### BAKED EGGPLANT ROLLATINI (G)(V) 25

Eggplant | spinach | red peppers | portobello mushrooms | provolone | marinara

### CHICKEN PARMESAN (G) 26

Marinara | mozzarella | penne with buttery cheese sauce

### CHICKEN MILANESE 26

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

- **PAN SEARED SALMON\* (G) 29**  
Charred artichokes | shaved fennel | arugula | Meyer lemon vinaigrette | dill cream

- **LOBSTER RAVIOLI 32**  
House made pasta | lobster and mascarpone cheese filling | sherry cream sauce

- **PAN SEARED SCALLOPS (G) 34**  
Grilled avocado corn salsa | bacon | leeks | grapefruit reduction

- **OVEN ROASTED HALIBUT (G) 34**  
Asparagus | shallots | mushrooms | pea purée | herb lemon butter

### RIGATONI BOLOGNESE (G) 27

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

- **3 MIXED GRILL 28**  
Hot Italian sausage | tequila lime marinated white gulf shrimp skewer | St. Louis style habanero peach pork ribs | potato salad

### ZINFANDEL BRAISED SHORT RIB 32

Sautéed spinach | parmesan risotto | red wine demi glaze

### GRILLED STEAK TIPS\* (G) 27

Grilled balsamic onions | mashed potatoes | green beans | bbq sauce

- **GRILLED 12oz BLACK ANGUS NEW YORK SIRLOIN\* (G) 38**  
Crispy red bliss potatoes | broccolini | brandy peppercorn sauce

### 8oz BLACK ANGUS FILET MIGNON\* (G) 42

Mashed potatoes | grilled asparagus | bordelaise sauce

## SUNSHINE AND SANGRIA

### RED SANGRIA 14

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



### PINK SANGRIA 14

Rosé | Peachtree schnapps | Watermelon Pucker | orange blossom honey

### WHITE SANGRIA 14

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

## HAPPY FATHER'S DAY

### FIRST TASTE

### CAPRESE SALAD 14

Burrata cheese | heirloom tomatoes | balsamic glaze | fresh basil | rosemary oil

Pairs well with **Torresella, Pinot Grigio** | 2022 | Veneto | 13/19/52

### ENTRÉES

### PAN ROASTED COD 32

Sweet corn, pancetta bisque | charred heirloom tomatoes | shallots

Pairs well with **Obsidian, "Poseidon Estate," Pinot Noir** | 2020 | Napa | 18/26.5/72

### 16oz BLACK ANGUS RIB EYE 43

Colossal hand battered onion rings | broccolini | herb butter

Pairs well with **Justin, Cabernet Sauvignon** | 2019 | Paso Robles | 18/26.5/72

### DESSERT

### WHISKEY SORBET 12

Peanut & pretzel brittle

Pairs well with **Eagle Rare Bourbon** | 10 years | 15

## SIDES

- Green Beans 7
- Garlic Sautéed Spinach 7
- Grilled Asparagus 7
- Broccolini 8  
(EVOO and pecorino Romano cheese)
- 3 Potato Salad 6
- Mashed Potatoes 7
- Parmesan Risotto 7
- 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. 06132023

## 3 SIGNATURE COCKTAILS

### 3 SPARKLER 12

Zardetto prosecco | St. Elder

### SUMMER SPRITZ 15

Tanqueray Sevilla orange gin | blood orange liqueur | Zardetto prosecco

### PATIO PUNCH 14

Bacardi mango chile rum | melon liqueur | triple sec | pineapple juice

### COCONUT RITA 14

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

### BERRY BOURBON LEMONADE 14

Strawberry bourbon | triple sec | lemonade | Monin blackberry

### PINEAPPLE INFUSION 13

Pineapple infused vodka | pineapple wedge

### SPICY WATERMELON RITA 14

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

### 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

### NEGRONI 13

Liberty Tree barrel rested gin | Campari | sweet vermouth | orange slice

### 3 MAITAI 14

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

### CUCUMBER-TINI 15

Hendrick's gin | St. Elder | muddled cucumber

### MEZCAL PALOMA 14

del Vida mezcal | ruby red grapefruit juice | honey simple syrup | fresh lime | salted rim

## WINES

### EASY DRINKING | OLD AND NEW FAVORITES

	6oz	9oz	Btl		6oz	9oz	Btl
ZARDETTO, PROSECCO   N/V   Italy	11		44	GREG NORMAN, PINOT NOIR   2019   Santa Barbara County	11	16	44
BERINGER, WHITE ZINFANDEL   N/V (S)   California	8	11.5	32	MEIOMI, PINOT NOIR   2021   California	13	19	52
ZARDETTO, ROSÉ PROSECCO   2020   Italy	12		48	OBSIDIAN, "POSEIDON ESTATE," PINOT NOIR   2020   Napa	18	26.5	72
ANGELS & COWBOYS, ROSÉ   2022   Sonoma County	11	16	44	COLTIBUONO, "CETAMURA," CHIANTI   2021   Tuscany	10	14.5	40
HAMPTON WATER, ROSÉ   2022   South of France	13	19	52	GUENOC, MERLOT   2021   California	11	16	44
CAPOSALDO, PINOT GRIGIO   2022   Italy	11	16	44	TRAPICHE, MALBEC   2020   Argentina	12	17.5	48
TORRESELLA, PINOT GRIGIO   2021   Veneto	13	19	52	GUNDLACH BUNDSCHU, "MOUNTAIN CUVÉE," RED BLEND   2021   Sonoma County	15	22	60
CLEAN SLATE, RIESLING   2021   Mosel	11	16	44	LYETH, CABERNET SAUVIGNON   2020   California	11	16	44
SLINGSHOT, SAUVIGNON BLANC   2021   Napa Valley	11	16	44	COPPOLA, "CLARET," CABERNET SAUVIGNON   2020   California	13	19	52
KIM CRAWFORD, SAUVIGNON BLANC   2022   Marlborough	12	17.5	48	JUSTIN, CABERNET SAUVIGNON   2019   Paso Robles	18	26.5	72
GUENOC, CHARDONNAY   2021   California	11	16	44				
MER SOLEIL, CHARDONNAY   2021   Santa Lucia Highlands	13	19	52				

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

	Btl		Btl
SANTA MARGHERITA, PINOT GRIGIO   2022   Valdadige	62	QUPÉ, SYRAH   2019   Central Coast	46
TRIMBACH, RIESLING   2014   Alsace	60	FROG'S LEAP, ZINFANDEL   2020   Napa	70
ST. SUPERY, SAUVIGNON BLANC   2021   Napa	49	MARKHAM VINEYARDS, MERLOT   2019   Napa	54
ASHBOURNE, SAUVIGNON BLANC/CHARDONNAY   2019   South Africa	49	CHAPPELLET, "MOUNTAIN CUVÉE," RED BLEND   2020   Napa Valley	80
GROTH, SAUVIGNON BLANC   2021   Napa Valley	55	ROBERT FOLEY, "THE GRIFFIN," RED BLEND   2017   California	85
SONOMA CUTRER, "RUSSIAN RIVER RANCHES," CHARDONNAY   2021   Sonoma Coast	58	REX HILL, PINOT NOIR   2019   Willamette Valley	64
		KEN WRIGHT CELLARS, PINOT NOIR   2021   Willamette Valley	72
		QUILT, CABERNET SAUVIGNON   2020   Napa Valley	80

### SPLURGE | GO AHEAD, YOU DESERVE IT!

	Btl		Btl
VEUVE CLICQUOT, YELLOW LABEL, BRUT   N/V   France	135	DUCKHORN, MERLOT   2019   Napa	100
CLOUDY BAY, SAUVIGNON BLANC   2022   Marlborough	65	ARCHERY SUMMIT, PINOT NOIR   2019   Dundee Hills	110
LUCIEN CROCHET, SANCERRE   2020   France	70	FLOWERS, PINOT NOIR   2021   Sonoma Coast	130
PATZ & HALL "HYDE VINEYARD," CHARDONNAY   2018   Napa	85	KOSTA BROWNE, PINOT NOIR   2020   Sonoma Coast	195
SHAFFER, "RED SHOULDER RANCH," CHARDONNAY   2017   Carneros	100	JORDAN, CABERNET SAUVIGNON   2018   Alexander Valley	125
NEWTON, "UNFILTERED," CHARDONNAY   2015   Napa	105	GROTH, CABERNET SAUVIGNON   2018   Oakville	125
		CAKEBREAD, CABERNET SAUVIGNON   2019   Rutherford	135
		SILVER OAK, CABERNET SAUVIGNON   2018   Alexander Valley	145

## BREWS

### IMPORTS

AMSTEL LIGHT | 3.5 abv | **7.75**  
CORONA | 4.6 abv | **7.75**  
CORONA LIGHT | 4.1 abv | **7.75**

HEINEKEN | 5.0 abv | **7.75**  
SMITHWICK'S ALE | 4.5 abv | **7.75**  
STELLA ARTOIS | 5.0 abv | **7.75**

PERONI | 5.1 abv | **7.75**  
BUCKLER | (non-alc) | **7.75**  
HEINEKEN 0.0 | (non-alc) | **7.75**

### DOMESTICS

O'DOULS | (non-alc) | **5.25**  
BUDWEISER | 5.0 abv | **5.75**  
BUD LIGHT | 4.2 abv | **5.75**  
YUENGLING LAGER | 4.5 abv | **5.75**  
COORS LIGHT | 4.2 abv | **5.75**  
MILLER LITE | 4.2 abv | **5.75**  
MICHELOB ULTRA | 4.2 abv | **6.75**

ANGRY ORCHARD "CRISP APPLE" | 5.0 abv | **7.5**  
WHALERS APA | 5.5 abv | **7.5**  
WHITE CLAW BLACK CHERRY | 5.0 abv | **7.5**  
FOUNDERS "ALL DAY" IPA | 4.7 abv | **7.75**  
HARPOON IPA | 5.9 abv | **7.75**  
SAM ADAMS BOSTON LAGER | 4.9 abv | **7.75**

BLUE MOON BELGIAN WHITE | 5.4 abv | **7.75**  
REDBRIDGE (GLUTEN-FREE) | 3.2 abv | **7.75**  
DOGFISH HEAD "60 MINUTE" IPA | 6.0 abv | **8**  
HIGH NOON, WATERMELON | 5.0 abv | **8**  
CARLSON ORCHARDS HARD CIDER | 5.0 abv | **9.5**

### DRAUGHTS

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