SNACKS

TRUFFLE TOTS or FRIES $14
Truffle Aioli, Parmesan + Herbs

ROASTED ONION DIP $12
Roasted Onion + Garlic, Sour Cream, Chives + House Made Chips

CESAR'S CHIPS AND GUAC $10
House Made Guacamole + Tortilla Chips

PIMENTO CHEESE $10
With Crackers + Pickles

PECAN SMOKED WINGS $15
Dry Rubbed, Buffalo Sauce or Honey Sriracha. Served with Ranch.

NC SPICY TUNA TARTARE* $MP
(NC when available) NC Tuna with Spicy Mayo, Chive, Shallot, Avocado + Tortilla Chips

SALADS

STANDARD CAESAR* $15
Little Gem Lettuces, Jammy Egg, Parm, Crispy Capers, Anchovy, Garlic Croutons + Caesar Dressing.

STANDARD GREENS $13
Local Greens, Sherry Vinaigrette, Herb Mix + Parmesan Cheese

STANDARD CHOPPED (formerly The Wedge) $12
Chopped Iceberg, Queso Fresco, Marinated Cherry Tomatoes, Roasted Corn, Fried Onion + Arbol-Buttermilk Dressing. Add Lardon's $2

ADD: *Blackened Shrimp, Marinated Chicken or Fried Chicken $8*

DESSERTS

SOFT SERVE ICE CREAM Kids $6 / Adult $8
Vanilla, Chocolate, Vanilla + Chocolate Swirl.
Comes with a topping of your choice:
MnMs, Reese's, Waffle Cone, Heath Bar, Rainbow Sprinkles +50c. Flourless Brownie Bits +$1.50

TACOS

PLATTER OPTION $23
Any 3 tacos with rice & beans, or esquites.
Add choice of Guac $5 or Queso $4 with chips.

POLLO VERDE $6
Tomatillo Braised Chicken Thigh, Elote Salsa, Pickled Onion + Corn Tortilla

PORK TACO $6
Cochinita Style Pork + Corn Tortilla. Choice of Habanero Slaw Or Lime Slaw

SKIRT STEAK $7
Certified Angus Skirt Steak, Horseradish Crema, Frizzled Onions + Flour Tortilla

SHRIMP TACO $6
Blackened Shrimp, Lime Crema, Cabbage Slaw + Corn Tortilla

MUSHROOM $6
Chipotle Crema, Red Cabbage Slaw, Queso Fresco + Corn Tortilla

HAND HELDS

Served with Tots, Fries or a Side Salad for $1 more

STANDARD SMASH BURGER $16
Two 3 oz Patties, Griddled Onions, American Cheese, Dill Pickles, Pop's Russian + Potato Bun
(Sub Lettuce Wrap for $1)

FRENCH DIP $17
Roast Beef, Provolone, Caramelized Onions, Horseradish Aioli, Au Jus + Hoagie Roll

BUFFALO CHICKEN SANDWICH $17
Joyce Farms Fried Chicken Breast Tossed In House Buffalo Sauce, Buttermilk Blue Cheese or Mozzarella, Shredduce, Pickled Celery + Ranch

FALAFEL BURGER $15
Housemade Falafel Burger, Feta, Tzatziki, Shredduce, Pickled Red Onion + Japanese Milk Bread Bun

FRIED FISH SANDWICH $MP
Tempura Fried NC Fresh Catch with Cajun Remoulade, Yellow American + Potato Bun

STANDARD

◀ (ON BACK) FOOD

BEVERAGES (INSIDE) ▶

COCKTAILS

MARGARITA $13
El Jimador Tequila, Cointreau, Lime + Tajin Salt Rim

ITALIAN MARGARITA $14
Blanco Tequila, Disaronno, Orange, Lime + Simple

RANCH WATER $13
El Jimador Tequila, Lime, Topo Chico + Tajin Salt Rim

POMEGRANATE RANCH WATER $14
Blanco Tequila, Lime, House Grenadine + Soda

CHUPACABRA $13
El Jimador Tequila, Vida Mezcal, Cointreau, Chili Infused Pineapple, Lime + Tajin Salt Rim

PAINKILLER (frozen) $14
Goslings Dark Rum, Orange, Pineapple, Coconut + Fresh Nutmeg

DRY HOPPED G&T (frozen) $14
Gordon's Gin + House Tonic Dry Hopped With Citra

BLACKBERRY MARGARITA (frozen) $14
Blanco Tequila, Orange Liqueuer, Lime + Blackberry Simple

VIETNAMESE COFFEE (frozen) $14
Vodka, Copa De Oro, Espresso Cold Brew + Condensed Milk Simple

MOCKTAILS

SHIRLEY TEMPLE $6
Sprite + Grenadine (add vodka $6)

DREAMSICLE $6
Orange, Vanilla + Topo Chico (add rum $6)

JUKIE $6
Grapefruit, Lime, Ginger Simple + Topo Chico

PINK LEMONADE (frozen) $7
Add Vodka +$6

BEER

OBVIOUSLY YOU'RE NOT A GOLFER $6 pint / 5.2% ABV
French Pilsner with Barbe Rouge Hops

WHATDAYAWANT $6 pint / 5% ABV
Italian Style Pilsner

GUINNESS $9 pint / 20oz
Irish Dry Stout

STANDARD CERVEZA $6 Pint / 4.5%
Mexican Dark Lager

ONE HUNDRED PERCENT HAZY IPA $8 Pint / 7%
Hazy IPA Brewed With Rotating Hops

BEEN HERE FOR YEARS $8 Pint / 7%
West Coast Style IPA Brewed with Mosaic and Citra Hops

STANDARD LIGHT $6 Pint / 3.8%
American Light Lager

BEER COCKTAILS

STANDARD SPAGHETT $9
Light Beer, Aperol + Lemon

BEERITA $10
Lager + Tequila, Cointreau, Lime, Tajin Salt Rim

WHAT'S IN A NAME? $12
Blanco Tequila, Aperol, Lime, Ginger Syrup, IPA

CIDER & SELTZER

TOPO CHICO SELTZER (Rotating Flavors) $6 Pint

SHACKSBURY ORIGINAL DRY CIDER $7

SOCIAL STANDARD (Delta 9 Seltzer) **$8**
Hibiscus Water Delta 9 Seltzer. Ages 21 and Up Only.

N/A BEVERAGES

NA Athletic Hazy IPA $6

NA Athletic Mexican Lager $6

SPARKLING

MAISON DARRAGON VOUVRAY BRUT $15 5oz / $60 btl
Tender Pear, White Flowers, & Honeycomb

DELTA SPARKLING ROSE 13 5oz / $52 btl
Crunchy Bing Cherry, Grapefruit Peel, & Playful Bubbles

WHITE WINE

QUINTA DE SANTIAGO VINHO VERDE $12 5oz / $48 btl
Electric Lime, Salted Melon, + A Delightful Spritz

GASPARD SAUVIGNON BLANC $14 5oz / $56 btl
Lemon Verbena, Pineapple, & Racy Acidity

GARCIAREVALO "CASAMARO" BLANCO $13 5oz / $52 btl
Mango, Crushed Seashell, + Rich Texture

RED WINE

CALX PRIMITIVO $14 5oz / $56 btl
Lively Red Raspberry, Dried Fig, + Aromatic Herbs. Served Chilled

DURNBERG ZWEIGELT FALKENSTEIN $14 5oz / $56 btl
Black Currant, Tapenade, + White Pepper

ROSÉ & ORANGE WINE

AMEZTOI TXAKOLINA ROSATO "RUBENTIS" $15 5oz / $60 btl
Citrus Zest, Red Fruit, + Vibrant Effervescence

GOBELSBURG CISTERCIEN ROSE $14 5oz / $56 btl
Crushed Strawberry, Refreshing Minerality, + A Long Finish

CARUSO E MININI "ARANCINO" ORANGE WINE $15 5oz / $60 btl Blood
Orange, Seaside Herbs, + Peach Skin

ALT. BEVERAGES

Mexican Coke or **Mexican Sprite** (355mL) $4

Diet Coke $3 **Cheerwine** $4 **Mineragua** $5

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Comes with a topping of your choice:
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BRUNCH

SHRIMP + GRITS $16
Blackened Shrimp, Grits, Romesco, Frizzled Onions + Chives

BREAKFAST BURRITO $12
Scrambled Eggs, Chorizo, Green Chile Salsa, Hashbrown, Salsa Roja, Cilantro Lime Crema + Pico de Gallo

EGG MCSTANDARD $10
Square Egg, American Cheese + Michael's English Muffin. *Add Sausage or Bacon $4 *No Egg Substitution*

BREAKFAST SMASHBURGER $15
3oz Patty, Griddled Onion, Square Egg, Hash Brown, American Cheese, Pop's Russian Dressing + Martin's Potato Roll

CHICKEN AND WAFFLES $17
Fried Chicken, Hot Honey + Waffles

SHRIMP ROLL $15
NC Poached Shrimp, Pickled Celery, Red Onion, Herbs, House Mayo + Martin's Roll

HAND HELDS

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BEVERAGES (INSIDE) ▶