



SHAREABLES

ROASTED BRUSSEL SPROUTS // \$14

Thai chili, kimchi, soy toasted peanuts, scallion

ELOTE CHEESE DIP // \$12

chili lime corn chips, roasted corn, pico de gallo, queso, cotija, cilantro

WINTER TARTINE // \$15

Cantilever Gin poached pear, grilled sourdough, blue cheese crumbles, smoked honey, candied pecans, fines herbes

HUSH PUPPIES // \$13

sweet corn fritter, pimento cheese fondue, maple bourbon syrup, pickled celery, chive

FRIED WINGS // \$15

maple brined chicken wings, choice of buffalo, garlic parmesan, Thai chili, bourbon BBQ or Cantilever dry rub. Served with blue cheese or ranch

MUSSELS // \$22

Woody's Vodka, dill cream sauce, roasted garlic, black pepper, lemon, chive, grilled baguette

NACHOS // \$20

carnitas, chili lime corn chips, queso, pico de gallo, jalapeno, sour cream, cotija cheese, cilantro, lime

HANDHELDS

All handhelds are served with a side of fries, coleslaw, or chili lime chips.

NASHVILLE FRIED CHICKEN SANDWICH // \$19

fried chicken, Nashville hot sauce, coleslaw, house pickles, brioche bun

DOUBLE SMASH BURGER // \$21

two 4-ounce beef patties, smash sauce, American cheese, onion, lettuce, tomato, pickles, Hawaiian bun

BOURBON BURGER // \$21

8-ounce beef patty, bacon, bourbon BBQ sauce, candied jalapeños, caramelized onions, pepperjack cheese, brioche bun

PORK BELLY SSAM // \$17

grilled pork belly, Thai chili sauce, kimchi, romaine lettuce, soy toasted peanuts, scallion

ELOTE STREET TACOS // \$19

elote breaded shrimp, flour tortillas, queso, lettuce, jalapenos, pico de gallo, cotija, cilantro

SALADS

HOUSE SALAD

SIDE // \$7 FULL // \$15

mixed greens, cucumber, carrot, tomato, radish, crouton, chive

Add grilled chicken // \$5

CAESAR SALAD

SIDE // \$6 FULL // \$13

romaine, Caesar dressing, parmesan, crouton, lemon

Add grilled chicken // \$5

ENTREES

SMOKED BRISKET PHO // \$27

smoked brisket, beef broth, rice noodles, kimchi, broccolini, pickled chiles, radish, scallion, cilantro, lime

MAPLE ROSEMARY CHICKEN // \$29

grilled chicken breast, garlic mash potato, cremini mushrooms, carrot, onion, rosemary brown butter gravy, fines herbes

SALMON // \$31

brown sugar sweet potatoes, broccolini, blue cheese, pickled mustard seed, smoked honey, chive

GRILLED RIBEYE STEAK // \$38

roasted brussels sprouts, garlic mashed potatoes, caramelized onion, garlic chive butter
Add Cantilever dry rub & blue cheese crumbles // \$5

BBQ RIBS // \$33

half rack ribs, Cantilever Bourbon BBQ sauce, baked potato, grilled corn, coleslaw, pickles

LOBSTER MAC & CHEESE // \$31

butter poached lobster, bacon, smoked provolone, cheddar, cavatappi noodles, grilled baguette, chive



FOR THE LIGHTER APPETITE

CHICKEN TENDERS // \$15

potato chip crusted chicken tenders, plain, buffalo, garlic parmesan, Thai chili, bourbon BBQ or Cantilever dry rub
Served with fries, coleslaw, or chili lime chips

SINGLE CHEESEBURGER // \$16

4 oz smash burger patty, American cheese, Hawaiian bun. Add lettuce, tomato, onion // \$.75 each
Served with fries, coleslaw, or chili lime chips

BLT // \$15

bacon, lettuce, tomato, mayonnaise, toasted sourdough bread
Served with fries, coleslaw, or chili lime chips

MAC & CHEESE // \$17

Cavatappi noodles, cheddar cheese blend

CHEESY FRIES // \$9

hand cut fries, queso

DESSERTS

SALTED CARAMEL WAFFLE SUNDAE // \$12

Belgium Pearl waffle topped with creamy vanilla ice cream and salted bourbon caramel

BOURBON TURTLE CHEESECAKE // \$10

creamy vanilla cheesecake topped with chocolate sauce, salted bourbon caramel and bourbon candied pecans

CHOCOLATE BROWNIE & VANILLA ICE CREAM // \$10

a decadent gluten-free chocolate brownie, served warm with a side of creamy vanilla ice cream