

Handcrafted Cocktails

All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Black & Stormy

Blackwell Rum, Fever-Tree Ginger Beer 9.20

Tangerine Rosemary

Templeton Rye, Tangerine Rosemary Shrub 10.20

Violet Berries

Tito's Handmade Vodka, Bitter Truth Violet Liqueur,
Blackberries 9.20

Strawberry Sunset

Grey Goose Vodka, St. Germain, Strawberry, Mint
Sparkling Wine 11.25

Spicy Grapefruit Margarita

Corzo Blanco, Grapefruit, Agave
Jalapeño 10.20

Cucumber Mule

Karlsson's Gold Vodka, Cucumber
Fever-Tree Ginger Beer 10.20

Quad B

Bulleit Bourbon, Agave, Angostura and
Orange Bitters 9.20

DAILY GRILL

Liquor List

VODKA

Absolut	Hangar One
Belvedere	Karlsson's Gold
Grey Goose	Ketel One
Grey Goose La Poire	Tito's Handmade

BOURBON AND WHISKEY

Booker's	Jameson
Bulleit	Maker's Mark
Crown Royal	Templeton Rye
Jack Daniel's	Wild Turkey
Jack Single Barrel	Woodford Reserve

TEQUILA & MEZCAL

Casamigos Anéjo	Corzo Reposado
Casamigos Blanco	Delirio Joven
Casamigos Reposado	Jose Cuervo Silver
Corzo Blanco	Maestro Dobel

SCOTCH

Balvenie	Lagavulin
Chivas	Johnnie Walker
Dewar's	Black or Red
Glenfiddich	Macallan 12/18 Yr
Glenlivet	

COGNAC

Courvoisier VS	Hennessy XO
Hennessy VSOP	Remy Martin VSOP

DAILY GRILL

Bar Menu

Fried Calamari

Calamari Rings, Lightly Seasoned
Served with Marinara 12.50

Crispy Naked Wings

Louisiana Hot Sauce & Bleu Cheese Dressing 10.50

Ahi Tuna Tacos

Four Tacos, Seared Rare with Grilled Pineapple Salsa
Avocado and Sriracha Aioli 12.35

Popcorn Shrimp

Tempura Battered Rock Shrimp
with Cocktail and Remoulade Sauce 12.90

Spinach Artichoke Dip

Spinach, Artichoke Hearts, Shallots
and Parmesan Cheese with a Touch of Cream
Served Warm with Crostini 13.35

Hummus

Chickpeas, Tahini and Za'atar
with Grilled Flat Bread and Cucumbers 10.50

Onion Rings

Served with Bleu Cheese Dressing 10.25

Chicken Poblano Quesadilla

Grilled Chicken Breast, Cheddar Cheese,
Roasted Chiles, and Caramelized Onions
Served with Salsa, Guacamole, and Sour Cream 14.95

Ahi Tuna Sashimi*

Seared Rare, Pickled Cucumber, Pickled Ginger,
Wasabi, Fried Spinach, and Soy Sauce 16.75

Jumbo Lump Crab Cake

Jumbo Lump Meat, Seasoned with Old Bay
Served with a Shallot White Wine Reduction 14.95

* Contains (or may contain) Raw or Undercooked Ingredients. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase your Risk of Foodborne Illness, Especially if you have Certain Medical Conditions.

DAILY GRILL®