

# D + M

dram: a drink  
of spirits

morsel: a piece  
of food

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# SLATTACK COCKTAILS

## **GREEN LIPSTICK \$10**

Sutler's Gin, Lemon Juice, Simple Syrup, Cucumber, Basil

## **THE B.O.M. \$10**

Cazadores Tequila Anejo, Solerno Blood Orange Liqueur, Jalapeño, Homemade Sour Mix

## **LA PIÑA AHUMADA \$10**

Sombra Mezcal Tequila, Mint, Fresh Pineapple, Simple Syrup

## **DOWNTOWN DAQUIRI \$10**

Cruzan Banana Rum, Lime Juice, Coco Lopez, Cinnamon

## **PAVAN SANGRIA \$10**

Pavan Liqueur, Raleigh Rum, Grapefruit, Lemon, Simple Syrup, Peach Bitters

## **WILDFLOWER LEMONADE \$10**

Cathead Honeysuckle Vodka, Rose Water, Lemon Juice, Simple Syrup

## **ROSÉ SPRITZ \$12**

Sparkling Rosé, St. Germaine, Lemon Slices, Peychauds Bitters

## **THE PRETTY PENNY \$12**

Maker's Mark, St. Germaine, Lemon, Simple Syrup, Fresh Thyme, Egg White

## **CHOCOLATE OLD FASHIONED \$12**

Bulleit Rye, Kahlua, Luxardo Marachino Liqueur, Aztec Chocolate Bitters

# *beer*

**Bud Light - \$3**

**Michelob Ultra - \$3**

**Pabst Blue Ribbon - \$3**

**Railhouse Mastiff Oatmeal Stout - \$4.50**

**Grand Teton Bitch Creek ESB - \$4.50**

**Cack-A-Lucky Ginger Pale Ale - \$4.50**

**Whiskers on Kittens Blond Sour - \$4.50**

**Bell's Two-Hearted Ale - \$4.50**

**Wells Banana Bread - \$4.50**

**Red Oak - \$5**

**Red Oak Hummingbird Helles - \$5**

**Westbrook IPA - \$5**

**Westbrook One Claw - \$5**

**Ballast Point Sculpin IPA - \$5**

**Wicked Weed Gose - \$5**

**Wicked Weed Cucumber - \$5**

**Mama's Lil Yalla Pils - \$5**

**Bold Rock Hard Cider IPA - \$6**

**Unity Vibration Raspberry Kombucha - \$8**

**Framboise Lambic - \$9**

**Nectar Creek Sting Mead - \$10**

**Blackberry Farm's Classic Saison - \$18**

**Blackberry Farm's Seasonal Saison - \$18**

# SNACKS

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## **Roasted Poblano Hummus \$7**

Toasted Naan Bread

## **Pulled Pork Nachos \$8**

Roasted Pork Shoulder, Smoked Gouda Nacho Sauce, Pineapple, Pickled Jalapeño, Onion

## **Chicken Taquitos \$7**

Beer Braised Chicken, Jalapeño, Spicy Pineapple Ranch, Corn Tortilla

## **Lobster Corndogs \$13**

Cornmeal-battered Cold-water Lobster Tail, Sweet Chili Aioli

## **Cheese Curds \$8**

Fried White Cheddar, House Marinara

## **Grilled Mexican Street Corn \$5**

Flake Sea Salt, Street Spice, Avocado Lime Pureé

## **Deep Fried Cauliflower \$5**

Parmesan Gremolata, Smoked Cheddar Ranch

## **Fried Green Everything \$5**

Fried Pickles, Jalapeños, & Okra, Smoked Cheddar Ranch

## **Frites \$6**

House Cut Fries, Bacon, Smoked Gouda Sauce

## **Hot Nuts \$5**

Warm Nuts, oven-roasted & spiced

## **Charcuterie & Cheese \$12**

## **Mixed Olives, Peppers & Pickles \$4**

# *greens*

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## **Panzanella \$8**

Rocket Greens, Shaved Red Onion, Grape Tomato, Goat Cheese, Smoked Tomato Vin, Baguette

## **Green Goddess Wedge \$8**

Green Goddess Dressing, Bibb Lettuce, Bacon, Heirloom Tomato, Radish

## **Roasted Brussel Sprouts \$7**

Smoked Gouda Cheese Sauce

# BITES

## **Moroccan Chicken Wings \$8**

With an Arugula Honey Vin Salad

## **Tuna Ceviche \$12**

Local Tuna, Avocado, Coconut Milk, Chilis, Wonton Chips

## **Scallops \$15**

Parsley Tagliatelle, Heirloom Tomato, Basil, Pine Nuts

## **Pork Belly \$12**

Braised "Heritage Farms" Pork Belly, Teriyaki, Summer Succotash, Edamame, Corn, Heirloom Tomato, Zucchini, Basil

## **Beef Paillard \$14**

Horseradish Sauce, Arugula, Heirloom Tomato, Onion, Potato Papperdelle, Honey Lemon Vin.

## **Fish & Chips \$12**

Rotating Local Beer-battered Fish, Lemon-Caper Dill Aioli, Potato Pappardelle, Chive, Malt Vinegar Gastrique

## **Flatbread \$9**

Rotating Selection

# SLIDERS

## **Hamburger \$5**

House-made Ketchup, Smoked Cheddar, & Pickle

## **Fried Chicken Slider \$5**

Buttermilk Fried Chicken, Cabbage Slaw

## **Veggie \$4**

Bulghar Wheat, Marinated Shiitake, Bibb Lettuce, Sambal Aioli

## **Steak \$7**

Filet, Peppercorn Mayo, Bacon, Manchego

## **Lobster Salad \$8**

Lobster, Confit Lemon, Jalapeno, Cucumber

## *treats*

## **Cheesecake \$6**

With Blueberry Coulis

## **Bourbon Praline Pecan Pie \$6**

## **Chocolate Peanut Butter Torte \$6**

With Marcona Almond Butter

## **Lemongrass Vanilla Crème Brulee \$6**