

# Drink!

## HOUSE COCKTAILS

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<b>TAKE ME AS I AM +</b> Uncle Nearest Old Fashioned	<b>16</b>	<b>THE BEAT DROP +</b> Strawberry Lemon Drop Martini	<b>12</b>
<b>CROSSFADER +</b> Tequila Espresso Martini	<b>12</b>	<b>THE BLUES +</b> Mojito	<b>13</b>
<b>RAISE THE CEILIN'</b> Penicillin	<b>15</b>	<b>HIGH KEY</b> Lychee Martini	<b>11</b>
<b>STUNTIN' LIKE MY CADDY</b> Henny Side Car	<b>18</b>	<b>CITY GIRL</b> Cosmopolitan	<b>10</b>
<b>R. E. S. P. E. C. T.</b> Spicy Paloma	<b>13</b>	<b>MY TIME</b> Mai Tai	<b>14</b>
<b>MARIA MARIA</b> Margarita ( Normal or Spicy )	<b>13</b>	<b>GIMME</b> Gin Gimmlet	<b>11</b>
<b>VOODOO WORKIN'</b> Kedu Daiquiri	<b>11</b>	<b>NEGRONI PLEASE</b> Negroni ( Normal or White )	<b>16</b>

## WINE

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<b>RED WINE</b>		<b>WHITE / ORANGE</b>		
Santo Tomas Cabernet 2023	<b>15</b>	50	Von Biden +	<b>15</b>
Dominic De Las Abets		50	MONUMENT French Lesson	<b>50</b>
LANZAROTE Listán Negro +		70	STATERA Cutis Orange	<b>60</b>
<b>BUBBLES</b>				
Paltrinieri 'Sant'Agata'	<b>12</b>	<b>50</b>		

## BEER

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<b>DRAFT</b>	<b>NON DRAFT</b>
Indian Pale Ale	<b>8</b> Modelo
Pale Ale	<b>8</b> Lager
Pilsner	<b>8</b> PBR
Import	<b>8</b> Light Beer

## N/A BEVERAGES

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<b>BEVERAGES</b>	<b>MOCKTAIL</b>
6 Vanilla Coke	<b>4</b> Blue Hawainin
6 Sprite	<b>4</b> Watermelon Spritz
5 Dr. Pepper	<b>4</b>
5 Root Beer	<b>4</b> BEER
Lemonade	<b>4</b> Corona N/A
Arnold Palmer	<b>4</b> 10 barrel
Iced Tea	<b>4</b>
Espresso	<b>4</b>

# Eat!

## HOUSE NOTES

ADJUST THE LEVELS TO ANY ACT WITH THESE EQUALIZERS

**BLACK NOTE +**  
House Jerk Sauce

**GREEN NOTE**  
House Green Garlic Ranch

**PROTEIN OPTION:**  
Jerk Chicken or Shrimp +9

**GOLD NOTE**  
House Hot Sauce

**IVORY NOTE**  
Coconut Garlic Aioli

**VEGAN OPTION:**  
Oyster Mushrooms +9

## OPENERS

### BOUT MY BREAD +

COCONUT MILK & SWEET POTATO BREAD

Baked sweet potato bread, Coconut milk, Sweet whipped butter, & Warm spices

## HEADLINERS

SUB PROTEIN & VEGAN OPTIONS ON THE HOUSE

### SWEET TADA

SWEET PLANTAIN & BLACK BEAN TOSTADA

Oven-roasted sweet plantains, Smoky black beans, Charred corn salsa, Cashew crema  
SERVED WITH GREEN & WHITE NOTES

9

**SKRIMP N GRITS +** 22

Sweet & savory coconut milk grits with shrimp  
SERVED WITH THE GREEN NOTE

15

**STRAIGHT CASH HOMIE** 18

SPICED COCONUT CAESAR SALAD

Charred romaine lettuce, Coconut cream Caesar dressing, Fried plantain croutons, Parmesan, Chili oil

## FEATURES

### THE MASHED POTATO DANCE +

Creamy mashed potatoes with white pepper pan gravy

## CLOSERS

### OUT THE MUD

RED BEANS & COCONUT RICE

Slow-simmered red beans, Garlic, thyme, bay leaf, Coconut rice, Scallions  
SERVED WITH THE WHITE NOTE

10 **THE DOWN CAKE**

SPICED PINEAPPLE UPSIDE-DOWN CAKE (VEGAN)

Pineapple, Brown sugar, Spiced cake base  
SERVED WITH COCONUT WHIPPED TOPPING

11

### GNO YOURSELF

SWEET POTATO CORNMEAL GNOCCHI

Hand-rolled gnocchi made with sweet potato and cornmeal, lightly pan-seared and served tender with miso brown butter & sage

16 **SOULFUL SUNSET +**

Mango sticky grits

SERVED WITH VANILLA ICE CREAM

11

### GRIT DOWN TO BUSINESS

15

BAKED GRITS CROQUETTES

Stone-ground grits, Roasted poblano peppers, Scallions, Baked until crisp  
SERVED WITH GREEN & WHITE NOTES

AUTO 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

STARS OF THE SHOW +