

# Drink!

## HOUSE COCKTAILS

<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 Gimmet	<b>11</b>
<b>VOODOO WORKIN'</b> Kedu Daiquiri	<b>11</b>	<b>NEGRONI PLEASE</b> Negroni ( Normal or White )	<b>16</b>

## WINE

<b>RED WINE</b>		<b>WHITE / ORANGE</b>		
Santo Tomas Cabernet 2023	<b>15</b>	Von Biden +	<b>15</b>	<b>40</b>
Dominic De Las Abets		<b>MOUNMENT</b> French Lesson		<b>50</b>
<b>LANZAROTE</b> Listàn Negro +		<b>STATERA</b> Cutis Orange		<b>60</b>
<b>BUBBLES</b>				
Paltrinieri 'Sant'Agata'	<b>12</b>		<b>50</b>	

## BEER

<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

<b>BEVERAGES</b>		<b>MOCKTAIL</b>	
Vanilla Coke	<b>6</b>	Blue Hawaiiin	<b>8</b>
Sprite	<b>6</b>	Watermelon Spritz	<b>8</b>
Dr. Pepper	<b>5</b>		
Root Beer	<b>5</b>	<b>BEER</b>	
Lemonade	<b>4</b>	Corona N/A	<b>5</b>
Arnold Palmer	<b>4</b>	10 barrel	<b>5</b>
Iced Tea	<b>4</b>		
Espresso	<b>4</b>		

## 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

9

### SWEET TADA

SWEET PLANTAIN & BLACK BEAN TOSTADA

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

15

## HEADLINERS

SUB PROTEIN & VEGAN OPTIONS ON THE HOUSE

### SKRIMP N GRITS +

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

22

### STRAIGHT CASH HOMIE

SPICED COCONUT CAESAR SALAD

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

18

## FEATURES

### THE MASHED POTATO DANCE +

Creamy mashed potatoes with white pepper pan gravy

10

### OUT THE MUD

RED BEANS & COCONUT RICE

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

15

### 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

### GRIT DOWN TO BUSINESS

BAKED GRITS CROQUETTES

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

15

## CLOSERS

### THE DOWN CAKE

SPICED PINEAPPLE UPSIDE-DOWN CAKE (VEGAN)

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

11

### SOULFUL SUNSET +

Mango sticky grits

SERVED WITH VANILLA ICE CREAM

11

AUTO 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE