



ALL DAY BREAKFAST AND 7AM - 4 PM

SUNRISE HEALTHY BREAKFAST

COLD SAVORY BOWLS

**Farmhouse Bowl** |14 **GF**  
Roasted cauliflower, butternut squash, brussel sprouts, on top of fresh spinach, olive-oil drizzle & 2 eggs your way

**Alfies Greenhouse Bowl** |14 **GF**  
Roasted Cauliflower, broccolini, avocado, on top of mix green, olive-oil drizzle & 2 eggs your way

COLD SWEET BOWLS

**Turmeric Coconut** |12 **GF**  
Coconut yogurt, turmeric, house made granola, coconut flakes, currants, seasonal fruit, chia seeds

**Yogurt Bowl** | 14 **GF**  
Coconut yogurt, seasonal fruit, peanut butter, chia, hemp, coconut, house made seed granola, agave syrup, coconut flakes

NOT JUST TOAST

**Avocado Toast\*** | 16  
Honey wheat layered, guacamole, sliced tomatoes, red onion, arugula & feta and 2 poached eggs

**Smokey Salmon\*** | 16  
Wheat or sourdough toast, guacamole, cream cheese, capers, red onion & chia seeds and 2 poached eggs

**Beans & Greens\*** | 14  
Wheat or sourdough toast, guacamole, chickpeas, hummus topped with feta cheese and 2 poached eggs

SIGNATURES

**Biscuits & Gravy** |18  
Fresh made biscuits, homemade turkey sausage gravy & 2 eggs your way

**Shrimp And Grits** | 20 **GF**  
Garlic & lime marinated gulf shrimp, cheesy grits, bacon jam sauce, green onion.

**Oakes Farm Hash** | 18  
Potato, mixed mushroom, onion, broccolini, spinach, mozzarella and parmesan cheese. Served with a slice of ciabatta and 1 sunny side up egg

**Breakfast Burrito** | 18  
Scrambled eggs, spinach, black beans, house made breakfast sausage, shredded cheeses, flour tortilla & a side of pico de gallo, sour cream & guacamole

**Croissant Sandwich\*** | 17  
2 fried eggs, bacon, swiss cheese, spinach, tomato, hollandaise sauce, served with home fries

**Eggs Benedict\*** | 18 **GF**  
Multi seed, gluten-free english muffin, 2 poached eggs, hollandaise sauce, served with home fries

**Breakfast Burger\*** | 22  
Grilled brasstown grass fed all beef patty, bacon, fried egg, American cheese, grilled tomato served on brioche bun, with home fries

**Steak & Eggs** | 20  
Tri-tip steak cooked with herb butter, 2 eggs your way, home fries & toast

**F&T2 Breakfast Platter** | 20  
2 eggs cooked your way, 2 sprouted pancakes, home fries and a choice of bacon, pork or turkey sausage

MORNING COCKTAIL

**Mimosa** | 8 **Bloody Mary** | 10

EGGS & OMELETS

Served with toast and a choice of home fries, sliced tomatoes or fresh fruit

**Power Scramble** | 14 **GF**  
3 free range eggs scrambled, with spinach, turkey sausage and avocado

**Eggs Your Way** | 14 **GF**  
2 free range eggs cooked your way, choice of bacon, turkey or pork sausage patties

**Veggie Omelet** | 16 **GF**  
3 free range eggs with mushrooms, peppers, spinach & tomato

**Western Omelet** | 19 **GF**  
3 free range eggs with black forest uncured ham, onions, peppers & cheddar cheese

**Meat Lovers Omelet** | 19 **GF**  
3 free range eggs with ham, bacon, sausage & cheddar cheese

**Ham & Cheese Omelet** | 16 **GF**  
3 free range eggs with ham & cheddar cheese

**Omelet Your Way** | 20 **GF**  
3 free range eggs, with your choice of any 5 options & cheese

GRIDDLE

**Banana Bread French Toast** | 14  
Three pieces of banana bread, peanut butter mousse & topped with powdered sugar & warm syrup

**Tiramisu French Toast** | 14  
Pullman brioche, chocolate ganache, coffee cream, seasonal berries, cocoa, powdered sugar & warm syrup

**Classic Brioche French Toast** | 12  
Whipped butter, powdered sugar & warm syrup

**Sprouted Wheat Pancakes** | 14  
2 pancakes, side of butter, warm syrup & a cup of fruit

**Vegan or Gluten Free Pancakes** | 14 **GF** **V**  
2 pancakes, vegan butter, warm syrup and a cup of fruit

F&T2 Sides

**Pork or Turkey Sausage** | 6 **Bacon** | 6 **1/2 Avocado** | 4  
**Home Fries** | 5 **Grits** | 6 **Sliced Tomatoes** | 3  
**Fresh Fruit** | 6 **1 Pancake** | 5 **Toast Your Choice** | 4

KIDS

**French Toast**  
Served with bacon and a fruit cup | 9  
**Sprouted Pancakes**  
Served with bacon and a fruit cup | 9  
**Scrambled Eggs**  
Served with bacon, and a fruit cup | 9

ORGANIC DRINKS

HOT

**Coffee** | 4  
**Two Leaves Tea** | 4  
**Cappuccino** | 6  
**Mocha** | 7  
**Latte** | 6

COLD

**Bottle Water** | 4  
**Organic Juice** | 6  
**Organic Fruit Punch** | 6  
**Fresh Brewed Iced Tea** | 4  
**Milk or Chocolate Milk** | 5

BIG BREAKFAST

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions





ALL DAY BREAKFAST AND LUNCH 7AM - 4 PM

HEALTHY LUNCH

- The Vegetarian Salad | 16

GF V

Pan seared tofu, steamed & chilled kale & swiss chard, cherry tomatoes, black beans, roasted butternut squash, toasted shaved almonds, garlic oil, with oat milk avocado cream
- Mediterranean Quinoa Salad | 16

GF V

Arugula & frisee lettuce mixed, quinoa, red onion, cherry tomatoes, olives, cucumber, orange segments, with lemon olive oil dressing
- Butter Bean Lettuce Wrap | 15

GF V

Butter beans, kale, tri color pepper, carrot sticks, caramelized red onion, cumin, with oat milk avocado cream
- Teriyaki Salmon Bowl | 18

GF

Ora king salmon, walnuts, sweet potatoes, granny smith apple, red bell pepper, baby spinach, dressed with citrus vinaigrette
- Caprese Quesadilla | 16

Sliced mozzarella cheese, beef steak tomato, sweet basil, balsamic drizzle, sea salt folded in a tortilla wrap, served with guacamole, pico degallo & sour cream

SOUPS

- Carrot Ginger | cup 6.50 | bowl 8.50

GF V

Carrots, onions, savory house made vegetable stock, candied ginger syrup, coconut milk and garnished with roasted pumpkin seeds
- Chicken Noodle | cup 6.50 | bowl 8.50

GF

Roasted chicken, garden vegetables, with gluten free brown rice noodles and parsley
- Mushroom Bisque | cup 6.50 | bowl 8.50

GF V

Cremini & button mushrooms, savory house made vegetable stock, pureed and finished with almond milk, garnished with sautéed mushrooms and herbs
- Mamma Oakes Minestrone | cup 6.50 | bowl 8.50

GF V

Carrots, onion, celery, baby spinach, red beans, black beans, corn, savory house made vegetable stock with gluten free brown rice noodles and parsley

SALADS

- Alfie's Steak House Salad | 26

Grass fed tri-tip steak, cherry tomatoes, onions, avocado, grilled asparagus, roasted corn, spring mix, blue cheese crumble & balsamic vinaigrette, topped with fried onions
- Roasted Butternut Squash & Brussel Sprout Salad | 18

Baby spinach, roasted squash, brussel sprouts, dried cranberries, goat cheese, candied walnuts, red onion tossed in a citrus vinaigrette
- Beet Salad | 18

GF

Red and gold beets, mixed greens, shaved shallots, feta cheese crumbles, candied walnuts, orange zest with citrus vinaigrette
- The Power Salad | 18

GF V

Mixed greens, quinoa, cucumber, carrots, bell peppers, avocado, citrus vinaigrette
- Vegan Walnut Taco Salad | 18

GF V

Romaine Lettuce, roasted corn, tomatoes, red onion, black beans, walnut taco meat topped with tortilla chips, cilantro lime vinaigrette served on the side
- Cobb Salad | 18

GF

Romaine Lettuce topped with bacon, cherry tomatoes, avocado, watermelon radish, corn, cucumbers, pickled red onions, egg with citrus vinaigrette
- Caesar Salad | 15

Romaine Lettuce, parmesan cheese, croutons with house made caesar dressing
- Chopped Salad | 14

GF

Romaine Lettuce, cucumber, tomato, red onion, choice of dressing,

ADD ONS

- Chicken | 8
- Steak | 12
- Shrimp (4) | 12
- Ora king Salmon Filet | 16
- Mahi | 12
- Grouper | MP

KIDS

- Mac & Cheese | 7
- Spaghetti & Meatball | 8
- Grilled Chicken Sandwich | 8

Served with potato wedges or fruit
- Burger | 8

Served with potato wedges or fruit
- Grilled Cheese | 7

Served with potato wedges or fruit

SANDWICHES

All sandwiches served with a side of coleslaw

- Brasstown Burger | 20

Brasstown burger grass fed all beef patty, lettuce, tomato, onion on a toasted brioche bun
- Alfie's Smash Burger | 23

2 Brasstown burger grass fed all beef pattys, bacon, lettuce, tomato, caramelized onion, American cheese, smash sauce, on a toasted brioche bun
- F&T2 Steak Sandwich | 23

Thinly sliced grass-fed ribeye, lettuce, tomato, caramelized onions, provolone cheese, finish with natural au jus on a toasted ciabatta bun
- Vegan Double Burger | 20

V

2 Vegan patties made with brown rice, corn, carrots, onions, green & red peppers, broccoli, oats, sunflower oil, sliced avocado, pickles, avocado mayo and served on a ciabatta bun
- F&T2 Chicken Sandwich | 18

Grilled chicken breast, mozzarella cheese, sliced tomato, red onion, arugula, thousand island dressing, served on a brioche bun
- Mahi Mahi Sandwich | 20

Blackened Mahi Mahi, remoulade sauce, arugula, tomato, red cabbage-fennel slaw, brioche bun
- Grouper Sandwich | market price

Pan seared or blackened, 5oz wild caught grouper, sliced tomato, lettuce, tartar sauce, brioche bun
- Chicken Salad Sandwich | 16

Roasted chicken, cranberries, celery, onions, mayo, lettuce, tomato served on your choice of toast
- BLT | 15

Apple wood bacon, lettuce, tomato, mayo served on your choice of toast
- Turkey Club | 18

Sliced turkey, bacon, lettuce, tomato, mayo served on your choice of toast
- Tuna Salad Sandwich | 16

Tuna, mayo, celery, lettuce, tomato, onion, served on your choice of toast

PIZZAS

- Alfie's Pie | 17.76

Tomato sauce, mozzarella cheese, pepperoni, meatballs, red-yellow peppers, red onion
- F&T2 Signature Pie | 20

Tomato sauce, pulled roasted chicken, red onion, dates, mozzarella cheese, blue cheese, arugula and vanilla-maple drizzle
- Traditional Cheese | 16

Tomato sauce and mozzarella cheese
- Mistaken Margherita | 17

Tomato sauce, cherry tomatoes, mozzarella cheese, pesto, olive oil, oregano, basil and Himalayan salt
- Meat Lovers | 21

Tomato sauce, pepperoni, pork belly, meatballs and mozzarella cheese
- Pepperoni | 18

Tomato sauce, mozzarella and parmesan cheese
- Chicken Pesto | 21

Chicken, oven dried tomatoes, pesto, ricotta and parmesan cheese with olive oil drizzle
- Veggie | 18

Tomato sauce, mozzarella cheese, bell pepper, onion, mushroom, kalamata olives, ricotta and parmesan cheese with olive oil drizzle
- Fried Eggplant | 19

Tomato sauce, mozzarella & ricotta cheese, fried eggplant, topped with olive oil
- SUB GLUTEN-FREE Cauliflower crust | 5

SUB VEGAN CHEESE | 5

SIDES

- Air-Fried Potato Wedges | 7
- Fresh Fruit | 6
- Mac & Cheese | 7
- Seasonal Vegetables | 7
- House Salad | 7

Choice of home made dressings balsamic vinagrette, citrus vinaigrette or ranch
- Caesar | 7

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## STARTERS

**Shrimp & Grits** GF  
Garlic & lime marinated gulf shrimp, cheesy grits, bacon jam sauce and green onion | 20

**Eggplant Meatballs**  
Eggplant meatballs, vegan cheese, basil oil and roasted garlic flatbread | 18

**Italian Meatballs**  
Served with marinara sauce, ricotta cheese and roasted garlic flatbread | 18

**Vegan Garden Bean Chili** GF V  
Avocado, cilantro, lime, pickled red onion, jalapenos and gluten free tortilla chips | 12

**Grouper Bites** GF  
Blackened grouper, over cheesy cheddar grits and bacon jam | 22

**Ahi Tuna Tataki** GF  
Ahi Tuna with a pineapple salsa, guacamole, ginger and sesame soy reduction | 22

**Cauliflower Blooms** | 12 GF  
Grilled to perfection farm fresh cauliflower, served with buffalo sauce & blue cheese drizzle

## SOUPS

**Carrot Ginger** | cup 6.50 | bowl 8.50 GF V  
Carrots, onions, savory house made vegetable stock, candied ginger syrup, coconut milk and garnished with roasted pumpkin seeds

**Chicken Noodle** | cup 6.50 | bowl 8.50 GF  
Roasted chicken, garden vegetables, with gluten free brown rice noodles and parsley

**Mushroom Bisque** | cup 6.50 | bowl 8.50 GF V  
Cremini & button mushrooms, savory house made vegetable stock, pureed and finished with almond milk, garnished with sautéed mushrooms and herbs

**Mamma Oakes Minestrone** | cup 6.50 | bowl 8.50 GF V  
Carrots, onion, celery, baby spinach, red beans, black beans, corn, savory house made vegetable stock with gluten free brown rice noodles and parsley

## SALADS

**Alfie's Steak House Salad** | 26  
Grass fed tri-tip steak, cherry tomatoes, onions, avocado, grilled asparagus, roasted corn, spring mix, blue cheese crumble & balsamic vinaigrette, topped with fried onions

**Roasted Butternut Squash & Brussel Sprout Salad** | 18 GF  
Baby spinach, roasted squash, brussel sprouts, dried cranberries, goat cheese, candied walnuts, red onion tossed in a citrus vinaigrette

**Beet Salad** | 18 GF  
Red and gold beets, mixed greens, shaved shallots, feta cheese crumbles, candied walnuts, orange zest with citrus vinaigrette

**The Power Salad** | 18 GF V  
Mixed greens, quinoa, cucumber, carrots, bell peppers, avocado, citrus vinaigrette

**Vegan Walnut Taco Salad** | 18 GF V  
Romaine Lettuce, roasted corn, tomatoes, red onion, black beans, walnut taco meat topped with tortilla chips, cilantro lime vinaigrette served on the side

**Cobb Salad** | 18 GF  
Romaine Lettuce topped with bacon, cherry tomatoes, avocado, watermelon radish, corn, cucumbers, pickled red onions, egg with citrus vinaigrette

**Caesar Salad** | 15  
Romaine Lettuce, parmesan cheese, croutons with house made caesar dressing

**Chopped Salad** | 14 GF  
Romaine Lettuce, cucumber, tomato, red onion, choice of dressing,

### ADD ONS

Chicken   8	Steak   12	Shrimp (4)   12
Ora king Salmon Filet   16	Mahi   12	Grouper   MP

## VEGAN ENTREES

**Asparagus & Mushrooms Risotto** | 24 GF  
Arborio rice, lemon zest, vegan cheese, pesto and fine herbs

**Lentil Bolognese** | 25 GF  
Brown lentil, chickpea & lentil pasta, onion, carrot, tri color bell peppers, mixed mushrooms, vegetable stock and finish with vegan cheese

**Vegetable Stir fry** | 24 GF  
Red and green cabbage, tri color bell peppers, sugar snap peas, carrots, mushrooms, broccoli, onion, edamame and served with rice or with gluten free pasta

ADD      Tofu | 8      Chicken | 8      Steak | 12      (4) Shrimp | 12

## GLUTEN FREE ENTREES

**Filet Mignon** | 49  
6oz cut, served with roasted baby potatoes and seasonal vegetables red wine demi glace

**New York Strip** | 46  
12oz cut served with roasted baby potatoes, seasonal vegetables and peppercorn Au poivre

**Bone In Grilled Pork Chop** | 36  
16oz cut, served with mashed potatoes, seasonal vegetables and apple brandy sauce

**Scallops** | 36  
4 pan seared sea scallops, served with roasted baby potatoes, seasonal vegetables, beet reduction and romesco sauce

**Crispy Skinned Ora King Salmon** | 38  
Roasted corn, edamame succotash, lemon-caper browned butter

**Gulf Grouper** | Market Price  
Local gulf grouper, served with roasted baby potatoes, seasonal vegetables and lemon-caper browned butter sauce

**Chicken Paillard** | 24  
Pan seared thin chicken breast topped with cilantro lime drizzle, lemon, rosemary oil, baby lettuce, red onion, orange zest and citrus vinaigrette

## HEARTY ENTREES

**Baby Back Ribs** | 28  
1/2 rack with BBQ Sauce, served with roasted baby potatoes and seasonal vegetables

**Meat Lasagna** | 24  
Housemade tomato meat sauce and pasta, layered with creamy ricotta and mozzarella cheese, Served with garlic bread

**Chicken Parmesan** | 28  
Housemade Bucatini pasta, mozzarella cheese, basil and marinara sauce

**Chicken Fettuccine with Alfredo** | 28  
Sauteed chicken breast with Alfredo sauce, over housemade fettuccine pasta and served with garlic bread

**Shrimp in white wine lemon butter sauce** | 32  
5 large gulf shrimp, sauteed with white wine, lemon, butter, garlic and served with garlic bread

**Short Rib Rigatoni**  
Housemade red wine tomatoe braised, short rib, garlic, basil and served with garlic bread | 28

## SANDWICHES

All Burgers made from 100% Angus Grass-Fed Beef from Brasstown Farms  
All sandwiches served with a side of coleslaw

**Brasstown Burger** | 20  
Brasstown grass fed all beef patty, lettuce, tomato, onion on a toasted brioche bun

**Alfie's Smash Burger** | 23  
2 Brasstown grass fed all beef pattys, bacon, lettuce, tomato, caramelized onion, American cheese, smash sauce, on a toasted brioche bun

**F&T2 Steak Sandwich** | 22  
Thinly Sliced grass-fed ribeye, lettuce, tomato, caramelized onions, provolone cheese, and a side of Au Jus on a ciabatta bun

**Vegan Double Burger** | 20 V  
2 Vegan patties made with brown rice, corn, carrots, onions, green & red peppers, broccoli, oats, sunflower oil, sliced avocado, pickles, avocado mayo and served on a ciabatta bun

### SIDES

**Air-Fried Potato Wedges** | 7

**Roasted Red & Gold Potatoes** | 7

**Side House Salad or Caesar** | 8

Choice of balsamic vinagrette, citrus vinaigrette or ranch

**Fresh Fruit** | 5

**Seasonal Vegetables** | 7

## KIDS

**Mac & Cheese** | 7

**Grilled Chicken Sandwich** | 8  
Served with potato wedges or fruit

**Grilled Cheese** | 7  
Served with potato wedges or fruit

**Spaghetti & Meatball** | 8  
**Burger** | 8  
Served with potato wedges or fruit

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## Signature Appetizers

### Bang Bang Shrimp \$18 GF

Jumbo Shrimp (4) Sautéed With Ginger, Garlic & Bell Peppers  
Served Over Hand Cut Slaw

### Classic Shrimp Cocktail \$18 GF

Jumbo Shrimp (4)

### Tuna Tartare \$21 GF

Rice Vinegar, Lemon Juice, Sweet Chili, Served With Wonton Chips

### Nachos \$18

Choice of Beef or Chicken - Tortilla Chips, Cheese, Green Onions, Cilantro-Lime, Pico De Gallo, Guacamole

### Lettuce Wraps \$16 GF

Marinated Grilled Chicken With Tomato, Carrot Strings, Celery, Onions & Our Homemade Peanut butter Sauce

### Caprese Salad \$16 GF

Mozzarella, Tomatoes, Basil, Balsamic Drizzle

### Classic Ceviche \$24 GF

Shrimp, White Fish, Calamari, Oregano, Lemon Juice, Served With Wonton Chips

## Flatbread

### Cheese \$14

Mozzarella, Tomato Sauce

### Buffalo Chicken \$16

Mozzarella With Blue Cheese Drizzle

### Veggie \$16

Mozzarella, Tomato Sauce, Kalamata Olives, Mushrooms, Bell Peppers, Red Onions

Add Pepperoni \$2

## Pizza Rolls

### Pepperoni \$15

Mozzarella & Pizza Sauce

### Chicken Pesto \$16

Mozzarella & Pesto Sauce

### Steak & Cheese \$16

American Cheese

## Healthy Bites

### Tofu Sesame \$16 GF V

Orange Ginger Glaze With Sesame Seeds

### Cauliflower Blooms \$12 GF V

Grilled With Buffalo Sauce & Blue Cheese Drizzle

### Hummus House Made \$15 V

Pita Bread

### Chips & Home Made Guacamole \$13 GF V

### Chips & Fresh Pico De Gallo \$12 GF V

## Quesadilla

Served With Sour Cream, Pico De Gallo & Guacamole

### Cheese \$14

3 Cheese Blend

### Chicken \$17

3 Cheese Blend & Onions

### Steak \$18

3 Cheese Blend & Onions

## Wings

### Buffalo \$16

### Garlic Parm \$16

### BBQ \$16

Served With Carrot & Celery Sticks.

Your Choice of Ranch or Blue Cheese.

## Sliders

### Cheese Burger \$16

American Cheese L.T.O.

### BBQ Pulled Pork \$15

Topped With Coleslaw

# HAPPY HOUR

Monday thru Saturday  
3:55pm till 6:05pm

# 50% OFF ALL FOOD & COCKTAILS

**\$2 Off**

Wines By the Glass

**\$5 Off**

Bottle Of Wine

**\$1 Off**

Draft & Bottle Beers

**Alfie's Ale**  
Only \$4

## **Alfie's Pie**

Tomato Sauce, mozzarella, pepperoni, meatballs, red-yellow peppers, red onion. | 17.76

## **F&T2 Signature Pie**

Tomato Sauce, pulled roasted chicken, red onion, dates, mozzarella, blue cheese, arugula, vanilla-maple drizzle. | 20

## **Traditional Cheese**

Tomato Sauce, mozzarella, basil. | 16

## **Mistaken Margherita**

Tomato Sauce, Cherry tomatoes, mozzarella, basil reduction, olive oil, oregano, cooked basil, Himalayan salt. | 16

## **Meat Lovers**

Tomato Sauce, Pepperoni, pork belly, meatballs, mozzarella. | 21

## **Pepperoni**

Tomato Sauce, Mozzarella and parmesan. | 18

## **Chicken Pesto**

Chicken, oven dried tomatoes, pesto, ricotta, parmesan, olive oil. | 21

## **Veggie**

Tomato Sauce, mozzarella, bell pepper, onion, mushroom, kalamata olives, ricotta, parmesan, olive oil drizzle. | 18

## **Fried Eggplant**

Tomato Sauce, mozzarella, fried eggplant, parmesan cheese, topped with olive oil. | 18

**SUB GLUTEN-FREE** Cauliflower crust. | 5

# FOOD & THOUGHT

**Wine - Beer - Cocktails - Desserts**

## Wines By The Glass & Bottle

<b>Rose</b>	<b>Glass</b>	<b>Bottle</b>
Rose All Day	8	28
Domaine Bousquet Brut 	10	35
<b>Chardonnay</b>	<b>Glass</b>	<b>Bottle</b>
Josh	8	32
Frey 	10	35
Kendall Jackson		42
Sonoma Cutrer, RRV	14	60
<b>Pinot Grigio</b>	<b>Glass</b>	<b>Bottle</b>
Josh	8	32
Bousquet Pinot Gris 	10	35
Caposaldo	12	42
<b>Sauvignon Blanc</b>	<b>Glass</b>	<b>Bottle</b>
Villa Riviera 	10	35
Crossings	12	42
Kim Crawford	14	49
<b>Riesling</b>	<b>Glass</b>	<b>Bottle</b>
Chateau Ste Michelle	12	42
<b>Moscato</b>	<b>Glass</b>	<b>Bottle</b>
Castello Del Poggio	10	35
<b>Denotes Organic Wine</b> 		

## Reserve List By The Bottle

<b>Red</b>	<b>Bottle</b>
Duckhorn - Merlot	70
Justin - Cabernet	80
The Prisoner - Zinfandel	80
Bella Glos - Pino Noar	100
Caymus - Cabernet	180
Decoy by Duckhorn - Cabernet	58
<b>White</b>	<b>Bottle</b>
Duckhorn - Chardonnay	84
Rombauer - Chardonnay	70
Santa Margherita - Pinto Grigio	60
Veuve Clicquot - Brut	120



# FOOD & THOUGHT

**Wine - Beer - Cocktails - Desserts**

## Wines By The Glass & Bottle

### **Cabernet**

	<b>Glass</b>	<b>Bottle</b>
Josh	8	32
Frey 	10	35
The Federalist	14	49

### **Merlot**

	<b>Glass</b>	<b>Bottle</b>
Josh	8	32
Frey 	10	35

### **Pinot Noir**

	<b>Glass</b>	<b>Bottle</b>
Josh	8	32
Villa Riviera 	10	35
Meiomi	12	42

### **Malbec**

	<b>Glass</b>	<b>Bottle</b>
Alamos	11	38

### **Blends**

	<b>Glass</b>	<b>Bottle</b>
Apothic	13	46

### **Bubbles**

	<b>Glass</b>	<b>Bottle</b>
Tiamo Prosecco	10	35
Parisot	8	28

**Denotes Organic Wine**



## Draft And Bottle Beer

### **Draft**

Michelob Ultra	5
Yuengling Flight	5.50
Modelo	6
Stella Artois	6
Alfies Ale	6
Turtle Season	7
Local Tap	8
Seasonal Tap	8

### **Bottle**

Michelob Pure Gold	6.50
Yuengling Lager	5.50
Miller Lite	4.50
Coors Light	4.50
Bud Light	4.50
Corona	6
Jai Alai	7.50
Sam Smith Organic	8
Stella (N.A.)	6

## Wine – Beer – Cocktails – Desserts

### Cocktails

**The Pretty in Pink Drink** \$13

Vanilla Vodka, Sparkling Rose, Coconut Milk, & Strawberry Syrup

**Purple Rain** \$14

Vodka, Blackberry Mure, Lavender, Crème De Violet & Lemon

**Espresso Martini** \$14

Kettal One , Espresso Liqueur, Fresh Espresso

**Fiona** \$13

Coconut Rum, Fresh Dragon Fruit, Lime, Mint Syrup, & Soda

**Tropical Smoke** \$13

Mezcal Tequila, Pineapple, Lime, & Blackberries

**Key Lime Martini** \$14

Smirnoff Vanilla Vodka, Captain Morgan Coconut Rum,  
Pineapple Juice, & Fresh Lime Juice

**Cosmopolitan** \$14

Titos Vodka, Orange Liqueur, Cranberry, & Lime

### The Classics With A Twist

**Smoked Old Fashioned** \$14

Angels Envy Bourbon, Raw Cane Sugar, Bitters

**Cucumber Collins** \$14

Ketel One Botanical, Fresh Muddled Cucumber, Lime, & Soda

**Negroni Sbagliato** \$14

Prosecco, Campari, & Sweet Vermouth

**Spicy Margarita** \$14

Casamigos Jalapeno Tequila, Fresh Muddled  
Jalapeno, Cucumber, Lime, & Agave

**Moonlight Cocktail (Aviation)** \$14

Aviation Gin, Cointreau, Crème De Violette, Lime Juice

**Peach Aperol Spritz** \$14

Prosecco, Aperol, & Peach

**Island Rum Punch** \$14

Captain Morgan Rum, Myers Dark Rum,  
Amaretto, Passion Fruit, & Pineapple Juice



# FOOD & THOUGHT

## Wine – Beer – Cocktails – Desserts

### Mocktails (NA)

#### **Seedlip Espresso Martini \$10**

Seedlip Spice 94 (NA), Fresh Brewed Espresso, Simple Syrup

#### **Seedlip Cosmopolitan \$10**

Seedlip Grove 42 (NA), Cranberry Juice, Fresh Lime

#### **Seedlip Cucumber Margarita \$10**

Seedlip Garden 108 (NA), Muddled Cucumber, Fresh Lime, & Simple Syrup

### After Dinner Drinks

#### **Chocolate Martini \$14**

Vanilla Vodka, Baileys Chocolate, Chocolate Liqueur (Up Or On The Rocks)

#### **Mudslide Martini \$14**

Grey Goose Vodka, Baileys Liqueur, Coffee Liqueur

#### **Peanut Butter Cup Martini \$14**

Carolans Peanut Butter Liqueur, Chocolate Vodka,  
Chocolate Liqueur, & A Peanut Putter Cup

## DESSERTS

#### **Mixed Berry Cobbler**

Vegan, Gluten Free, Dairy Free Mixed Berry Cobbler

Old Fashioned Nutty Oat Crumble. Topped With Vegan Oat Based Vanilla Ice Cream | 14

#### **Cookie Dough Brownie**

Vegan, Raw, Gluten Free, Raisin, Walnut, Cocoa Powder, Base With Vegan Raw Chocolate Ganache & A Cashew Based Almond Flour Cookie Dough Topping | 14

#### **Tres Leches Cake**

Vegan, Vanilla Sponge Cake Infused With Almond, Coconut & Oat Milk, Raspberry Sauce & Coconut Whip Cream | 14

#### **Carrot Cake**

Old Fashioned Carrot Cake, With Cream Cheese Icing & Raspberry Sauce | 13

#### **Cheese Cake**

Traditional Cheese Cake With Fresh Strawberries, Coconut Whip Cream, Chocolate Sauce & Macha Coconut Flakes | 12

#### **Vanilla Bean Ice Cream**

House-Made, Organic | 7

#### **Chocolate Ice Cream**

House-Made, Organic | 7