

The
Pickled



Onion

OPEN 365 DAYS A YEAR!
Mon - Sun: 11:00 am - 2:00 am

10750 Wakefield Commons • Suite 109
Raleigh NC 27614 • (919) 848-4161

www.thepickledonionrestaurant.com

Appetizers

Ahi Tuna*

Pan seared Tuna with your choice of House or Cajun Seasoning topped with Teriyaki and Sesame Seeds \$9

Meatball Trio

Three hand rolled Meatballs topped with Homemade Marinara, melted Provolone and Parmesan Cheese \$8

Crack Fire

Fresh Jalapenos stuffed with our Homemade Creamy Chicken Crack, wrapped in Smoky Bacon and broiled. Served with Ranch Dressing \$8

Chicken Crack

Homemade Creamy Buffalo Chicken and Cheese Dip served with Tortilla Chips \$8

Chicken Wings

Fried and tossed in your choice of Sauce, Buffalo, Chipotle Gold, Honey Habanero, Sweet Red Chili, Sweet Teriyaki, Lemon Pepper, Sesame Ginger, Garlic Parmesan or Smoky BBQ. Served with Celery and our House Bleu Cheese or Ranch Dressing \$9 single (9) \$16 double (18) \$36 team (45) All Flats \$1.50 extra per 9, All Drums \$1.50 extra per 9, Grilled \$2 extra per 9

Pickle Chips

A Half-pound of lightly breaded and golden fried Dill Pickle Chips served with Ranch Dressing \$5

Quesadilla

Grilled Flour Tortilla stuffed with sautéed Green Peppers & Onions, Roasted Black Bean Corn Salsa and Cheddar-Jack Cheese, with your choice of seasoned, thinly trimmed Steak or Pulled Chicken. Served with Pico de Gallo and Sour Cream. \$9.50 Or Vegetarian Option: Sautéed Mushrooms \$8

Chili Nachos

Tortilla Chips loaded with Homemade hearty Black Bean Chili, Cheddar-Jack Cheese, diced Jalapenos, Tomatoes and shredded Lettuce. Served with Pico de Gallo and Sour Cream \$8 Add seasoned pulled Chicken \$2 extra

Fried Mac-n-Cheese Balls

Handcrafted Panko breaded Jalapeno Mac-n-Cheese Balls served with Homemade Marinara Sauce \$8

Fried Shrimp Boat

Crispy fried Shrimp tossed in your choice of Sweet Red Chili Sauce topped with fresh cut Scallions, or Spicy Buffalo Sauce finished with Bleu Cheese crumbles \$9

Chicken Tenders

Breaded Tenderloins, plain or tossed, served with your choice of dipping Sauce \$9

Bleu Chips

Our Pub Chips topped with Bleu Cheese Fondue, Bacon and Scallions, drizzled with a Sweet Balsamic Reduction \$9 Add Grilled or Fried Chicken \$3

Parmesan Spinach and Bacon Dip

Homemade creamy Spinach Dip served hot, topped with fresh crumbled Bacon, with Pita Points \$8

Calamari Fritta

Half-pound, fried to golden, breaded Calamari, served with two sauces, Spicy Marinara and Sweet Red Chili Sauce \$9.50

Lobster Queso Dip

Creamy Cheese Dip made with Lobster and fresh pico de gallo Served with tortilla chips \$10

Soups and Salads

Our Dressings: 1000 Island, Bleu Cheese, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Jalapeno Ranch, or Creamy Italian

Soup of the Day

Please see our Specials board, or ask your Server for today's House Made choices.

Cup - \$3.00, Bowl - \$4.50

French Onion Soup

Homemade Beef Stock infused with caramelized Onions, topped with Garlic Croutons and melted Provolone Cheese \$4

Chili

Hearty Homemade Beef Chili, Black Beans, Kidney Beans, Tomatoes, Green Peppers, Onions and Spices. If you like we'll top it off with raw Onions, Sour Cream, Cheddar-Jack Cheese or Jalapenos.

Cup - \$3.75, Bowl - \$5.50

Cobb Salad

Baby Greens topped with Avocado, Bacon, Egg, diced Tomato, Bleu Cheese crumbles, Cheddar-Jack Cheese, and grilled Chicken.

Half \$7.50 Full \$9.50

House Salad

Romaine Lettuce with Red Onions, Cucumbers, Cheddar Jack Cheese.

Half \$3.50 Full \$6.50 Add grilled Chicken \$3

Grilled Chicken Caprese

Spring Greens topped with sliced Tomato, layered with fresh Mozzarella topped with grilled Chicken, Basil, and Balsamic Reduction.

Half \$8 Full \$11

Caesar

Romaine Lettuce tossed with Creamy Caesar Dressing, Garlic Croutons and grated Parmesan Cheese.

Half \$4.50 Full \$8 add grilled Chicken \$3

Add seared Ahi Tuna* \$5.50

Southwest Chicken Salad

Romaine Lettuce topped with seasoned pulled Chicken, Cheddar-Jack Cheese, diced Red Onion, diced Tomato, Roasted Black Bean Corn Salsa and Green Onion served, in a crisp Tortilla Bowl drizzled with Jalapeno Ranch.

Half \$7.50 Full \$9.50

Buffalo Chicken Salad

Fried Chicken Tenderloin tossed in Mild Buffalo Sauce atop mixed Baby Greens, Red Onion, Cucumber, Tomatoes, Bleu Cheese crumbles, and Roasted Black Bean Corn Salsa. For a healthier version substitute grilled Chicken.

Half \$6.50 Full \$9.50

The Wedge

Crisp wedge of Iceberg Lettuce topped with Bleu Cheese Dressing, diced Tomato, diced Red Onion, fresh crumbled Bacon, Bleu Cheese crumbles, and finished with Balsamic Reduction.

Quarter \$4.50 Half \$8

Soup and Salad Combo

Our Half House Salad or Caesar Salad paired with your choice of Chili, French Onion, or our Soup of the Day \$6.50

Tacos

Add 99¢ for fresh sliced avocado.

Fish Tacos

Beer battered and breaded, fried White Fish in Flour Tortillas with Chipotle Aioli Sauce shredded Romaine Lettuce, diced Tomatoes and Roasted Black Bean Corn Salsa \$10

Pulled Chicken Tacos

Seasoned pulled Chicken topped with Cheddar-Jack Cheese, Pico de Gallo and Jalapeno Ranch \$9

Hoisin Pork Belly Tacos

Braised Pork Belly glazed with Spicy Hoisin BBQ Sauce topped with crumbled Cotija Cheese and Cucumber Salad \$10

Refried Black Bean Tacos

Seasoned Refried Black Beans with fresh Cilantro, Pico de Gallo, and crumbled Cotija Cheese \$8

Shrimp Tacos

Spicy Shrimp served with a Cilantro Lime Slaw and Pico de Gallo \$11.50

Tuna Tacos*

Seared Tuna topped with Cucumber Slaw and drizzled with Wasabi Aioli \$11

Prices do not include tax. *Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements. Your patience is appreciated as all food is prepared to order.

Sandwiches, Panini's, and Wraps

*All Sandwiches, Wraps, and Panini's come with your choice of one side or small bite.
Additional charges may apply. See next page for choices.*

Italian Panini

Hard Salami, Capicola, Ham, sautéed Green Peppers & Onions,
with Provolone Cheese and a Balsamic Reduction \$12

Cubano

Thinly sliced roasted Pork, Ham, Dill Pickles,
Swiss Cheese, and Dijon Mustard \$10.50

Chicken Parmesan Sandwich

Italian breaded fried Chicken Cutlet, topped with Mozzarella
and Homemade Marinara on a Brioche Bun \$10.50

Chicago Beef

Roasted Prime Rib dipped in Spicy Au Jus on a toasted Hoagie
Roll with Horseradish Mayo and melted Provolone Cheese.
Served with a side of Spicy Au Jus \$12.50

Brisket Melt

Tender smoked Beef Brisket dipped in Sweet
BBQ Sauce, topped with caramelized Onions and
Smoked Gouda Cheese. Served on a fresh Brioche Bun
with Baby Greens and Tomato \$11

The Philly

Thinly sliced Steak with sautéed Green Peppers, Onions, and
Mushrooms, topped with melted Provolone Cheese served on a
Hoagie Roll with Chipotle Aioli. Or make it a Wrap \$9.50

The Club

Toasted White Bread piled high with Mayo, Lettuce,
Tomato, Turkey, Bacon, Ham, and American Cheese.
Or make it a Wrap \$9

Hot Ham and Cheese Melt

Hot Ham and Swiss Cheese on Marbled Rye Bread
toasted on a Panini Press \$9.50

Chicken Salad Croissant

Homemade Chicken Salad with Lettuce, Tomato,
and American Cheese served on a toasted Croissant \$9

Seared Tuna Sandwich*

House or Cajun seasoned pan seared Ahi Tuna Filet, served on
top of Sesame Soy Cucumber Slaw and Wasabi Mayo on a
toasted Brioche Bun \$12

Chicken Wrap

Marinated Chicken Breast in a Flour Tortilla with
Homemade Ranch, shredded Romaine, diced Tomatoes,
shredded Cheddar Jack Cheese, Wild Rice Pilaf,
and Roasted Black Bean Corn Salsa \$9

Meatball Parmesan

Hand rolled Meatballs in Marinara with melted Provolone
and Parmesan Cheese on a Hoagie Roll \$8.50

Turkey Melt

Hot sliced Turkey, Bacon and Swiss Cheese
on toasted White Bread \$9.50

Hog in a Quilt

A Half-pound Angus Beef Hot Dog stuffed with Kraut and Swiss
Cheese, wrapped in Puff Pastry and baked until golden brown.
Served with Chipotle Mustard BBQ Sauce \$10

Sirloin Club*

Served with Lettuce/Tomato/Onion
and our horseradish mayo.
Served on a toasted hoagie roll \$10

Burgers, Chicken, and Black Bean Burgers

**Choice of Fire Grilled Burger, Grilled Chicken Breast, Fried Chicken Breast or our Black Bean Patty.
Served with Lettuce, Tomato, Pickles, Onions and mayo upon request \$7.50**

Add Cheddar, Provolone, Swiss, Pepper-Jack, Smoked Gouda, Bleu Cheese, Bacon, Chili, Grilled Pineapple for \$1.30

Add sauteed onions, sauteed peppers, sauteed mushrooms, fried jalapenos, coleslaw, or fried onion straws for .80¢

Add Buffalo Sauce, Wasabi Aioli, Horseradish Mayo, Chipotle Aioli or Bourbon Bacon Jam for .50 cents

All come with your choice of one side or small bite. Additional charges may apply. See next page for choices.

The Texas Classic*

Topped with Sweet BBQ Sauce, Bacon and fried Onion Rings
with melted American Cheese on a Brioche Bun \$10

Mushroom Swiss*

Topped with sautéed Mushrooms and melted
Swiss Cheese on a Brioche Bun \$9

Patty Melt*

Sautéed Onions, Bacon, and Swiss Cheese
on toasted White or Rye Bread \$9

Black and Bleu*

Bacon, Bleu Cheese crumbles, and Onion Straws
on a Brioche Bun \$10

Hangover*

Bacon, Cheddar, fried Egg and Sriracha Mayo
on a toasted Croissant \$10

Whiskey Bourbon*

Bourbon Bacon Jam, Bacon, Cheddar
and sauteed onions \$10

Entrees

Hand-Cut Ribeye Steak*

14 oz. hand-cut USDA choice Ribeye Steak with a Side Salad and your choice of side item \$21

NY Strip Steak*

12 oz. hand-cut USDA choice NY Strip Steak with a Side Salad and your choice of side item \$19

Beef Skewer and Mash*

Sirloin peices with grilled veggies skewered over mashed potatoes with a teri glaze drizzle \$15

Bourbon Glazed Bacon Wrapped Meatloaf

A generous portion of our Homemade Meatloaf wrapped in Bacon, glazed with Homemade Bourbon BBQ Sauce served with Mashed Potatoes and Broccoli \$12

Brisket Platter

Tender Smoked Beef Brisket dipped in Sweet BBQ Sauce served with Jalapeno Mac-n-Cheese and Broccoli \$11

Pork Belly Smack

Macaroni pasta in our 5-Cheese Béchamel (Cheddar, Pepper Jack, Smoked Gouda, Parmesan, and Provolone) topped with braised Pork Belly and Scallions \$10

Penne Alfredo

Penne pasta tossed in Homemade Alfredo Sauce \$9
add Chicken or Shrimp \$5
add Steak* or Ahi Tuna* \$6

Carbonara

Angel hair pasta with a rich cream sauce with bacon \$9
add Chicken or Shrimp \$5

Bourbon Street Chicken

Grilled Chicken Breast topped with Monterey Jack Cheese and diced Bacon. Served with Mashed Potatoes and Asparagus \$13

Chicken Parmesan

Italian seasoned fried Chicken Cutlet, topped with Homemade Marinara served over a bed of Angel Hair Pasta and topped with Mozzarella and Parmesan Cheese \$12

Buffalo Smack

Macaroni pasta in our 5 cheese bechamel topped with Bacon, Bleu cheese crumbles fresh scallions and fried chicken tenders tossed in buffalo sauce \$12

Angel Hair Pasta and Meatballs

Angel Hair Pasta topped with our Homemade Meatballs and finished with your choice of our Homemade Pesto Sauce or Homemade Marinara. Served with Garlic Crostini \$10

Fish-n-Chips

Beer battered and breaded White Fish fried to golden perfection, served with Pub Chips, Homemade Cole Slaw and Tartar Sauce \$10

Fried Shrimp Platter

Half-pound of crispy fried Shrimp, served with House-cut Fries, Homemade Cole Slaw and Homemade Cocktail Sauce \$11

Shrimp & Grits

Stone ground grits with tail on blackend shrimp over sauted mushrooms onions and peppers, with a garlic butter sauce \$14

Blackened Ahi Tuna*

Pan seared and blackened Ahi Tuna Steak, served with Wild Rice Pilaf, Sesame Soy Cucumber Slaw and Wasabi Mayo on the side \$13

Lobster Tortellini

Cheese Tortellini with a lobster cream sauce \$14

Sides and Small Bites

House-Cut Fries \$2

Add Garlic or Cajun Seasoning \$.50
Add Cheddar-Jack Cheese and Bacon \$1.50

Mashed Potatoes and Gravy \$2

Add Cheddar-Jack Cheese and Bacon \$1.50

Baked Potato \$2

Add Cheddar-Jack Cheese and Bacon \$1.50

Homemade Cole Slaw \$2

Wild Rice Pilaf \$2

Cheddar Grit Casserole \$3

Sweet Potato Fries \$3

Onion Rings \$3

Pub Chips \$3

Jalapeno Mac-n-Cheese \$3

Broccoli \$3

Fried Jalapeno Mac-n-Cheese Balls \$4.50

House-cut Onion Straws \$3

Mixed Vegetables \$3

Drinks

*Free refills on all Sodas, Iced Tea, or Coffee
WE OFFER A FULL SERVICE BAR*

Soda, Iced Tea, Coffee

Soda Choices: Coke, Diet Coke, Sprite, Barq's Root Beer, Mr. Pibb,
Ginger Ale, Mello Yello, Milk*, Chocolate Milk* \$2.19

*Refills are \$1.99 extra

Red Bull or Sugar- Free Red Bull 8oz cans \$4.50

Domestic, Import, and Micro Brew Bottles

Pabst Blue Ribbon \$2.50

Miller High Life \$2.50

Budweiser \$3

Bud Light \$3

Bud Light Lime \$3

Coors Light \$3

Mich Light \$3

Mich Ultra \$3

Miller Lite \$3

O'Douls Amber \$3

Bud Light Platinum \$3.50

Amstel Light \$4

Angry Orchard \$4

Blue Moon \$4

Corona \$4

Corona Light \$4

Fat Tire Amber Ale \$4

Heineken \$4

Newcastle \$4

Sam Adams Boston Lager \$4

Stella Artois \$4

Founders All Day IPA \$4.25

Victory Golden Monkey \$4.75

Draft Beers

We Also Have Pitchers of Beer Available, just Ask your Server or Bartender

Bud Light \$3.25 Pint

Miller Lite \$3.25 Pint

Yuengling \$3.25

Bells Two Hearted \$4.75

Sweetwater 420 \$4.75

Guinness \$5

Rotating Taps

We have 6 Rotating Taps to bring in the Best New Beers.

Ask your Bartender or Server to see what we have.

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White Wines

CHARDONNAY - COASTAL VINES

Aromas of Smoked Oak and Citrus. These flavors carry onto the palate in a Burst of Apples, Oak, and a hint of Orange Blossoms, with a Crisp Finish. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

CHARDONNAY - RODNEY STRONG SONOMA COUNTY

Offering a touch of Brown Spice and Vanilla, 60% of this Wine is Barrel Aged for 6 months, with the remainder Cold Fermented to maximize a Fresh Fruit forward character. Lemon and Apple aromas with hints of Toasty Barrel, Pear, Pineapple, Spice and Refreshing Acidity. 13.5% Alcohol, Rodney Strong Vineyards, Sonoma, CA **\$7 glass \$24 bottle**

CHARDONNAY - KENDALL JACKSON

Mango, Papaya, and Pineapple with Citrus notes delicately intertwine with aromas of Green Apple and Pear to create depth and balance throughout. A hint of Toasted Oak rounds out the finish. 13.5% Alcohol, Kendall Jackson Wine Estate and Gardens, Santa Rosa, CA **\$9 glass \$30 bottle**

MOSCATO - DOUGLAS HILL

Apple, Papaya, and Pineapple aromas, and Vanilla Custard, Pineapple, and Peach Cobbler flavors combine to create a medium long finish. 10% Alcohol, Douglas Hill Winery, Napa, CA **\$6 glass \$23 bottle**

MOSCATO - VINO

Delicious, pure, impressively balanced sweet wine that offers lots of floral, tropical and sugared peach aromas and flavors. **\$8 glass \$27 bottle**

PINOT GRIGIO - COASTAL VINES

Light Floral notes and Vanilla on the nose. Soft flavors of Fresh Fruit and Honeysuckle mingle gracefully on the palate, with a Crisp finish. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

PINOT GRIGIO - BOLLINI

Scents of Acacia Flowers, Minerals, and Pear. The fresh Natural Acidity supports the Wine's Aromatic Richness, confirmed on its Elegantly Structured, Smooth, Round, and Persistent Palate, with a Crisply defined and Fruity style. 13.5% Alcohol, Bollini Winery, Northeastern Italy, Region of Trentino **\$8 glass \$26 bottle**

RIESLING - J CHRISTOPH

A White Grape variety with Flowery aromas, it is both a Fruity and Sweet Semi-Dry Wine with high acidity. 13% Alcohol, J Christoph Winery, Mosel, Germany **\$6 glass \$23 bottle**

RIESLING - CHARLES SMITH KUNG FU GIRL

Pure, focused and mouthwatering. Citrus blossom, lime leaf, white peach intermingle with mineral that fills the palate. **\$8 glass \$26 bottle**

SAUVIGNON BLANC - THE CROSSINGS

Exhibiting bright aromas of Passionfruit, Lime, and Herbal notes with wonderfully Vibrant Intensity, leading into Ripe and nicely Textured mid-palate. Lime Zest and Tropical Fruit flavors play against the signature Minerality of the Awatere Valley, with a pleasant, persistent finish. 13.5% Alcohol, Awatere Valley, Marlborough, New Zealand **\$7 glass \$24 bottle**

SAUVIGNON BLANC - EMMOLO

Aromas of Citrus, Iron, Wet Stone, and a hint of Pear, while a Crisp Lightness, balanced acidity and hints of Grapefruit and Lime Zest please the palate. Significant Minerality and Soft Body rounds out the Wine. 12.8% Alcohol, Emmolo Winery, Rutherford, CA **\$9.50 glass \$36 bottle**

SPARKLING - SEGURA VIUDAS BRUT

Aromas of White Fruits, Citrus, Tropical Fruits, and light Floral notes. A complex and full flavored palate, with good Acidity and notes of Lime and Pineapple with a dry long finish. 11.5% Alcohol, Segura Viudas Winery, Penedes, Spain **\$6.50 glass \$26 bottle**

ROSÉ - LAURENT MIQUEL

Characterized by a beautiful pale pink color, this wine epitomizes the best of southern French rosés with forward fruit flavors and perfect balance. Cinsault contributes to this amazing freshness and Syrah the delicious red fruit and spicy character. **\$6 glass \$23 bottle**

Red Wines

CABERNET SAUVIGNON - COASTAL VINES

A Dark Plum colored with aromas of Berries and Toast open up to flavors of ripe Red Raspberries, Plums, and Vanilla on the palate, culminating in a smooth, Fruity finish. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

CABERNET SAUVIGNON - SIMPLY NAKED

Aromas of Plum, Black Cherry, and Cinnamon Spice with Chewy Tannins that don't weigh down the flavor. Unoaked, bold, and juicy with medium-full bodied flavor. 13.5% Alcohol, Simply Naked Winery, Acampo, CA **\$5 glass \$19 bottle**

CABERNET SAUVIGNON - JOSH CELLARS

Aromas of rich, Dark Fruit, and baking Spices on the nose, yielding to fresh Plum, Blackberry, Violet, dried Fig, Vanilla Bean, and Chinese Five Spice. The Wine is juicy and prominently layered with Smoky and Sappy Maple Oak, Roasted Almonds, and Hazelnuts. Finished long with fine, firm Tannins. 13.5% Alcohol, Joseph Carr Winery, Hopland, CA **\$8 glass \$26 bottle**

CABERNET SAUVIGNON - LAYER CAKE

Aromas of ripe Bing Cherries and Blackberries, along with Cedar and dark, rich layers of Madurro Tobacco. Deep flavors of Spice infused Plums, Toasty Oak and Espresso fill the mouth with a rich, creamy layered texture, and powerful structure. Flavors of Chocolate and Black Currant continue through the long, lingering finish. 13.5% Alcohol, Layer Cake Wines, CA **\$33 bottle**

MERLOT - COASTAL VINES

A Ruby colored Red Wine exuding aromas of Cloves, Spice, and Dark Berries. On the palate, the wine is smooth and thick with flavors of Boysenberry, Strawberry, and hints of Cocoa. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

MERLOT - MURPHY GOODE

Inviting aromas of Black Cherry and Thyme deliver a Wine with rich flavors, of Blackberry Jam, Nutmet, and Dark Fruit. 13.5% Alcohol, Murphy Goode Winery, Sonoma County, CA **\$9 glass \$29 bottle**

PINOT NOIR - COASTAL VINES

A medium-intensity, Maroon-Red Wine with aromas of Blackberry and Toasted Wood. On the palate, lively flavors of ripe Cherries, Plums, and Strawberries come to a clean and balanced finish. 12.5% Alcohol, Coastal Vines Cellars, Sonoma, CA **\$5 glass \$19 bottle**

PINOT NOIR - NOBLE VINES 667

Appealing aromas of Black Cherry, Earth, and a touch of Vanilla. Plush Tannins and balanced acidity support core flavors of ripe Cherry, Bittersweet Coconuts powder, and delicate hints of Sage. 13.5% Alcohol, Delicato Family Vineyards, Manteca, CA **\$7 glass \$27 bottle**

PINOT NOIR - HOB NOB

As elegant as a bouquet of violets and bursting with cherry avors, our Pinot Noir is medium-bodied with soft tannins, to create a smooth, rich texture. **\$6 glass \$23 bottle**

SYRAH - STONECAP

The StoneCap Syrah is a full-bodied wine offering flavors of dark berry and plum that blend with hints of tobacco, pepper and mocha and is a perfect complement to game bird, grilled meats and heavy, rich cheeses. **\$7 glass \$36 bottle**

ZINFANDEL - MAGGIO

This traditional Lodi Zinfandel has the jam and chocolate overtones typical of the wine produced by the grapes of our family-grown vineyards. This wine is gentle on the palate with a subtle, smoky finish. **\$7 glass \$24 bottle**

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Desserts

Ice Cream

2 scoops of Vanilla Bean Ice Cream \$2.50

Add Chocolate, Raspberry, Caramel, or Vanilla Sauce \$.50

Root Beer Float

Vanilla Bean Ice Cream floating in Barq's Root Beer \$3.49

Brownie Sundae

Fresh Made Brownie topped with Vanilla Bean Ice Cream, Whipped Cream, and Chocolate Sauce \$4.49

Housemade Apple Jack Bread Pudding

Served with Vanilla Bean Ice Cream \$5.99

Housemade Seasonal Cheesecake

Ask your Server or Bartender \$4.99

Cocktails, Drinks, and Shots

French Martini

Vodka, Raspberry Schnapps, and a splash of Pineapple Juice \$8

Arnold Palmer

Firefly Sweet Tea Vodka and Lemonade or Sour Mix \$7

Irish Mule

Jameson Whiskey, Ginger Ale, and Lime Juice \$8

Classic Margarita

Tequila, Triple Sec, Sour Mix, with a Salted Rim \$7

Sex on Apeach

Absolut Apeach Vodka, Pineapple Juice, Orange Juice, Grenadine, floated with Malibu Black \$8.50

Not So Old Fashioned

Jameson, Amaretto, and Orange Bitters \$8.50

Guinness Float

Scoop of Ice Cream floating in Guinness Stout \$7

Pickleback

Jameson Irish Whiskey with a Pickle Juice Chaser \$7

Pay Day

Frangelico, Butterscotch Schnapps, with a Salt Rim \$7

Ninja Turtle

Malibu Coconut Rum, Pineapple Juice, Melon Liqueur \$7.50

Green Tea

Jameson Irish Whiskey, Peach Schnapps, Sour Mix, and Lemon Lime Soda \$7.50

Cinnamon Toast Crunch

Fireball and Rumchata \$6

High Dive Cosmo

Deep Eddy Lemon Vodka, Orange Liqueur, Cranberry Juice, and Club Soda \$9.75

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