



SOCIETY TABLE

SHAREABLES

SHRIMP COCKTAIL • 17

Key Lime Cocktail Sauce

CRISPY GROUPEL BITES • 16

Cajun Remoulade

GOAT CHEESE FRITTERS • 13

Pear & Burnt Honey Puree | Pecan | Tomato Jam

CALAMARI FRIES • 15

Gribiche | Lemon

ROASTED MUSHROOM FLATBREAD • 16

Gorgonzola | Arugula | Balsamic

SPINACH AND PESTO FLATBREAD • 16

Feta | Mozzarella | Red Pepper | Pine Nut

SOUP & SALAD

POTATO AND LEEK BISQUE • 8

Crispy Leeks | Bacon | Scallion Oil

BABY WEDGE • 15

Hot House Tomato | Back Bacon

Crispy Onions | Bleu Cheese

CAPRESE • 14

Heirloom Tomato | Burrata | Pancetta

Pine Nut | Aged Balsamic

DON CESAR SALAD • 13

Shredded Egg | Garlic Breadcrumb

Aged Parmesan | Caesar Vinaigrette

ADD ONS

Grilled Chicken 6 | Marinated Shrimp 8

HANDHELDS

BRISKET SANDWICH • 19

Tobacco Onions | Whole Grain Dijonaise

Bleu Cheese | Ciabatta

DOUBLE CHEESEBURGER • 19

Thick Cut Bacon | Pimiento Cheese

Bourbon Onion Jam | Brioche

GRILLED CHICKEN SANDWICH • 15

Sundried Tomato and Bacon Spread

Gruyere | Shredded Ice Berg | Brioche

BLACKENED GROUPEL SANDWICH • 20

Pickled Tomato and Jalapeno Relish

Executive Chef: Alex Reyes

Chef de Cuisine: Amber Brownlee



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked. IF YOU'RE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

*All prices are subject to changes



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COCKTAILS

SPARKLING

- 12 · 48 GRUET BRUT, NM
- 14 · 56 NINO FRANCO PROSECCO, IT
- 18 · 72 DON CESAR BRUT ROSÉ, FR
- 26 · 105 TAITTINGER 'LA FRANCAISE', FR
- 120 MOET & CHANDON, CHAMPAGNE, FR
- 35 · 140 VEUVE CLICQUOT, CHAMPAGNE, FR

RED

- 11 · 44 NORTON BODEGAS, MALBEC, AR
- 12 · 48 INSCRIPTION, PINOT NOIR, OR
- 12 · 48 H3, MERLOT, WA
- 14 · 56 JUGGERNAUT, CABERNET, CA
- 18 · 72 QUILT, CABERNET, CA
- 12 · 48 ZUCCARDI SERIES A, MALBEC, AR
- 14 · 56 IF YOU SEE KAY, RED BLEND, CA
- 18 · 72 ABSTRACT, RED BLEND, CA
- 20 · 80 AUSTIN HOPE, CABERNET, CA

WHITE

- 12 · 48 WILLAKENZIE, PINOT GRIS, OR
- 12 · 48 M. CHAPOUTIER BELLERUCHE, ROSE, FR
- 14 · 56 MATANZAS CREEK, SAUVIGNON BLANC, CA
- 14 · 56 COMPLICATED, CHARDONNAY, CA
- 14 · 56 EROICA, RIESLING, WA
- 15 · 60 LOVEBLOCK, SAUVIGNON BLANC, NZ
- 15 · 60 MARTIN RAY, CHARDONNAY, CA
- 17 · 68 SANTA MARGHERITA, PINOT GRIGIO, IT

BOURBON

- 14 HIGH WEST AMERICAN PRAIRIE
- 13 TEMPLETON RYE
- 15 MAKER'S MARK
- 15 MAKER'S 46
- 15 MAKER'S MARK PRIVATE LABEL
- 15 KNOB CREEK
- 15 KNOB CREEK RYE
- 15 BASIL HAYDEN
- 14 SAZERAC RYE
- 15 BUFFALO TRACE
- 21 FOUR ROSES SMALL BATCH
- 15 FOUR ROSES SINGLE BARREL
- 15 WOODFORD RESERVE

SCOTCH

- 15 MACALLAN 12
- 45 MACALLAN 18
- 14 GLENFIDDICH 12
- 18 GLENFIDDICH 15
- 20 BALVENIE 14
- 22 LAGAVULIN 16



MARILYN ON THE BEACH

new amsterdam vodka, pomegranate juice
honey, ginger liqueur, prosecco
15

THE BLACK PEARL

sazerac rye, blackberry purée
lemon, mint, bitters
14

ROWE YOUR BANANA BOAT

flor de caña 7yr, banana liqueur
lime juice, ginger beer
14

PAPER PLANE TO PARADISE

don cesar four roses single barrel, aperol
strawberry infused averna, lemon juice
14

MAKING WAVES

exotico tequila, blue curacao
lime juice, cream of coconut, coconut rim
13

THYME FOR GIN

hendrick's gin, fever tree tonic
thyme, grapefruit
14

MOCKTAIL OF THE DAY

non-alcoholic refreshment
Fresh fruit and herbs
changes daily
7

BOTTLED BEER

- BUDWEISER
- BUD LIGHT
- MILLER LIGHT
- COORS LIGHT
- MICHELOB ULTRA
- STELLA
- BLUE MOON
- CIGAR CITY LAGER (CAN)
- JAI LAI (CAN)
- ANGRY ORCHARD
- TRULY (CAN)

DRAFT BEER

- BUD LIGHT
- YUENGLING
- MODELO
- SAM ADAMS SEASONAL
- LAGUNITAS
- JAI LAI