

APPETIZERS

* BROCCOLI BITES

VOTED BEST APPETIZER IN MS MAGAZINE
Broccoli, cheese, bacon, onions & jalapeños,
fried 'til golden. Served with honey mustard. 7.95

FRIED GREEN TOMATOES

Served with remoulade & fresh crumbled bacon. 6.95

CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails
& served with crostini. 7.95

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 8.95

FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour.
Served with ranch dressing. 8.95

CRAB CAKES

Twin Maryland-style crab cakes, Creole mustard,
corn salsa & baby greens. 9.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS

SALMON & KALE SALAD

Kale, red onion, black eyed peas, Granny Smith apples & grape
tomatoes tossed in mustard vinaigrette. Topped with wood-fire
grilled salmon. 12.95

STEAK & WEDGE

Wedge of iceberg lettuce topped with barbeque ranch,
Mississippi caviar, grape tomatoes, chopped hard-boiled eggs,
crispy onion straws, green onion & grilled tenderloin. 12.95

CRAB CAKE SALAD

Twin Maryland-style crab cakes, mixed greens, tomatoes,
scallions, crispy tortilla strips, cilantro lime vinaigrette
& toasted corn salsa. 10.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses
& crispy corn tortilla strips. Served with ranch dressing. 9.95

ASIAN CHICKEN SALAD

Crispy fried tenders glazed with sweet garlic chili sauce
on baby greens with carrots, grape tomatoes, Asian honey
mustard dressing & black sesame seeds. 9.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham,
two cheeses & tomato wedges. Served with cheese toast. 9.95

CLASSICS

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS,
BACON POTATO SALAD OR CUP OF SOUP.

DOWN HOME BURGER*

[Morningstar burger available]
Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle,
mayo & mustard on a sourdough bun. 8.95 Add bacon 1.45

THE CLUB

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon,
mayo & honey mustard on wheat toast. 8.95

PRIME RIB SANDWICH*

Six-ounce slab of the best slow-roasted prime rib around on
toasted French brioche loaf. Served with au jus. 10.95

PASTA

SERVED WITH CAESAR SALAD, HOUSE SALAD OR
BOWL OF SOUP.

CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions.
Cajun-spiced shrimp & crawfish* 16.95
Cajun-spiced chicken breast 14.95

LINGUINE ALFREDO

Linguine & broccoli tossed in Alfredo sauce with blackened shrimp
or grilled chicken. Shrimp* 16.95 | Chicken 14.95

WOOD-FIRED STEAKS & RIBS

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL OF SOUP & CHOICE
OF SMOKED CHEDDAR & JALAPEÑO GRITS, RED-SKINNED MASHED POTATOES,
FOUR-CHEESE MACARONI, RICE PILAF, VEGETABLE KABOB, BAKED POTATO
OR SWEET POTATO CASSEROLE.

FILET MIGNON*

Wood-fire grilled, center-cut. 9 ounce 28.95 | 6 ounce 25.95

* MARINATED RIBEYE*

12-ounce USDA Choice, marinated for 48 hours in soy, pineapple, garlic & ginger. 24.95

NY STRIP*

14-ounce USDA Choice, seasoned with our chef's blend of herbs & spices. 23.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.
Full rack 21.95 | Half rack 16.95

RIBEYE

Wood-fire grilled 12-ounce USDA Choice house-cut ribeye, seasoned with our chef's
blend of spices. 23.95

PRIME RIB*

OUR HOUSE SPECIALTY

USDA Choice, melt-in-your-mouth tender & carved to order.
16 oz 26.95 | 12 oz 23.95 | 10 oz 21.95

SEAFOOD

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL OF SOUP.

FRESH FISH OF THE DAY*

We bring the freshest seafood from all around the world to your table.
Ask what our chefs are preparing today. Market price

HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper & served with asparagus & wild rice. 22.95

BLACKENED CATFISH*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño
grits, fresh sautéed spinach & finished with a light citrus butter. 17.95

SHRIMP & GRITS*

* Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions,
bacon & tomatoes atop smoked cheddar & jalapeño grits. 18.95

CRAB CAKES

Maryland-style crab cakes, Creole mustard, corn salsa, asparagus & rice pilaf. 17.95

MAHI MAHI

Wood-fire grilled with grilled asparagus, jalapeno cheddar grits, toasted corn relish
& cilantro pesto. 24.95

CHICKEN

SERVED WITH CAESAR SALAD, HOUSE SALAD OR BOWL OF SOUP.

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper.
Served with red-skinned mashed potatoes & grilled asparagus. 16.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes,
veal jus, crawfish cream & scallions. 18.95

CHICKEN TENDERS

Hand breaded & fried 'til golden brown.
Served with your choice of side. 12.95

DESSERTS

* BREAD PUDDING 6.45

JUBILATIONS CREAM CHEESECAKE 4.95

Add strawberry topping 1.50

BROWNIE DELIGHT 5.95

STICKY TOFFEE PUDDING

Hot date cake topped with toffee sauce & vanilla ice cream. 4.95

COLUMBUS | STARKVILLE | TUPELO

EATWITHHARVEYS.COM

* THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN REDUCES THE RISK OF FOOD-BORNE ILLNESSES. INDIVIDUALS WITH CERTAIN
HEALTH CONDITIONS MAY BE AT HIGHER RISK IF CONSUMED RAW OR UNDERCOOKED. PLEASE LET US KNOW YOUR PREFERENCES
AND ALLERGIES. ALL BURGERS COOKED TO MEDIUM WELL.

All items & prices subject to change. 8/18

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Broccoli, cheese, bacon, onions & jalapeños, fried 'til golden.
Served with honey mustard. 7.95

FRIED GREEN TOMATOES

Served with remoulade & fresh crumbled bacon. 6.95

CRAWFISH & PIMENTO DIP

Baked pimento cheese, topped with crawfish tails
& served with crostini. 7.95

FRIED CHEESE

Mozzarella sticks served with ranch dressing. 8.95

FRIED MUSHROOMS

Dipped in buttermilk & seasoned flour. Served with ranch dressing. 8.95

CRAB CAKES

Twin Maryland-style crab cakes, Creole mustard, corn salsa
& baby greens. 9.95

SPINACH ARTICHOKE DIP

Served with sour cream, salsa & corn chips. 7.95

SALADS

SALMON & KALE SALAD

Kale, red onion, black eyed peas, Granny Smith apples & grape tomatoes
tossed in mustard vinaigrette. Topped with wood-fire grilled salmon. 12.95

STEAK & WEDGE

Wedge of iceberg lettuce topped with barbeque ranch, Mississippi caviar,
grape tomatoes, chopped hard-boiled eggs, crispy onion straws, green
onion & grilled tenderloin. 12.95

CRAB CAKE SALAD

Twin Maryland-style crab cakes, mixed greens, tomatoes, scallions,
crispy tortilla strips, cilantro lime vinaigrette & toasted corn salsa. 10.95

BARBECUE CHICKEN SALAD

Black beans, corn, scallions, tomatoes, mixed cheeses
& crispy corn tortilla strips. Served with ranch dressing. 9.95

ASIAN CHICKEN SALAD

Crispy fried tenders glazed with sweet garlic chili sauce on baby greens
with carrots, grape tomatoes, Asian honey mustard dressing
& black sesame seeds. 9.95

HARVEYS CLUB SALAD

Fried chicken tenders or grilled chicken breast with bacon, ham,
two cheeses & tomato wedges. Served with cheese toast. 9.95

QUICHE OF THE DAY

Today's quiche with a Caesar salad, house salad or soup of the day. 8.95

CHICKEN SALAD

Dijon mustard, cranberries, honey, mayo & celery. Served with seasonal
fruit & hard-boiled egg. 9.95

CHICKEN

LEMON PEPPER CHICKEN

Wood-fire grilled chicken breast seasoned with lemon pepper.
Served with red-skinned mashed potatoes & grilled asparagus. 13.95

* DELTA CHICKEN

Cajun-seasoned chicken breast with red-skinned mashed potatoes,
veal jus, crawfish cream & scallions. 12.95

CHICKEN TENDERS

Hand breaded & fried 'til golden brown. Served with Caesar or house
salad or your choice of two: french fries, baked beans, bacon potato salad
or cup of soup. 10.95

HOUSE-MADE SOUPS

CUP 2.45 | BOWL 4.45 WITH SALAD 6.95

MONDAY	LOADED POTATO
TUESDAY	CHICKEN TORTILLA
WEDNESDAY	CREAMY CHICKEN NOODLE
THURSDAY	CHICKEN & CORN CHOWDER
FRIDAY	CRAWFISH CHOWDER
SATURDAY	TENDERLOIN CHILI
SUNDAY	CREAMY CHICKEN NOODLE

SANDWICHES & BURGERS

SERVED WITH CHOICE OF FRENCH FRIES, BAKED BEANS, BACON POTATO
SALAD OR CUP OF SOUP.

DOWN HOME BURGER* [Morningstar burger available]

Fresh ground chuck, cheddar, lettuce, tomato, onion, dill pickle, mayo & mustard on
a sourdough bun. 8.95 Add bacon 1.45

THE CLUB

Smoked ham & turkey, lettuce, tomato, two cheeses, bacon, mayo & honey mustard
on wheat toast. 8.95

PRIME RIB SANDWICH*

Six-ounce slab of the best slow-roasted prime rib around on toasted French brioche
loaf. Served with au jus. 10.95

SALMON BLT

Grilled fresh salmon on a sweet sourdough bun with applewood-smoked bacon,
mixed greens, tomato & lemon dill aioli. 12.95

PASTA

CAJUN PASTA

Linguine with spicy seafood Orleans sauce, tomatoes & scallions.
Cajun-spiced shrimp & crawfish* 13.95 | Cajun-spiced chicken breast 10.95

LINGUINE ALFREDO

Linguine & broccoli tossed in Alfredo sauce with blackened shrimp or grilled chicken.
Shrimp* 13.95 | Chicken 11.95

SEAFOOD

FRESH FISH OF THE DAY*

We bring the freshest seafood from all around the world to your table.
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HONEY PEPPER SALMON*

Fresh salmon, glazed with honey pepper & served with asparagus & wild rice. 14.95

BLACKENED CATFISH*

Mississippi farm-raised catfish served with smoked cheddar & jalapeño grits, fresh
sautéed spinach & finished with a light citrus butter. 12.95

* SHRIMP & GRITS*

Jumbo shrimp & a rich Tasso ham gravy with spinach, garlic, onions, bacon & tomatoes
atop smoked cheddar & jalapeño grits. 12.95

MAHI MAHI

Wood-fire grilled with grilled asparagus, jalapeno cheddar grits, toasted corn relish &
cilantro pesto. 16.95

WOOD-FIRED STEAKS & RIBS

SERVED WITH CHOICE OF RED-SKINNED MASHED POTATOES, FOUR-CHEESE
MACARONI, RICE PILAF, VEGETABLE KABOB, BAKED POTATO OR SWEET POTATO
CASSEROLE. ADD HOUSE OR CAESAR SALAD 2.45

* PRIME RIB*

OUR HOUSE SPECIALTY
USDA Choice, melt-in-your-mouth tender & carved to order.
16 oz 22.95 | 12 oz 18.95 | 10 oz 16.95

* MARINATED RIBEYE*

12-ounce USDA Choice, marinated for 48 hours in soy, pineapple, garlic & ginger. 20.95

BARBECUE BABY BACK RIBS

Wood-fire grilled baby back ribs, glazed with smoked barbecue sauce.
Full rack 17.95 | Half rack 13.95

DESSERTS

* BREAD PUDDING 6.45

JUBILATIONS CREAM CHEESECAKE 4.95
Add strawberry topping 1.50

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SPARKLING

FREIXENET	BRUT CAVA // SPAIN
LA MARCA	PROSECCO // ITALY
LUC BELAIRE	RARE SPARKLING ROSE // PROVENCE, FRANCE
VEUVE CLIQUOT	YELLOW LABEL // CHAMPAGNE, FRANCE

WHITE

THE CROSSINGS	SAUVIGNON BLANC // MARLBOROUGH, NEW ZEALAND
JOSH CELLARS	SAUVIGNON BLANC // NORTH COAST, CALIFORNIA
CASTELLO DEL POGGIO	MOSCATO // PIVIA, ITALY
MARTIN CODAX	ALBARINO // RIAS BAIXAS, SPAIN
STEMMARI	PINOT GRIGIO // SICILY, ITALY
HEINZ EIFEL	RIESLING SPÄTLESE // MOSEL, GERMANY
KINGS RIDGE	PINOT GRIS // WILLIAMETTE VALLEY, OREGON
MACON-LUGNY “LES CHARMES”	CHARDONNAY // BURGUNDY, FRANCE
LA CREMA	CHARDONNAY // SONOMA COAST, CALIFORNIA
CANYON ROAD	CHARDONNAY // MODESTO, CALIFORNIA
KENDALL JACKSON	CHARDONNAY // NAPA VALLEY, CALIFORNIA
STAG’S LEAP “KARIA”	CHARDONNAY // NAPA VALLEY, CALIFORNIA

ROSÉ

FLEUR DE MER	GRENACHE BLEND // PROVENCE, FRANCE
MIRAVAL	GRENACHE BLEND // PROVENCE, FRANCE
WILLAMETTE VALLEY VINEYARDS	PINOT NOIR // OREGON
DAY OWL	BARBERA // CALIFORNIA

RED

CASTLE ROCK	PINOT NOIR // WILLIAMETTE VALLEY, OREGON
MEIOMI	PINOT NOIR // CALIFORNIA
ETUDE “LYRIC”	PINOT NOIR // SANTA BARBARA, CALIFORNIA
BELLE GLOS “DAIRYMAN”	PINOT NOIR // RUSSIAN RIVER VALLEY, CALIFORNIA
ALEXANDER VALLEY VINEYARDS	CABERNET FRANC // CALIFORNIA
MARQUÉS DE CÁCERES CRIANZA	TEMPRANILLO // RIOJA, SPAIN
ALAMOS	MALBEC // MENDOZA, ARGENTINA
TIKAL PATRIOTA	MALBEC BLEND // MENDOZA, ARGENTINA
COLUMBIA CREST H3	MERLOT // COLUMBIA VALLEY, WASHINGTON
NOBLE VINES 181	MERLOT // LODI, CALIFORNIA
VILLA ANTINORI	SANGIOVESE // TUSCANY, ITALY
CANYON ROAD	CABERNET SAUVIGNON // CALIFORNIA
FREAKSHOW	CABERNET SAUVIGNON // LODI, CALIFORNIA
NEWTON CLARET	BORDEAUX BLEND // SONOMA COUNTY, CALIFORNIA
PRISONER WINE CO. “CUTTINGS”	CABERNET BLEND // CALIFORNIA
RAMEY	CABERNET SAUVIGNON // NAPA VALLEY, CALIFORNIA
APOTHIC	RED BLEND // CALIFORNIA
B&G CHATEAUNEUF-DU-PAPE	GRENACHE/SYRAH // RHONE VALLEY, FRANCE
BRAZIN	OLD VINE ZINFANDEL // LODI, CALIFORNIA
19 CRIMES “THE WARDEN”	SHIRAZ // AUSTRALIA

GLASS BOTTLE

7	23
9	32
62	
98	
9	32
7	26
7	26
9	34
6	22
7	27
8	30
10	38
11	42
6	20
9	32
62	
10	38
	48
11	42
8	30
8	30
12	46
11	42
88	
14	52
9	34
7	26
52	
9	34
8	30
13	50
6	20
10	38
14	52
88	
120	
7	26
68	
9	32
11	42

ON TAP

MAYHEW MILD	5
ENGLISH MILD ALE // MAYHEW JUNCTION, STARKVILLE	
HOP FIASCO	5
AMERICAN IPA // LUCKYTOWN, JACKSON	
AMBER ALE	6
1817 BREWERY, TUPELO	
SOUTHERN PECAN	5
BROWN ALE // LAZY MAGNOLIA, KILN	
MISSISSIPPI FIRE ANT	6
IMPERIAL RED ALE // SOUTHERN PROHIBITION, HATTIESBURG	
GOTTA GET UP TO GET DOWN	5
COFFEE MILK STOUT // WISEACRE, MEMPHIS	
COORS LIGHT	4

BOTTLED BEER

BUDWEISER	4
BUD LIGHT	4
MILLER LITE	4
MICHELOB ULTRA	4
BLUE MOON	5
CORONA	5
STELLA ARTOIS	5

CLASSIC COCKTAILS

BASIL HAYDEN OLD FASHIONED	11
Angostura Bitters, Brown Sugar Cube, Muddled Orange & Cherry	
BULLEIT RYE SAZERAC	8
Peychaud’s Bitters, Sugar Cube, Pernod, Lemon Peel	
MAKER’S MARK MANHATTAN	10
Sweet Vermouth, Angostura Bitters, Cherry	
GREY GOOSE GIMLET	9
Lime Juice, Simple Syrup, Lime	
PIMM’S NO. 1 CUP	8
Pimm’s No. 1, Cucumber Wheel, Lemon Wheel, Ginger Ale	
HENDRICK’S NEGRONI	9
Campari, Sweet Vermouth, Orange Peel	
PATRON MARGARITA	10
Grand Marnier, Lime Juice, Agave Nectar, Chipotle-Salted Lime	

CRAFT COCKTAILS

HAIL STATE	8
Charboneau White Rum, Sweet Tea, Peach Ice Cubes, Mint Leaf	
MAROON & WHITE	7
Citrus-Infused Cathead Vodka, Lemon Juice, Chambord, Sugar Rim, Lemon	
THE COWBELL	7
Camarena Silver Tequila, Lime Juice, Club Soda, Fresh-Squeezed Grapefruit Juice, Lime	
THE BULLY	8
Bristow Gin, Ginger Simple Syrup, Ginger Beer, Red Wine Float	
THE JUNCTION	8
Clyde May’s Alabama Style Bourbon Whiskey, Cinnamon Simple Syrup, Angostura Bitters, Club Soda	
DRILL FIELD DRAM	8
Rich Grain Corn Whiskey, Rosemary Simple Syrup, Lemon Juice, Rhubarb Bitters	
STARKVEGAS BUBBLY	7
Pama, Cointreau, La Marca Prosecco, Lemon Twist	

SPARKLING

	GLASS	BOTTLE
FREIXENET BRUT CAVA // PENEDES, SPAIN	6.95	22.95
LA MARCA PROSECCO // VENETO, ITALY	8.95	31.95
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE // FRANCE		97.95

WHITE

THE CROSSINGS SAUVIGNON BLANC // NEW ZEALAND	8.95	31.95
JOSH CELLARS SAUVIGNON BLANC // CALIFORNIA	6.95	25.95
CASTELLO DEL POGGIO MOSCATO // ITALY	6.95	25.95
KUNG FU GIRL RIESLING // WASHINGTON	7.95	29.95
STEMMARI PINOT GRIGIO // ITALY	5.95	21.95
KINGS RIDGE PINOT GRIS // OREGON	7.95	29.95
PINE RIDGE CHENIN BLANC + VIOGNIER // CALIFORNIA	8.95	31.95
MACON-LUGNY "LES CHARMES" CHARDONNAY // FRANCE	9.95	37.95
CANYON ROAD CHARDONNAY // CALIFORNIA	5.95	19.95
KENDALL JACKSON CHARDONNAY // CALIFORNIA	8.95	31.95
JORDAN CHARDONNAY // CALIFORNIA		61.95

ROSÉ

FLEUR DE MER GRENACHE BLEND // FRANCE	9.95	37.95
DAY OWL BARBERA // CALIFORNIA	7.95	29.95

RED

CASTLE ROCK PINOT NOIR // OREGON	7.95	29.95
MEIOMI PINOT NOIR // CALIFORNIA	11.95	45.95
ETUDE "LYRIC" PINOT NOIR // CALIFORNIA	10.95	41.95
BELLE GLOS "DAIRY MAN" PINOT NOIR // CALIFORNIA		87.95
BLACKSTONE MERLOT // CALIFORNIA	6.95	25.95
COLUMBIA CREST H3 MERLOT // WASHINGTON	8.95	33.95
VILLA ANTINORI SANGIOVESE // ITALY	12.95	49.95
RUTA 22 MALBEC // ARGENTINA	5.95	21.95
CANYON ROAD CABERNET SAUVIGNON // CALIFORNIA	5.95	19.95
FREAKSHOW CABERNET SAUVIGNON // CALIFORNIA	9.95	37.95
DUCKHORN DECOY CABERNET SAUVIGNON // CALIFORNIA	13.95	51.95
RAMEY CABERNET SAUVIGNON // CALIFORNIA		119.95
BRAZIN OLD VINE ZINFANDEL // CALIFORNIA	8.95	31.95
APOTHIC RED BLEND // CALIFORNIA	6.95	25.95
WISHING TREE SHIRAZ // AUSTRALIA	6.95	25.95



We are proud to offer two award winning selections from Mississippi's first meadery. Queen's Reward produces wine made from honey in lieu of grapes. Every glass uses honey sourced directly from Mississippi and is produced and bottled in Tupelo.

QUEENS REWARD MEAD TRADITIONAL DRY FLORAL & SPICE NOTES ALONG WITH A HINT OF CITRUS & BANANA	6.95	27.95
QUEENS REWARD MEAD SCARLETT NOIR PINOT NOIR GRAPE MEETS HONEY FOR A SMOOTH & SLIGHTLY SWEET MEAD	6.95	27.95

ON TAP

SOUTHERN PECAN ENGLISH BROWN ALE // LAZY MAGNOLIA, KILN	3.95
STELLA ARTOIS	3.95
1817 AMBER ALE RED ALE // 1817 BREWERY, TUPELO	4.95
HOP FIASCO AMERICAN IPA // LUCKYTOWN, JACKSON	4.95
GOTTA GET UP TO GET DOWN COFFEE MILK STOUT // WISEACRE, MEMPHIS	4.95
BLUE MOON	3.95
GUINNESS DRAUGHT	4.95
BLACK & PECAN IRISH STOUT MEETS ENGLISH ALE	4.95
SAM ADAM'S SEASONAL	3.95
YUENGLING LAGER	3.95
BUD LIGHT	3.25
MICHELOB ULTRA	3.50

BOTTLED BEER

KILN MISSISSIPPI GOLD AMERICAN BLONDE ALE	4.75
LAGUNITAS IPA	4.25
FAT TIRE BELGIAN STYLE ALE	4.25
CORONA EXTRA	4.25
ANGRY ORCHARD HARD APPLE CIDER	4.25
BUDWEISER	3.25
BUD LIGHT	3.25
MICHELOB ULTRA	4.25
COORS LIGHT	3.25
MILLER LITE	3.25
O'DOULS	3.25

COCKTAILS

THE PATRON 9.95 Patron Tequila, Grand Marnier, Cointreau	9.95
EMERALD MARGARITA 6.95 Cuervo Gold, Midori, Blue Curaçao, Grand Marnier	6.95
BERRY PEACHTINI 6.95 Malibu, Bacardi, Chambord, Peach Schnapps	6.95
COSMOPOLITAN 6.95 Absolut, Cointreau & cranberry juice	6.95
LEMON DROP 6.95 Skyy Citrus, fresh squeezed lemon, sugar	6.95
DARK & STORMY 7.95 Gosling's Black Seal Rum, ginger beer, lime	7.95
GREEN APPLE 6.95 Skyy Vodka, Apple Pucker, Midori	6.95
GREY GOOSE GIMLET 8.95 Lime juice, simple syrup, lime	8.95
KNOB CREEK MANHATTAN 8.95 Sweet Vermouth, Angostura bitters, cherry	8.95
BOURBON RICKEY 6.95 Maker's Mark, fresh squeezed lime, soda	6.95
WHISKEY SMASH 7.95 Bulleit Rye, mint, lemon, simple syrup	7.95

CHARDONNAY

	GLASS	BOTTLE
KENDALL JACKSON VINTNER'S RESERVE // CALIFORNIA	8.95	31.95
CANYON ROAD // CALIFORNIA	5.95	19.95
CLOS DU BOIS // NORTH COAST, CA	7.95	28.95
LA CREMA SONOMA COAST // CALIFORNIA	8.95	34.95

VARIETALS

THE CROSSING SAUVIGNON BLANC // NEW ZEALAND WINE SPECTATOR "87 POINT"	8.45	30.95
BERINGER WHITE ZINFANDEL // CALIFORNIA	5.95	21.95
HEINZ EIFEL RIESLING // CALIFORNIA	6.95	26.95
CAVIT PINOT GRIGIO // ITALY WINE ENTHUSIAST "BEST BUY"	5.95	21.95
ECCO DOMANI PINOT GRIGIO // ITALY	6.95	26.95
CAVIT MOSCATO // ITALY	5.95	21.95

CABERNET SAUVIGNON

LOUIS M. MARTINI SONOMA // CALIFORNIA WINE ENTHUSIAST "90 POINT"	8.95	31.95
ROBERT MONDAVI PRIVATE SELECTION // CALIFORNIA	6.95	26.95
CANYON ROAD // CALIFORNIA	5.95	19.95

RED VARIETALS

CASTLE ROCK PINOT NOIR // CALIFORNIA CONNOISSEURS GUIDE '89	7.95	28.95
MARK WEST PINOT NOIR // CALIFORNIA	6.95	24.95
BLACKSTONE MERLOT // CALIFORNIA	6.95	24.95
RUTA 22 MALBEC // ARGENTINA	6.95	24.95
APOTHIC RED BLEND // CALIFORNIA	7.95	28.95
ROSCATO ROSSO DOLCE RED BLEND // ITALY	6.95	26.95
LA CREMA PINOT NOIR // CALIFORNIA	8.95	34.95

SPARKLING WINE

FREIXENET, CORDON NEGRO	6.95	22.95
LA MARCA PROSECCO // ITALY	8.95	31.95

MARTINIS

COSMOPOLITAN 6.95 Absolut, Cointreau, cranberry juice
LEMON DROP 6.95 Absolut Citron, fresh lemon juice, sugar
GODIVA CHOCOLATE 6.95 Absolut & Godiva Chocolate liqueur
POMEGRANATE PRESS 6.95 Citrus Vodka, Pama Pomegranate, Sweet & Sour
BERRY PEACHTINI 6.95 Malibu, Bacardi, Peach Schnapps, Chambord, fruit juices
DIRTY MARTINI 6.95 Absolut, Dry Vermouth, olive juice
BLUEBERRY LEMON DROP 6.95 Stoli Blueberi vodka, Blue Curaçao, fresh lemon juice, Sweet & Sour
UNCLE VAL'S GINGER MARTINI 8.45 Uncle Val's Botanical Gin, ginger liqueur

BLOODY MARYS

JUST THE RIGHT AMOUNT OF SPICE.

ZING ZANG BLOODY MARY 5.50
BAYOU BLOODY MARY 6.95

ICE CREAM & FROZEN DRINKS

MADE FROM SCRATCH SINCE 1989.

KAHLÚA CHOCOLATE FREEZE 6.95 Ice cream, chocolate, Kahlúa
PIÑA COLADA 6.95 Coconut rum, pineapple, ice cream
BRANDY ALEXANDER 6.95 Brandy, Dark Crème de Cacao, ice cream
STRAWBERRY DAIQUIRI 6.95 With whipped cream

For your convenience, an 18% gratuity will be added to parties of eight or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip you wish to pay.

ON TAP

YUENGLING LAGER	3.95
BALLISTIC BLONDE BELGIAN ALE	4.25
SAM ADAMS SEASONAL	3.95
GUINNESS STOUT	4.25
SMITHWICK'S	3.95
BLACK AND TAN	4.25
BLACK AND PECAN	4.25
SOUTHERN PECAN	3.95
BLUE MOON	3.50
BUD LIGHT	3.25

CRAFT BEER

LAGUNITAS IPA	4.25
STRAIGHT TO ALE	
LILY FLAGG MILK STOUT	4.25
YAZOO GERST AMBER	4.25
ANGRY ORCHARD HARD CIDER	4.25
SWEETWATER 420 EXTRA PALE ALE	4.25
TERRAPIN HOPSECUTIONER	4.25
LAZY MAGNOLIA TIMBER BEAST	6.25
SOUTHERN PROHIBITION DEVIL'S HARVEST BREAKFAST IPA	6.25

BOTTLED BEER

CORONA	4.25
STELLA ARTOIS	4.25
O'DOUL'S	3.25
BUDWEISER	3.25
BUD LIGHT	3.25
MILLER LITE	3.25
COORS LIGHT	3.25
MICHELOB ULTRA	3.25

MARGARITAS

ON THE ROCKS OR FROZEN, WITH PREMIUM INGREDIENTS.

THE PATRÓN 9.75 Patrón tequila, Grand Marnier, Cointreau
ITALIAN MARGARITA 6.95 Cuervo Gold & Amaretto
EMERALD MARGARITA 6.95 Cuervo Gold, Midori, Blue Curaçao, Grand Marnier
HOUSE MARGARITA 5.95 Gold tequila, Triple Sec, Sweet & Sour
FRESH-SQUEEZED MARGARITAS 5.95-9.75 Tequila, Triple Sec, fresh lime juice, sugar

SPECIALTIES

ABSOLUT MOSCOW MULE 8.95 Absolute & Ginger Beer
MISSISSIPPI SUNSET 8.45 Peach Schnapps, Citron Vodka, freshly squeezed orange juice, pineapple juice, grenadine
DARK & STORMY 6.95 Myers Dark Rum, ginger beer & fresh lime juice
BOURBON IN FALL 8.50 Woodford Reserve, cinnamon simple syrup, citrus zest & ginger ale