

APPETIZERS

GARLIC BREAD	4
LOBSTER CORN CHOWDER	10
SOUP OF THE DAY	8
VEGETABLES IN THE RAW gf, v marinated shaved vegetables	8
SUPPER CLUB WEDGE salad bar explosion on baby iceberg, catalina	10
ROMAINE SALAD green goddess, sourdough, botarga	9
STRAWBERRY SALAD gf basil, feta, arugula, granola	8
WARM SPINACH SALAD red onion, goat cheese, warm bacon vinaigrette	10
CHIPS & DIP gf	8
HUMMUS, CAPONATA, CRACKERS	9
ROASTED SHISHITOS gf pepper jelly, bacon	7
HOT SALAMI EMPANADAS	9
SHRIMP AND OCTOPUS CEVICHE avocado, lime, radish, cracker	13
CALAMARI pickled vegetables, mustard sauce	13
CHICKEN WINGS gf dry spiced, hot sauce, smoked cream	12
PACU FISH RIBS buffalo, don't be scared	10

ENTREES.....

SCALLOPS gf Anson Mill's grits, succotash, bacon	32
SALMON gf cucumber salad, crispy potato, dill creme fraiche	23
ROASTED LOBSTER gf spring peas, chili oil	38
CRAB FRIED RICE gf	18
SHRIMP PESTO fresh bow tie pasta, pine nuts, cherry tomatoes	22
BEER CAN CHICKEN gf whole young hen, dirty rice, hot sauce	33
DUCK BREAST gf pot stickers, green beans, ginger-orange sauce	36
PORK CHOP gf hush puppies, braised greens, smoked hoc	28
ROASTED VEGETABLES gf, v truffled marrow beans, grilled artichoke	18
SANDWICHES	
CRAB GRILLED CHEESE crab, apanzeller swiss, brioche	18
HOT PASTRAMI because Aric makes a good one	16
OLD SCHOOL CHEESEBURGER special sauce, gouda, lettuce, tomato, onion	15
SHROOMY LUCY shiitake-beef blend, brie, ramps, arugula	14

STEAKS ON A PLATE

<i>Niman Ranch Beef gf</i> braised mushrooms, grilled onions, garlic herb butter	
8OZ SIRLOIN	25
6OZ FILET	36
12OZ NEW YORK STRIP	45
16OZ PRIME RIBEYE	56
24OZ PRIME PORTERHOUSE	88
SIDES	
SZECHUAN GREEN BEANS gf	8
BROCCOLI & CHEESE gf	8
ROASTED SUMMER ZUCCHINI AND SQUASH gf	8
FRENCH FRIES gf	8
LOADED BAKER gf	8



* items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



MERCY.



COCKTAILS

LAND OF THE PALM TREES	10
Mercy Rum Blend, Lime, Earl Giles Pomegranate Passion Fruit, Bittercube Orange & Jamaican #2	
STRAWBERRY COSMOPOLITAN	11
Ketel Citron, Lime, Mercy Orange Liqueur, Strawberry Oleo, Cranberry	
NEW OLD	13
Mercy Kentucky Blend Green Chartreuse, Yellow Chartreuse, Demerara, Trinity bitters	
CLASSIC	12
DILL CAIPIRINHA	10
Gamle Ode Dill Aquavit, Lime, Simple Bittercube Orange Bitters	
MAY FLOWER SANGRIA	9
Chardonnay, Nutmeg, Cardamon, Ginger, Anise, Dandelion root, Green tea, Marigold, sparkling wine	

BEER

TAP

BLACKLIST, WIT RHUBARB	7
FULTON, BLONDE ALE	6
BEAR REPUBLIC 'RACER 5' IPA	8
CLOWN SHOES 'MANGO KOLSCH'	6
SKA 'MEXICAN LOGGER'	7
MAIDEN ROCK 'HONEYCRISP CIDER' 100Z	8
BAUHAUS 'SKY FIVE' IPA	7
ALESMITH, PALE ALE 394	8

BOTTLES

NEW BELGIUM, AMBER ALE "FAT TIRE"	7
STELLA ARTOIS, EURO PALE ALE	7
SUMMIT, EPA	7
CORONA, PALE LAGER	7
CLOWN SHOES, WHITE ALE "CLEMENTINE"	7
BAUHAUS, CZECH PILSENER "WONDERSTUFF"	8
BUDWEISER, LAGER	6
BUD LIGHT, LAGER	6
COORS LIGHT, LAGER	6
GUINNESS, DRY STOUT	7
BLACKTHORN CIDER 16OZ	9
STIEGL, LAGER "RADLER" GRAPEFRUIT 16OZ	8
SURLY IPA "FURIOUS"	8
ST. PAULI GIRL N.A.	5
SIX POINT SWEET ACTION 12OZ	6
ALE SMITH ORANGE PALETTE 12OZ	7

750's

PERENNIAL VON PAMPELMUS	15
PERENNIAL SAISON DE LIS	13
ALE SMITH DECADENCE	16
ALE SMITH GRAND CU	16

22OZ

CLOWN SHOES UNDEAD PARTY CRASHEN	12
CLOWN SHOES SPACE CAKE IPA	12

WINE

WHITE

FLEURAISSON, Blanc de Blanc, France NV	9/36
LA MARCA, Prosecco, Veneto, Italy NV	10/44
ROEDERER ESTATE, Brut, Anderson Valley, CA NV	12/56
CAROUSEL CLASSIQUE, Brut Rose, Loire Valley, France NV	8/32
SPELL ROSE, Rose, Sonoma Valley 2015	10/40
MONTEVINA, Pinot Grigio, California 2014	9/36
WILLAKENZIE ESTATE, Pinot Gris, Willamette Valley, OR 2014	11/44
PINE RIDGE, Chenin Blanc, California 2014	12/48
VINO FALLEGRO, Favorita, Piedmont, Italy 2015	10/40
SAND POINT, Sauvignon Blanc, Lodi 2016	9/36
ASTROLABE, Sauvignon Blanc, Marlborough, New Zealand 2015	10/40
PLANET OREGON, Chardonnay, Willamette Valley, OR 2015	10/40
BENZIGER, Chardonnay, Paso Robles, CA 2014	11/44
ROMBAUER, Chardonnay, Carneros, CA 2014	19/76

RED

RICKSHAW, Pinot Noir, Sonoma Coast, CA 2015	11/44
MOUTON NOIR, OPP, Pinot Noir, Willamette Valley, OR 2014	14/56
SPELL, NICHOLE'S BLEND, Pinot Noir, Sonoma Coast 2013	19/76
AZUL GRANZA, Tempranillo, Spain 2015	10/50
PIATTELLI, Malbec, Mendoza, Argentina 2014	11/44
CHATEAU COUP, Blend, France 2015	10/40
CHARLES & CHARLES, Merlot, Columbia Valley, WA 2015	10/40
FROG'S LEAP, Zinfandel, Napa Valley 2013	16/64
LADY HILL, Cabernet, Washington State 2014	18/69
JUSTIN, Cabernet, Paso Robles, CA 2013	15/60

FOR THE TABLE

"PARTY PUNCH"	45
House made Punch with Seasonal flavors. Multiple Serving for 6-8	

PORRONE

Chardonnay, Nutmeg, Cardamon, Ginger, Anise, Dandelion root, Green tea, Marigold, Seltzer Serves 3-5	15
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