

Beverages

BEER

Munkle Pilz, *German-Style Pilsner* 10

Coast Hop Art, *IPA* 10

Edmund's Oast, *Seasonal Sour* 12

Westbrook White Thai, *Whitbier* 10

Common House Park Circle, *Juicy Pale Ale* 10

Estuary Noche De Mar, *Mexican Lager* 10

Athletic Run Wild, *IPA N/A* 10

SPARKLING

Poggio Di Costa, *Prosecco, Italy*, 6oz 18

Illahé Capital Fizz Rosé, *Willamette Valley*, 6oz 19

Kolonne Null Rosé N/A *Germany*, 6oz 18

WINE

Prisma Winery, *Casablanca Valley, Chile*

Sauvignon Blanc 18 | Rosé 18 | Pinot Noir 18

Lubanzi Winery, *South Africa*

Chenin Blanc 22 | Red Blend 22

COLD PRESSED JUICE

Daily Greens Juice 12

Cucumber, Celery, Spinach, Lemon, Kale, Parsley

Daily Roots Juice 12

Apple, Lemon, Ginger, Beet



Starters

Grilled Avocado Spread 22

Cilantro, Green Onion, Serrano Chili, Root Chips

Sugarfoot Farms Beet Dip 24

Goat Feta, Toasted Hazelnut, Seasonal Vegetables (d, n)

Shaved Fruit 22

Local Melons, Lemon Essence, Extra Virgin Olive Oil, Tarragon, Sea Salt, Coconut Yogurt

Jumbo Shrimp Cocktail 26

Mangrove Jumbo Shrimp, Guajillo Aioli, House Made Hot Sauce (sf)

Bluefin Tuna Crisp* 32

Key Lime, Garlic Confit, Avocado, Corn Tostada

Lobster Lettuce Cups 35

Maine Lobster, Local Radish, Pink Lady Apple (sf)

Bowls & Salads

Mindful Wellness* 35

12-Grain, Edamame, Carrot, Avocado, Ataulfo Mango, Cucumber

Ahi Tuna, Scallion, Sesame, Sweet Garlic Sauce

Buddha's Hand 29

12-Grain, Chickpea, Edamame, Carrot, Avocado, Cucumber, Scallion

Sweet Potato, Seaweed Salad, Sesame, Red Chili Aioli

Ambrose Family Farms Tomatoes 29

Buf Burrata, Opal Basil, Rustic Sourdough, Tomato Vinaigrette (d, g)

Signature Caesar* 22

Little Gem, Solo Di Bruna, Pangrattato, House Caesar Dressing (d, g)

Green Goddess Salad 26

Tender Lettuce, Green Goddess Dressing, Sicilian Pistachio, Garden Herbs (n, d)

ADD: GRILLED CHICKEN 14 | LEMON SHRIMP 18 | TOGARASHI CRUSTED TUNA* 22

gf gluten free | n contains nuts | d contains dairy | sf contains shellfish

**Please note, items may contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

Handhelds

Shrimp Roll 32

Mangrove Shrimp, Pickled Celery, Lemon Aioli, Butter Brioche (sf, d, g)

Turkey Club 28

House Brined Turkey, Bibb Lettuce, Gruyère Cheese, Smoked Bacon, Heirloom Tomato

Dijonnaise, Sourdough (d, g)

Wagyu Dog 29

Snake River Farms Wagyu Hot Dog, Criolla Sauce, Black Pepper Aioli, Pickled Mustard

Butter Brioche (d, g)

Sweets

Housemade Soft Serve 15

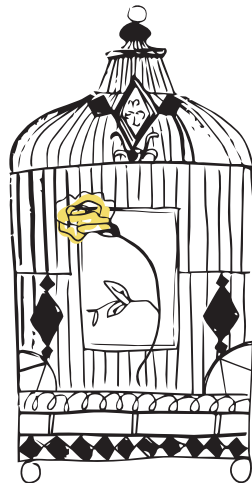
Vanilla, Chocolate, Swirl (d)

Chocolate Mousse 16

Extra Virgin Olive Oil, Smoked Sea Salt (d)

Seasonal Gelato 15

Coconut Affogato 20 (d)



Beverages

COCKTAILS

Lowcountry Heat 22

Jalapeño Infused Tequila, Pineapple Shrub, Citrus

Vantage Point 21

Rum, Passion Fruit, Condensed Milk, Lime, Nutmeg (d)

Amber Ascent 21

Vodka, Turmeric, Ginger, Honey

Berry & Branch 21

Gin, Blackberry, Lemon, Berry Compote

Southern Roost 22

Bourbon, Peaches, Lemon, Tea Infused Honey

FROZEN

Canopy Breeze 21

Rum, Tropical Fruit, Fresh Citrus

Black Feather 22

Vanilla Vodka, Cold Brew, Macadamia Nut Milk (n)

Frozen Classics 20: *Daiquiri* | *Piña Colada* | *Margarita*

APLOS NON ALCOHOLIC COCKTAILS

Chili Margarita 15

Mandora Negroni 15

Ume Spritz 15