

MURDER MYSTERY PARTY

DRINK MENU \$12 EACH

FRENCH 75

The Botanist Gin,
Chandon 'Brut',
Fresh Lemon, Simple Syrup

BEE'S KNEES

Tanqueray '10' Gin,
Fresh Lemon Juice,
Organic Honey

MARY PICKFORD

Mount Gay 'Silver' Rum,
Luxardo Maraschino,
Pineapple, Splash of Grenadine

KENTUCKY BUCK

Wild Turkey 101 Bourbon,
Strawberry Puree,
Simple Syrup, Fresh Lemon,
Angostura Bitters, Ginger Beer

THE BOTANIST
ISLAY DRY GIN

MOUNT GAY
Barbados Rum 1703

ENTREES

CAESAR SALAD \$13

Chopped romaine, Parmigiano-Reggiano, house-made croutons, Caesar dressing

PULLED PORK SANDWICH \$17

Pulled house-smoked pork, coleslaw, bbq sauce, and pickled onions

CAJUN CHICKEN SANDWICH \$18

Blackened chicken breast, thick-cut bacon, provolone, lettuce, tomato, chipotle aioli

DRIVE IN BURGER \$15

1/4 lb. burger, American cheese, lettuce, onion, tomato, pickle, brioche bun

THE FRONT YARD BURGER \$20

1/2 lb. burger, thick-cut bacon, provolone, caramelized onion, lettuce, tomato, chipotle aioli

TONY RIGATONI \$18

Baked rigatoni, marinara, mozzarella, parmesan, garlic focaccia

**ADD ONS: STEAK 10, SHRIMP 8,
GRILLED CHICKEN 5, ITALIAN SAUSAGE 6**

SUMMERTIME CHICKEN \$21

Citrus-marinated grilled chicken, grilled summer vegetables, herbed rice

CAJUN SALMON \$26

Cajun-rubbed salmon fillet, sautéed vegetables

SIDES

**HOUSE SALAD \$7
ZUCCHINI FRIES \$7**

DESSERT

BREAD PUDDING \$10

Served with salted caramelized cream and Taffer's brown butter bourbon glaze

CINNAMON CHURROS \$10

Served with chocolate and caramel sauces