1200 E. 6TH STREET
AUSTIN, TEXAS

UPTOWN SPORTS CLUB

PH. (512) 551-2013
UPTOWNSPORTS.CLUB

SNACKS

Crudite 8
SEASONAL VEGGIES AND PICKLES WITH GREEN GODDESS DRESSING

Hushpuppies Ⓥ 8
CORNMEAL HUSHPUPPIES, REMOULADE

Chips and Onion Dip Ⓥ 7
HOUSEMADE CHIPS, CARAMELIZED ONION DIP

Red Beans & Rice Ⓥ 6

Potato Salad Ⓥ 4
BUTTERMILK, HERBS

Grilled Gulf Oysters 16
BUTTER GARLIC, PARMESAN CHEESE

SALADS

Add Grilled or Fried Shrimp +$9 or Grilled Salmon +$12

Salad Ⓥ 10
MIXED GREENS, VEGGIES AND GREEN APPLE WITH GREEN GODDESS DRESSING AND CROUTONS

Wedge Salad 15
ICEBERG LETTUCE, BACON, BLEU CHEESE, TOMATOES, GREEN ONION AND HOUSE RANCH DRESSING

Uptown Caesar Salad 12
ROMAINE LETTUCE, HOUSE CAESAR DRESSING, CROUTONS, PECORINO ROMANO

Smoked Trout Nicoise Salad 18
HOUSE SMOKED TROUT, BOILED EGGS, GREEN BEANS, TOMATOES, POTATOES, OLIVES, MIXED GREENS, PUFFED QUINOA, LEMON VINAIGRETTE

Sandwiches

All po'boys served whole on a toasted 8" Leidenheimer roll, fully dressed with mayo, lettuce, tomato and pickles.

Hot Roast Beef Po'boy 17.5
TENDER ROAST BEEF WITH BRISKET DEBRIS GRAVY AND HORSERADISH SAUCE, DRESSED

Shrimp Po'boy 17
FRIED GULF SHRIMP, CRYSTAL VINAIGRETTE, DRESSED

Sports Club Po'boy 17
HOUSEMADE SLICED ROAST BEEF, SMOKED TURKEY, BACON, CHEESE, DIJON VINAIGRETTE, DRESSED

Fried Green Tomato Po'boy Ⓥ 15
FRIED GREEN TOMATOES, GODDESS RANCH, DRESSED
(ADD BACON +3)

GUMBO

CHICKEN AND SAUSAGE, DARK AND RICH BEEF BROTH, SERVED WITH RICE
CUP 7 | BOWL 9

BURGERS

Uptown Burger 20
DOUBLE PATTY, DOUBLE CHEESE, PICKLES, MAYO, DIJON SERVED WITH FRIES

Downtown Burger 15
UPTOWN BEEF PATTY, BACON, CHEESE, LETTUCE, TOMATO, PICKLE, MAYO AND YELLOW MUSTARD

COLD BAR

East Coast Oysters* . . . MKT

Gulf Oysters* . . . 2 ea

Shrimp Cocktail . . . 14
COCKTAIL SAUCE (EXTRA SHRIMP +2.5)

Crab & Shrimp Salad . . . 10
SHRIMP, LUMP CRAB, OLD BAY, TOBIKO, RITZ CRACKERS

Tuna Crudo* . . . 22
LEMON, CAPERS, SHALLOT, OLIVE OIL

Smoked Trout Dip . . . 18
HOUSEMADE CHIPS AND ZESTA® CRACKERS

Petite Plateaux* . . . 45
4 SHRIMP, 6 EAST COAST OYSTERS, CRAB & SHRIMP SALAD, COCKTAIL SAUCE, LEMON, MIGNONETTE

SWEETS

Vanilla Creme Bruleē 9
VANILLA PASTRY CREAM, CHOCOLATE, PISTACHIOS

Chocolate Espresso Cake 12
YELLOW CAKE, MASCARPONE FROSTING. LEMON CURD, MIXED BERRY COMPOTE

Bread Pudding 9
BOURBON CARAMEL, VANILLA ICE CREAM

PLATES

5PM TO CLOSE

Fried Chicken & Mac . . . 20
3 PC FRIED CHICKEN, CLASSIC MAC AND CHEESE, HOT HONEY

Steak Frites . . . 48
PRIME 14 OZ RIBEYE, UPTOWN STEAK SAUCE, GREMOLATA FRIES, GARLIC AIOLI

Grilled Redfish On the Half Shell . . . 28
SALSA VERDE, PETITE SALAD, SEASONAL VEGETABLE

Creole Shrimp . . . 26
5 PRAWNS, YELLOW GRITS, KALE, CREOLE BUTTER SAUCE

Smothered Pork Chop . . . 24
BONE IN PORK CHOP, ONION GRAVY, CREAMY MASHED POTATOES

HOW 'BOUT THAT Freeze!

made with ice cream!

- Orange & Cream
- Cherry Jubilee
- Chicory & Chocolate

10

PSST... WANT IT BOOZY?

Ⓥ VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

★ OUR VALUED PARTNERS ★
CREEKSTONE FARMS | FARM TO TABLE | LEIDENHEIMER BAKING CO.

Drinks

"DRINK UP, WIND DOWN FROM SUN UP TO SUN DOWN."

COFFEE & BEVERAGES

- Espresso . . . 3
- Americano . . . 4
- Cortado . . . 4.5
- Cappuccino . . . 4.5
- Latte . . . 5
- Sweet Latte (Vanilla, Praline Mocha, Banana Cream Pie, White Chocolate Pistachio) . . . 5.5
- Drip Coffee . . . 3.5
- Cold Brew . . . 4

TEA

- Chai Latte (Original, Caramel Apple Butter) . . . 5
- Matcha Latte . . . 4.75
- Iced Tea (Black or Herbal) . . . 3.5
- Hot Tea (Black, Green, Herbal) . . . 3.75

FRESH SQUEEZED JUICE

- Orange Juice . . . 5
- Grapefruit Juice . . . 5

BEVERAGES

- Rambler Sparkling Water . . . 2.5
- Soft Drinks (Coca-Cola, Diet Coke, Sprite) . . . 2.5

- Bloody Mary . . . 14
  VODKA, HOUSE BLOODY MIX, FRANKLIN BBQ SPICE RIM
  "MAKE IT SALAD" . . . +5
  (TOPPED WITH A WEDGE SALAD & HOUSE RANCH)
- Mimosa . . . 12
  CAVA, FRESH ORANGE JUICE

BEER

DRAFT

- Meanwhile Brewing CUSTOM / LIGHT LAGER . . . 7
- Pinthouse Brewing MAGICAL PILSNER / PILSNER . . . 7
- Austin Beerworks ROTATING SELECTION . . . 8
- Zilker Brewing HEAVENLY DAZE / HAZY IPA . . . 9

- Double Play . . . 8
  8oz MEANWHILE CUSTOM + SHOT OF JACK DANIELS

BOTTLES & CANS

- Fairweather Cider Co. COMMON / DRY CIDER . . . 9
- Lone Star LAGER . . . 4
- Coors Banquet LAGER . . . 5
- Modelo Especial MEXICAN LAGER . . . 5
- Pabst Blue Ribbon LAGER . . . 5
- Live Oak HEFEWEIZEN . . . 8
- Zilker PARKS AND REC PALE ALE . . . 8
- Meanwhile Brewing SEASONAL . . . 11
- Pinthouse Brewing ELECTRIC JELLYFISH / HAZY IPA . . . 12

NON-ALC

- Austin Beerworks HOP WATER . . . 6
- Athletic Brewing SEASONAL . . . 6

WINE

SPARKLING

GLASS / BOTTLE

- Castellar Cava Brut . . . 12 / 55
- Zanasi, Lambrusco di Sorbara "Tradizione" . . . 13 / 60
- German Gilbert Sparkling Rosé . . . 15 / 70
- *Oddbird N/A Sparkling Rosé . . . 45

WHITE

- Chateau Ducasse Bordeaux Blanc . . . 13 / 60
- Land of Saints Chardonnay . . . 15 / 70
- Gaspard Chenin Blanc . . . 16 / 70

ROSÉ

- Patience Rosé . . . 12 / 22 (Carafe)
- Fontsainte Gris de Gris Rosé . . . 14 / 65
- Idlewild "Flora & Fauna" Rosé . . . 16 / 72

RED

- Griottes Beaujolais Gamay . . . 13 / 60
- Argyle Willamette Valley Pinot Noir . . . 15 / 70
- Ercole Del Monferrato Barbera . . . 14 / 65
- "Lower East" Cabernet Sauvignon . . . 16 / 75

COCKTAILS

HOLLER FOR CLASSIC COCKTAILS!

- El Jardinero . . . 16
  BLANCO TEQUILA, APEROL, COINTREAU, BLOOD ORANGE, LIME, JALAPEÑO
- Uptown . . . 15
  MEZCAL, SOTOL, GENEPY, ROSEMARY, LEMON
- Rosalite . . . 15
  ROSE & ELDERFLOWER GIN, BRAULIO, RASPBERRY TARRAGON SIMPLE, EGG WHITE, LEMON
- Brooklyn Awakening . . . 16
  RYE WHISKEY, PEAR BRANDY, AMARO, LILLET
- The Underdog . . . 16
  POT STILL RUM, REPOSADO, MONTENEGRO, DRY CURACAO, TAMARIND, LIME, PINEAPPLE
- Southern Drift . . . 15
  AGED RUM, WHITE RUM, TOASTED COCONUT, PASSION FRUIT, LIME, GRENADINE

NON-ALC

- Lapo's Zero ABV Negroni . . . 13
  JUNIPER, CITRUS, PERFECTLY BITTERSWEET, ORANGE
- Cordino Spritz . . . 13
  CORDINO SPRITZ, RAMBLER, LEMON

COCKTAILS BY: ERICKA PREDMORE & QUINTIN HAMMES

FROZEN

- Corpse Reviver #2 . . . 14
  CUCUMBER GIN, BITTER BIANCA, NARANJA, LEMON, BLOOD ORANGE CORDIAL

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Crudite Ⓥ 8
SEASONAL VEGGIES AND PICKLES WITH GREEN GODDESS DRESSING

Salad Ⓥ 10
MIXED GREENS, VEGGIES AND GREEN APPLE WITH GREEN GODDESS DRESSING AND CROUTONS
(ADD GRILLED OR FRIED SHRIMP +9 OR GRILLED SALMON +12)

Wedge Salad 15
ICEBERG LETTUCE, BACON, BLEU CHEESE, TOMATOES, GREEN ONION AND HOUSE RANCH DRESSING
(ADD GRILLED OR FRIED SHRIMP +9 OR GRILLED SALMON +12)

Charbroiled Oysters 16
GULF OYSTERS, GARLIC BUTTER, PARMESAN CHEESE

Gravlax 13
CURED SALMON, CASPER FERMENTABLE RYE SOURDOUGH, HERBED CREAM CHEESE, CAPERS, SIDE SALAD

Hushpuppies Ⓥ 8
CORNMEAL HUSHPUPPIES, REMOULADE

Red Beans & Rice Ⓥ 6

Potato Salad Ⓥ 4
BUTTERMILK, HERBS

Freeze!
made with ice cream!
- Orange & Cream
- Cherry Jubilee
- Chicory & Chocolate

10

PSST... WANT IT BOOZY?

Sandos

Downtown Burger 15
UPTOWN BEEF PATTY, BACON, CHEESE, LETTUCE, TOMATO, PICKLE, MAYO, YELLOW MUSTARD (ADD EGG +3)

Shrimp Po'boy 17
FRIED GULF SHRIMP, CRYSTAL VINAIGRETTE, DRESSED

Hot Roast Beef Po'boy 17.5
TENDER ROAST BEEF WITH BRISKET DEBRIS GRAVY AND HORSERADISH CREAM

GUMBO
CHICKEN AND SAUSAGE, DARK AND RICH, SERVED WITH RICE
CUP 7 | BOWL 9

A LA CARTE

Banana Bread Ⓥ 5
BANANA BREAD WITH STREUSAL AND WHIPPED BUTTER

Cinnamon Roll Ⓥ 8
HOUSEMADE CINNAMON ROLL WITH CLASSIC ICING

Biscuit w/ Butter and Jam Ⓥ 6.5
HOMESTYLE BISCUIT WITH SEASONAL JAM AND WHIPPED BUTTER

Biscuit & Gravy Ⓥ 9
HOMESTYLE BISCUIT WITH CREAM GRAVY

Franklin BBQ Smoked Sausage Link 6

Bacon (2 STRIPS) 4

Basket of Fries with Aioli Ⓥ 8

BRUNCH-ISH

Uptown Breakfast Plate . . . 19
2 EGGS (ANY STYLE), FRANKLIN BBQ SAUSAGE LINK, BACON, HOMESTYLE BISCUIT WITH BUTTER AND JAM (ADD GRAVY +$3)

Fried Chicken Biscuit Sandwich . . . 14
HOMESTYLE BISCUIT, FRIED CHICKEN, BACON, WHITE CHEDDAR CHEESE, AIOLI, HOT HONEY (ADD EGG +3)

Steak and Eggs . . . 24
GRILLED PRIME STRIPLOIN, 2 EGGS ANY STYLE, SALSA VERDE AIOLI, HASHBROWNS

Shrimp & Grits . . . 18
CREAMY WHITE CORN GRITS, SEARED SHRIMP, CAJUN BUTTER SAUCE

Avocado Toast Ⓥ . . . 14
CASPER FERMENTABLES RYE SOURDOUGH, AVOCADO, HEIRLOOM TOMATO, WHIPPED HERBED CREAM CHEESE, GRAPEFRUIT VINAIGRETTE (ADD EGG +3)

Uptown Pancakes Ⓥ . . . 13
LEMON RICOTTA PANCAKES, SEASONAL FRUIT AND WHIPPED MASCARPONE CRÈME

COLD BAR

East Coast Oysters* . . . MKT

Gulf Oysters* . . . 2 ea

Shrimp Cocktail . . . 14
COCKTAIL SAUCE (EXTRA SHRIMP +2.5)

Crab & Shrimp Salad . . . 10
SHRIMP, LUMP CRAB, OLD BAY, TOBIKO, RITZ

Tuna Crudo* . . . 22
LEMON, CAPERS, SHALLOT, OLIVE OIL

Smoked Trout Dip . . . 18
HOUSEMADE CHIPS AND ZESTA® CRACKERS

Petite Plateaux* . . . 45
4 SHRIMP, 6 EAST COAST OYSTERS, SHRIMP & CRAB SALAD, COCKTAIL SAUCE, LEMON, MIGNONETTE

Ⓥ VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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Drinks

"DRINK UP, WIND DOWN FROM SUN UP TO SUN DOWN."

COFFEE & BEVERAGES

- Espresso . . . 3
- Americano . . . 4
- Cortado . . . 4.5
- Cappuccino . . . 4.5
- Latte . . . 5
- Sweet Latte (Vanilla, Praline Mocha, Banana Cream Pie, White Chocolate Pistachio) . . . 5.5
- Drip Coffee . . . 3.5
- Cold Brew . . . 4

TEA

- Chai Latte (Original, Caramel Apple Butter) . . . 5
- Matcha Latte . . . 4.75
- Iced Tea (Black or Herbal) . . . 3.5
- Hot Tea (Black, Green, Herbal) . . . 3.75

FRESH SQUEEZED JUICE

- Orange Juice . . . 5
- Grapefruit Juice . . . 5

BEVERAGES

- Rambler Sparkling Water . . . 2.5
- Soft Drinks (Coca-Cola, Diet Coke, Sprite) . . . 2.5

- Bloody Mary . . . 14
  TITOS VODKA, HOUSE BLOODY MIX, FRANKLIN BBQ SPICE RIM
  "MAKE IT SALAD" . . . +5
  (TOPPED WITH A WEDGE SALAD & HOUSE RANCH)
- Mimosa . . . 12
  CAVA, FRESH ORANGE JUICE

BEER

DRAFT

- Meanwhile Brewing CUSTOM / LIGHT LAGER . . . 7
- Pinthouse Brewing MAGICAL PILSNER / PILSNER . . . 7
- Austin Beerworks ROTATING SELECTION . . . 8
- Zilker Brewing HEAVENLY DAZE / HAZY IPA . . . 9

- Double Play . . . 8
  8oz MEANWHILE CUSTOM + SHOT OF JACK DANIELS

BOTTLES & CANS

- Fairweather Cider Co. COMMON / DRY CIDER . . . 9
- Lone Star LAGER . . . 4
- Coors Banquet LAGER . . . 5
- Modelo Especial MEXICAN LAGER . . . 5
- Pabst Blue Ribbon LAGER . . . 5
- Live Oak HEFEWEIZEN . . . 8
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- Pinthouse Brewing ELECTRIC JELLYFISH / HAZY IPA . . . 12

NON-ALC

- Austin Beer Works HOP WATER . . . 6
- Athletic Brewing SEASONAL . . . 6

WINE

SPARKLING

	GLASS / BOTTLE
Castellar Cava Brut	12 / 55
Zanasi, Lambrusco di Sorbara "Tradizione"	13 / 60
German Gilbert Sparkling Rosé	15 / 70
*Oddbird N/A Sparkling Rosé	45

WHITE

Chateau Ducasse Bordeaux Blanc	13 / 60
Land of Saints Chardonnay	15 / 70
Gaspard Chenin Blanc	16 / 70

ROSÉ

Patience Rosé	12 / 22 (Carafe)
Fontsainte Gris de Gris Rosé	14 / 65
Idlewild "Flora & Fauna" Rosé	16 / 72

RED

Griottes Beaujolais Gamay	13 / 60
Argyle Willamette Valley Pinot Noir	15 / 70
Ercole Del Monferrato Barbera	14 / 65
"Lower East" Cabernet Sauvignon	16 / 75

COCKTAILS

HOLLER FOR CLASSIC COCKTAILS!

- El Jardinero . . . 16
  BLANCO TEQUILA, APEROL, COINTREAU, BLOOD ORANGE, LIME, JALAPEÑO
- Porch Pounder . . . 16
  BOURBON, ITALICUS, PASSION FRUIT, PEACH TEA, LEMON, RAMBLER SPARKLING WATER
- Desert Sunrise . . . 16
  VODKA, APEROL, ST. GERMAIN, HONEY, LEMON, PROSECCO
- Rosalite* . . . 15
  EMPRESS ROSE & ELDERFLOWER GIN, BRAULIO, RASPBERRY SIMPLE, EGG WHITE, LEMON
- House Mimosa . . . 4
  SPARKLING WINE, CHOICE OF ORANGE, PINEAPPLE, OR GRAPEFUIT JUICE
- House Espresso Martini . . . 8
  TITOS, MR. BLACK'S COFFEE LIQOUR, CHICORY, COLD BREW
  - SUB DULCE VIDA REPOSADO REPO.....+3
- Aperol Spritz . . . 6
  APEROL, SPARKLING WINE, RAMBLER, ORANGE

NON-ALC

- Lapo's Zero ABV Negroni . . . 13
  JUNIPER, CITRUS, PERFECTLY BITTERSWEET, ORANGE
- Crodino Spritz . . . 13
  CRODINO SPRITZ, RAMBLER, ORANGE

COCKTAILS BY: ERICKA PREDMORE & QUINTIN HAMMES

FROZEN

- Corpse Reviver #2 . . . 14
  CUCUMBER GIN, BITTER BIANCA, NARANJA, LEMON, BLOOD ORANGE CORDIAL

FRANKIE'S

Supper Club

1200 EAST 6TH STREET

PH. (512) 551-2013

UPTOWNSPORTS.CLUB

SUNDAYS 5PM - 10PM

COMPLIMENTARY

Relish Plate

Seasonal Vegatables, Pimento Cheese. Bread Service and House Salad

STARTERS & COLD BAR

SOUP DE JOUR 9

DEVILED EGGS 18
Smoked Paprika, Caviar

STEAK TARTARE* 22
Prime Beef Filet, Egg Yolk, Fried Capers, Potato Chips

CRAB CAKE 28
Jumbo Lump Crab, Panko, Remoulade

SHRIMP COCKTAIL 14
Cocktail Sauce

SHRIMP AND CRAB SALAD. . . 10
Shrimp, Crab, Old Bay, Tobiko, Ritz Crackers

TUNA CRUDO* 22
Lemon, Capers, Shallot, Olive Oil

EAST COAST OYSTERS* . . . MKT

CHARBROILED OYSTERS 16
East Coast Oysters, Garlic Butter, Parmesan

CAVIAR* . . . . . MKT

MAINS

Choose side Wedge Salad, Cesar Salad, or Soup for an additional $4

BONE-IN DRY AGED BEEF RIBEYE 70
18oz Prime, 35 Day Dry-Aged, Bone-In Ribeye, Served wtih Sauce Au Poivre

BEEF RIBEYE 54
14oz Prime Ribeye, Served with Rosemary Shallot Butter & Uptown Steak Sauce

BEEF FILET. 48
8oz Prime Filet, Served with Gorgonzola Cream Sauce

PORK SCHNITZEL 30
Served with Red Wine Mushroom Gravy

SUNDAY FRIED COD. 26
Served with Fries, Tartar Sauce & Ketchup

GRILLED CAJUN HALF CHICKEN. 29
Cajun Spiced Grilled Half Chicken, Served with Pan Gravy

PARISIAN GNOCCHI 24
Served with Brown Butter, Hazelnut, Sage, Pecorino

TABLE BURGER (MEANT TO SHARE). 25
Double Dry Aged Prime Beef Patty, Bacon, Carmalized Onions, Gorgonzola, House Pickles, Dijon Mustard

SIDES

SERVES 2-3

CREAMED SPINACH. . . . 12
Créme Fraîche, Butter, Parmesan

TWICE BAKED POTATO . 12
Bacon, Chives, Sour Cream

ONION RINGS. 10

GREEN BEAN AMANDINE 12
Shallot, Garlic, Almond

SWEET POTATO 10
Maple Syrup, Jalapeno, Pistachio

BRAISED MUSHROOMS . 12

Desserts

CHOCOLATE ESPRESSO CAKE 12
Espresso Chocolate Cake, Cocoa Marscapone Frosting

STRAWBERRY SCHAUM TART 9
Strawberry Compote, Meringue, Whipped Cream

CREME BRULEE. 9
Vanilla Custard, Toasted Sugar, Almond Anise Biscotti

BOOZY MILKSHAKES

PINK SQUIRREL. 14
Créme de Noyaux, Créme de Cacao, Ice Cream

GRASSHOPPER 14
Créme de Menthe, Créme de Cacao, Ice Cream

BRANDY ALEXANDER 14
Brandy, Créme de Cacao, Ice Cream

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Drinks

COCKTAILS

NOTRE AMI (OUR FRIEND) 17
Cognac, Vodka, Cassis, Fernet, Mint, Lemon

UPTOWN VESPER 16
Gin, Dolin Blanc, Maraschino, Orange Bitters

SOUR NEGRONI 16
Fords Gin, Campari, Carpano Sweet Vermouth, Lemon, Egg white

A MOMENT IN TIME 17
Mezcal, Green Chartreuse, Honey, Lemon, Flamed Absinthe Rinse

ROMARIN DAIQUIRI 17
White Rum Blend, Rosemary, Orgeat *(CONTAINS TREE NUTS)*, Pineapple, Lime

CHARLESTON HEIGHTS 17
Rye, Montenegro, Nonino, Chocolate Bitters

WISCONSIN OLD FASHIONED 13
Korbel Brandy, Sugar Cube, Maraschino Cherries, Orange, Angostura, - Sweet or Sour

ASK TO SEE A FULL LIST OF OUR SPIRIT OFFERINGS

NON-ALC

LAPOS NEGRONI 13

CRODINO SPRITZ 13
Crodino Sprtiz, Rambler, Lemon

"WORK IS HARD.
SUPPER CLUB IS EASY.
YOUR CALL."
-FRANKIE

WINE

SPARKLING

CASTELLAR CAVA BRUT . . . . . 12 / 55

GERMAN GILABERT SPARKLING ROSE . . . . 15 / 70

ZANASI LAMBRUSCO DI SORBARA . . . . . 13 / 60

LAHERTE EXTRA BRUT ROSÉ 105

CHAMPAGNE HURE FREES – NV INVITATION BRUT . 115

WHITE

CHÂTEAU DUCASSE BORDEAUX BLANC . . . 12 / 50

LAND OF SAINTS CHARDONNAY . . . . . 15 / 70

GASPARD CHENIN BLANC . . . . . 16 / 75

ROSÉ

PATIENCE ROSE . . . . . 12/ 22 (CARAFE)

FONTSAINTE GRIS DE GRIS ROSE . . . . . 14 / 65

IDLEWILD "FLORA & FAUNA" ROSE . . . . . 16 / 75

RED

GRIOTTES BEAUJOLAIS GAMAY . . . . . 13 / 60

ARGYLE WILLAMETTE VALLEY PINOT NOIR . . 15 / 70

ERCOLE DEL MONTFERRATO BARBERA . . . . 14 / 65

IL GARRULO – CHIANTI COLLI SENESI 85

"LOWER EAST" CABERNET SAUVIGNON . . 16 / 75

SPORTS

Uptown

CLUB

HAPPY HOUR

2 TO 6PM

Uptown

MON-FRI · 2-6PM

HAPPY HOUR

East Coast Oysters ..... 3 ea

Gulf Oysters ..... RAW: 1.25 ea | GRILLED: 2 ea

Fried Shrimp Basket 10
6 FRIED SHRIMP, HOUSE FRIES, KETCHUP, TARTAR SAUCE

Boudain Croquette 9
PORK, CHICKEN, RICE, HERBS, CAJUN SEASONING, REMOULADE

Shrimp and Crab Salad 8
POACHED SHRIMP, LUMP CRAB, OLD BAY, TOBIKO, CHIVES, RITZ

Smoked Trout Dip 13
POTATO CHIPS AND ZESTA® CRACKERS

Hushpuppies 7
CORNMEAL HUSHPUPPIES, REMOULADE

Chips and Onion Dip 6
HOUSEMADE POTATO CHIPS, CARAMELIZED ONION DIP

Pimento Cheese Burger 10
UPTOWN BEEF PATTY, PIMENTO CHEESE, BACON,
JALAPEÑO JAM, ONION, MAYO, SESAME SEED BUN

Spritzes

APEROL 6

RAMAZZOTTI APERITIVO 6

PEACH SHRUB SPRITZ 10

TENNEYSON NON-ALC 6

BEER 5

MEANWHILE BREWING
CUSTOM / LIGHT LAGER

WINE 9

CHÂTEAU DUCASSE
BORDEAUX BLANC '21

HOUSE ROSE

MARTINI 8

GIN OR VODKA – DIRTY, DRY, WET

Mar-TEA-ni 10
ROSEMARY AND BLACK TEA INFUSED FORD'S GIN, LEMON, HONEY

Kind-a Big Dill-tini 10
DILL INFUSED TITO'S VODKA, PICKLE JUICE,
EVERYTHING BAGEL SEASONING
ADD A SIDE OF SALT & VINEGAR POTATO CHIPS +$2

Uptown

MON-FRI · 2-6PM

HAPPY HOUR

East Coast Oysters ..... 3 ea

Gulf Oysters ..... RAW: 1.25 ea | GRILLED: 2 ea

Fried Shrimp Basket 10
6 FRIED SHRIMP, HOUSE FRIES, KETCHUP, TARTAR SAUCE

Boudain Croquette 9
PORK, CHICKEN, RICE, HERBS, CAJUN SEASONING, REMOULADE

Shrimp and Crab Salad 8
POACHED SHRIMP, LUMP CRAB, OLD BAY, TOBIKO, CHIVES, RITZ

Smoked Trout Dip 13
POTATO CHIPS AND ZESTA® CRACKERS

Hushpuppies 7
CORNMEAL HUSHPUPPIES, REMOULADE

Chips and Onion Dip 6
HOUSEMADE POTATO CHIPS, CARAMELIZED ONION DIP

Pimento Cheese Burger 10
UPTOWN BEEF PATTY, PIMENTO CHEESE, BACON,
JALAPEÑO JAM, ONION, MAYO, SESAME SEED BUN

Spritzes

APEROL 6

RAMAZZOTTI APERITIVO 6

PEACH SHRUB SPRITZ 10

TENNEYSON NON-ALC 6

BEER 5

MEANWHILE BREWING
CUSTOM / LIGHT LAGER

WINE 9

CHÂTEAU DUCASSE
BORDEAUX BLANC '21

HOUSE ROSE

MARTINI 8

GIN OR VODKA – DIRTY, DRY, WET

Mar-TEA-ni 10
ROSEMARY AND BLACK TEA INFUSED FORD'S GIN, LEMON, HONEY

Kind-a Big Dill-tini 10
DILL INFUSED TITO'S VODKA, PICKLE JUICE,
EVERYTHING BAGEL SEASONING
ADD A SIDE OF SALT & VINEGAR POTATO CHIPS +$2