

Ducky Dumplings || 18

duck, pork, scallion, house ginger- soy chili crisp

GF Tom Kha Mussels || 16

coconut milk, lemongrass, tomato, shallot, mushroom, cilantro, lime

- add noodles \$5

V GF Brussels Sprouts || 12

sweet Thai chili, coconut rice, mint, lime

Whipped Feta Bruschetta || 13

heirloom tomatoes, mint, balsamic redux

GF Tomato Salad || 12

arugula, dill, Worcestershire dressing, Duke's, citron sea salt

GF Wedge of Iceberg || 10

chunky blue cheese, bacon, almonds, tomatoes, everything bagel crunchy stuff

- add fried or grilled chicken \$7

Roasted Corn Bucatini || 25

silky corn crema, manchego, tomatoes, fried okra

- add fried or grilled chicken \$7
- add bacon \$4

GF Mala Spiced Salmon || 32

curry leaf congee, sizzled shiitakes, blonde shoyu smashed cucumbers, chili crisp, jammy egg

Veal Piccata || 33

angel hair, garlic, spinach, white wine, artichokes, herbed tomatoes, lemon caper butter sauce

GF Gulf Shrimp with Tamarind Caramel || 29

grilled okra, coconut rice, charred tomato jeow, herb salad, grilled pineapple, lime

Double-cut Pork Loin Chop || 28

summer squash, tobacco fried onions, merlot blackberry jam



Key Lime Pie || 8

graham cracker crust and chantilly creme

Toffee Chess Pie || 11

our famous sugar cookie crusted gooey butter bar a la mode with candied pecans

Hot Fudge Brownie || 10

with ice cream



Many dishes can be prepared to suit dietary restrictions. Please let your server know of any allergies.

Split fees may apply. Thank you for supporting a family-owned and operated small business! A 2% service charge will be added to all credit card payments.

Originals - 12

Spritzed Ends of Insanity

Peruvian brandy, almond orgeat, lemon, Cava

Whiskey Mango Foxtrot

Black Bush Irish whiskey, spiced mango puree, Ginger of the Indies liqueur

Titania's Dream

Opihr gin, Benedictine, Carpano dry vermouth, lemon twist

Passion of the Agave

Le Gritona reposado, illegal mezcal, passionfruit, lime, demerara syrup

German Chocolate Cake Martini

Old Monk Rum, coconut rum, house chocolate coconut milk

Classics - 10

Whiskey Smash

Four Roses, lemon, mint, demerara syrup

Bee's Knees

Wonderbird No. 61, honey, lemon

Hemingway

Diplomatico silver rum, Luxardo, grapefruit, lime

Simple SoLa Margaritas

\$5 every day from 5:00-6:00
\$8 otherwise

fresh squeezed lime, 100% agave silver tequila, house made triple sec

some cocktails can be prepared without alcohol upon request

WHITE, ROSE, & SPARKLING

2020 Mezzacorona Pinot Grigio, Italy 9 / 35

2020 Kono Sauvignon Blanc, Marlborough 9 / 35

2020 Comtesse Marion, Chardonnay, France 11 / 43

2019 Flocking Fabulous Sauvignon Blanc, Santa Barbara 135

Broadbent Vinho Verde Rosé, Portugal 8 / 30

2020 La Fage Miraflores Rosé, France 12 / 46

2021 Big Salt, Oregon, Orange Rosé 58

Ruffino Prosecco 8 / 30

PINOT NOIR

2019 Cupcake, California 10 / 40

2019 Planet Oregon, Willamette Valley 15 / 58

2020 Imagery Pinot-Petit Verdot 55

2018 Duckhorn Migration, Sonoma 75

CABERNET SAUVIGNON

2018 Sledgehammer, California 8 / 30

2019 Duckhorn Decoy, Sonoma 17 / 68

2018 Mocali Cabernet Sauvignon, Italy 50

2018 CULT Cabernet Sauvignon, Napa Valley 75

OTHER REDS

2020 Seven Moons Red Blend, Chile 8 / 30

2015 Mocali Brunello di Montalcino - Sangiovese, Tuscany 115