

MENU

\$7 Happy Hour (HH)
Monday - Saturday 4-7pm

Lighter Options

***Seared Ahi Tuna** Blackened Ahi Tuna, Served with House Aioli Dressing 10
Upgrade to a salad \$2

Chicken Lettuce Wraps Sautéed with Red Bell Pepper, Red Onion & Poblano Peppers, in an Asian Style Sauce, & topped with Almonds & Sesame Seeds. Served in Lettuce Cups 12

Caprese Lettuce Wraps Hand-made Mozzarella, Tomatoes & Basil Pesto, Balsamic Vinegar drizzle & served in Lettuce Cups 10 Add Chicken 4

Tomato Bruschetta House made Bruschetta served with crostini's 9HH

Goat Cheese Salad Fresh Spring Mix, dried Cranberries, Candied Walnuts, Apples, Goat Cheese tossed in Balsamic dressing and topped with our fried Goat Cheese Bites 12
Add Chicken 4

Tapas

Spinach Dip Served with Wonton Crisps 12

C & C Board House Selection of Artisan Cheeses & Cured Meats 16
Extra serving of Honey Pepper Bacon \$4

Crab Cake Bites Bite size Blue Crab Cakes served with a tangy Creole Dijonnaise 15

Cajun Shrimp & Grits Sautéed Shrimp over Chevre Grits, with Red Pepper Butter 12HH

Fried Goat Cheese Bites Panko Crusted & served with Blueberry Apricot Sauce 9HH

Calamari Flash fried Calamari served Traditional with Marinara OR
tossed in Thai Sweet Chili sauce with Pepperoncini & Red Bell Peppers 9HH

Wings or Tenders

Sauce Options: Honey Sriracha, Buffalo, House BBQ, Garlic Parmesan, or Tuscan Dry Rub
A Mixture of Drum and Wingettes or breaded Chicken Tenders.
Served with Hand Cut Fries or Sweet Potato Fries 12HH

Beef Tacos Shredded Lettuce, Smoked Cheddar Cheese and Tomato Bruschetta in crunchy Taco Shells 12

Thunder Shrimp Battered, flash fried & tossed in our House Aioli 12
Upgrade into Tacos 14

Hawaiian Chicken Sliders Grilled Chicken, Bacon, Provolone Cheese, lightly charred Pineapple, Lettuce, Tomato, & House Chutney 12

TWL Sliders Beef Patty, Fully Dressed, Smoked Cheddar & Bacon.
Served with your choice of Mayo or Mustard 15

Fries Hand Cut or Sweet Potato Fries 4

Desserts

Turtle Cheesecake Tacos

House made Turtle Cheesecake Whip in crispy Wonton Shells. Topped with Chocolate Sauce, Caramel Sauce, & Candied Walnuts 7

*Can be made Gluten Free

Cookies & Irish Cream Cake

Deliciously rich Cookies and Cream Cake made with Irish Cream Liqueur. Topped with Irish Cream icing, Cookie Crumbles and White Chocolate Sauce 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Some items can be made Gluten Free. Please notify your server when ordering Gluten Free.
We are a scratch kitchen and cannot guarantee food has not come in contact with allergens.
We do not have a dedicated Fryer.

| Be In The Know |

April Events

The Wine Loft is taking you on a tour of Chardonnays from Around the World!

This beautiful grape is versatile, and can be known as Chablis, Champagne, White Burgundy, and Gamay Blanc, among others.

Try some new styles with us and taste the deliciously golden diversity of Chardonnay!

1st course

Alois Lageder Chardonnay from Alto Adige, Italy

Paired with Polenta toasts topped with Gruyere and Speck (Italian Bacon)

2nd Course

Felino Chardonnay from Mendoza, Argentina

Paired with Vegetable and ground Beef Empanadas and a traditional cut of grilled Provolone

3rd Course

Domaine Justin Girardin from Burgundy, France

Paired with an open Cauliflower and Crab Ravioli in a light Cream Sauce

4th Course

Mount Eden Chardonnay from Edna Valley, California

Paired with a Wild Rice & Muenster stuffed Chicken Breast topped with a cream sauce atop fresh Green Beans

5th Course

Eyrie Chardonnay from Willamette Valley, Oregon

Paired with Lemon & Peach Semi-Freddo garnished with Graham and Meringue

Thursday, April 11th, 6:30pm - \$70/pp

Chardonnay Wine Dinner

Thursday, April 11th, 6:30pm - \$70/pp
Come experience Chardonnay from Around the World and food inspired from the same regions
*Reservation Required

Spring Wine Tasting

Tuesday, April 16th, 6:30pm
Details TBA *Reservation Required

Blind Wine Tasting

Thursday, April 25th, 6:30pm
Do you wonder what it is like to taste wine like a professional?
Our in-house Sommelier will be here to give you pointers and teach you how with 6 wines !!!!
Details TBA *Reservation Required

April Specials

Monthly Feature - Fish & Chips \$10

Mule Monday - \$5 Mango or Traditional

Twofer Tuesday - Buy 1 get 1 Tapas Tacos & \$2 Stillhouse Whiskey *you call it*

Wine Down Wednesday - \$5 Red or White

Thirsty Thursday - \$4 Select Craft Beers & \$5 S'mores Beer Float

Friday Night Flights - \$12 Sparkling Vega Cava, Toso Brut, Raventos i Blanc

Sangria Saturday - \$5 Red or White

*Friday Bands *Cover Bands*

April 5th - Hifadelics
April 12th - Michele Warren
April 19th - No Band
April 26th - Self Indulgence

*Saturday Bands *Easy Listening, Blues, Jazz*

April 6th - Barrett Lewis
April 13th - Jesse Joice
April 20th - No Band
April 27th - 3H Trio

To Make Reservations for an Event or Join our Email List
Please See The Bartender