



## Drink Specials

### Margarita of the Day

Camarena Reposado Tequila is used to make you a delicious & rotating Margarita! 10

### EW Old Fashioned

House Batched, house bitters, Luxardo cherries, fresh orange peels, sugar cubes muddled & aged to perfection. 9

### Barrel Downs

Our Exclusive SBH Whistle Pig Private Select Bourbon processed through our *Slow Drip Infusion System*. Added elements change all the time!

Ask for details on our current batch.

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## Appetizers

Barrel Smoked Salmon Dip with Capers & Onions. with Warm Flat Bread and Cucumber	8.99
Broiled Goat Cheese with Jalapeño Peach Chutney	11.99
Jalapeño Candied Bacon & Sweet Potato Fries with Maple Aioli	9.99
Tuna Poke with Barrel Aged Soy Glaze, Fresh Lime, Watermelon, Toasted Sesame & Cilantro, served with Crispy Wonton Chips	13.99
Southern Fried Popcorn Chicken & Pickles with Honey Mustard & Ranch	9.99
Pimento Cheese Deviled Eggs with Crispy Bacon	6.99
Crispy Salt & Vinegar Brussels Sprouts	9.99
Pull Apart Pretzel with Smoked Peppered Bacon, Chive Sour Cream & Beer Cheese	13.99

## Soup & Salads

Roasted Onion Soup with Beef Stock & Cheddar Croutons	4.99
Traditional Caesar with Spicy Croutons, & Asiago	6.99
B&B Greens with Honey French, Walnuts, Tomatoes, & Red Onions	7.99
Southern Salad with Bourbon Buttermilk Fried Chicken, Romaine, Spicy Pickles, Tomatoes, Red Onion, Cheddar & Serrano Honey Mustard	15.99
B&B Cobb with Crispy Brisket, Jalapeno Candied Bacon, Eggs, Avocado, Tomatoes, Bleu Cheese & Horseradish Ranch	16.99
Grilled Salmon with Baby Kale, Romaine, Artichokes, Tomatoes, Goat Cheese, Pine Nuts & Lemon Vinaigrette	16.99
Grilled Chicken Waldorf with Granny Smith Apples, Red Grapes, Bleu Cheese, Salt Roasted Walnuts & Cider Vinaigrette	15.99

## Entrees

Crispy Barbequed Pork Shoulder with Jalapeno Creamed Corn, Green Beans & Cheddar Corn Bread	17.99
"Sunday Fried Chicken" Half Southern Fried Chicken with Mashed Potatoes, & Green Beans	23.99
Grilled Lobster Pot Pie with Peas, Potatoes, Pearl Onions, & Creole Lobster Sauce	MKT
Traditional Barbecued Beef Brisket with Jalapeno Mac & Cheese and Green Beans	18.99
Maple -Dijon Grilled Hanger Steak, Fries & Vegetable of the Day	22.99
Apple-Bourbon Baby Back Ribs with Sweet Potato Fries & Fresh Cut Cole Slaw	18.99
Low-Country Shrimp & Grits with Andouille, Peppers, Onions, Baby Kale Sherry & fresh Thyme	21.99
Marinated Grilled Chicken with Hoppin John Risotto, Baby Kale & Fried Pickled Okra	18.99
Barbecue Grilled Salmon, Cheddar Mashed Potatoes & Vegetable of the Day	21.99
Four Chili Grilled Grouper with Black Bean & Corn Cake, Fresh Avocado & Pico	23.99

## Sandwiches

Grilled Salmon BLT with Pepper Bacon, Lettuce, Tomato & Garlic Dill Aioli	16.99
Honey-Peach Grilled Chicken Sandwich with Arugula, Pepper Bacon, Crispy Jalapenos & Dijonaise	14.99
Pulled Pork & Pimiento Grinder with Poblano Aioli, Pickles & Onions	13.99
Corn-Dusted Lobster Tail Sandwich with Smoked Tomato Tartar & Jalapeño Slaw	MKT
Ancho-Grilled Grouper Sandwich with Avocado, Tomato & Chipotle Slaw	15.99
Braised Beef Brisket Sandwich with Horseradish Aioli, Crispy Onion & Jalapeno Hay	14.99

## Burgers

Black Bean & Corn Burger with Spicy Pico, Jack Cheese & Avocado Cream	12.99
B&B Burger with Barrel Smoked Gouda, Bacon-Onion Marmalade & Arugula	14.99
Spicy Pimento Cheese Burger with Pepper Bacon, Lettuce, Tomato & Pickle	15.99

# Signature Cocktails

## Cucumber Martini

Crop Organic Cucumber Vodka + Fresh Lime +  
Cucumber 9.50

## Hip-Hip Gin Gin

Tanqueray Sevilla + Pom & Whimssy + Yuzu + Chinola  
Passion Fruit + Prosecco 13

## The Father

Shackleton Blended Scotch + Borvo Chocolate +  
Sassafras Bitters 13

## BT 101

Kimo Sabe Mezcal + Hibiscus + Campari + Fresh Lemon  
+ Cracked Black Pepper 12

## One Eyed Jack

Captain Morgan Spiced Rum + Orange Curacao + Orgeat  
+ Pineapple + Lime 10

## Sunset on Bourbon

Bullett Bourbon + Lillet Blanc + Fresh Lemon + Simple  
+Ginger Beer 11

## Smokin' in the Cab

SBH Whistle Pig Private Select + Burnt Orange Syrup +  
Lemon + Dash of Honey + Cabernet Float + Cherrywood  
Smoked 14.50

## The Gin Dram

New Amsterdam Gin + Rosemary Syrup + Pineapple +  
Lemon + Dash Grenadine + Aperol Spritz + Torched  
Rosemary 9

## Glen Coco

Probitas Rum + Coconut Milk + Nutmeg + Aquafaba 11

## Branch Berry

Bird Dog Blackberry Bourbon + Blackberry Shrub + Lem-  
on + Muddled Strawberries + Citrus Soda Top 9.50

## Ain't That A Peach

New Amsterdam Peach Vodka + Peach Shrub + Pineapple  
+ Cherry 9.50

## C. Lantro Green

Kimo Sabe Mezcal + Cilantro-Lime Juice + Pineapple +  
Agave + Jalapeno 12

## Mr. Pink

Kettle One Vodka + Pama + Lemon + Grapefruit +  
Agave 11

## The Mother

Michter's Single Barrel Rye + La Madre Sweet Vermouth +  
Foro Amaro + Tart Cherry & Saffron Bitters 12

## BUBBLES & ROSE

Sparkling Malvira Rive Gauche White Arneis, Italy 11/40

Sparkling Prince de Richmond Rose, France 9/34

La Spinetta Rosa Di Casanova, Toscana 12/44

Fleurs de Prairie Rose, France 10/38

Veuve Clicquot Champagne, France 97

## WHITE WINE

Astrolabe Sauvignon Blanc, Marlborough 12/46

Emmolo, Sauvignon Blanc Napa Valley 2019 12/46

Whitehaven Sauvignon Blanc, New Zealand 11/40

Sea Sun by Caymus Chardonnay, California 9/34

Talbot Kali Hart Chardonnay, California 12/44

Robert Oatley Signature Series Chardonnay, Australia 14/50

Laguna Chardonnay, Russian River 15/58

Cavatina Delle Venezie Pinot Grigio, Italy 7/26

ViNO Casamith Pinot Grigio, Washington 9/34

Kung Fu Girl Riesling, Washington 8/28

Malvira Roero Arneis, Italy 13/49

Cote Est White Blend, France 8.50/32

## RED WINE

NAPA by N.A.P.A. Red Blend 2017, California 11.50/44

Levithan Red Blend 2018, California 20/77

Catena Vista Flores Malbec 2016, Mendoza 10/38

Elouan Pinot Noir 2018, Oregon 11/42

Diora Pinot Noir 2017, Monterey 12/46

J Vineyards Pinot Noir 2016, California 14/50

J. Lohr Merlot 2018, Paso Robles 11/42

Emmolo Merlot 2018, Napa 70

Josh Cellars 2018 Zinfandel, Lodi 9/34

Desire, Lush and Zin, Primitivo 2019, Italy 12/45

Malvira Roero Nebiolo D.O.C.G. Italy 13/49

Spoken West Cabernet Sauvignon 2018, California 9.5/36

Finca Las Moras (Bourbon Barrel Aged) Cabernet Sauvignon, Argentina 12/45

Pedroncelli 3 Vineyards Cabernet Sauvignon 2017, California 13/49

Educated Guess 2018 Cabernet Sauvignon, Napa 47

Justin Cabernet Sauvignon 2017, Paso Robles 50

Corte Dei Venti Brunello Sangiovese 2013, Tuscany 88

Orin Swift Eight Years in the Desert Red Blend 2018, California 90

Orin Swift, Palermo Cabernet 2018, Napa Valley 115

**Vintages subject to change**