

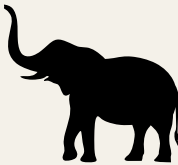
Lunch Hours

Mon - Fri
11am - 2pm

MENU

Dinner Hours

Everyday
5pm - 10pm



SALADS AND STARTERS

Garden Salad \$ 7

Chopped romaine lettuce, cucumbers, tomato. Served with your choice of dressing.

Traditional Ceasar Salad \$ 12

Romaine lettuce, croutons, shaved Parmesan, tossed in Ceasar dressing.

Philly Cheesesteak Eggrolls \$ 9

Filled with steak, peppers, onions, and cheese. Served with ranch dressing.

Street Corn Dip \$ 12

Creamy corn dip with crema and cotija cheese, served with crunchy tortilla chips.

Fried Chicken Wings \$ 18

Savory deep fried chicken wings tossed in your choice of **Teriyaki**, **BBQ**, or **Buffalo** sauce. Served with fries or sweet potato fries.

***ADD GRILLED CHICKEN TO ANY PASTA OR SALAD** • \$ 7

***ADD GRILLED SALMON** (U.S FARM RAISED) **TO ANY PASTA OR SALAD** • \$ 10

SANDWICHES

***ALL SANDWICHES SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES**

The Veggie Burger \$ 13

Plant-based burger made of peas, fava beans, and wheat. Grilled and topped with Swiss cheese and guacamole.

The Capstone Club \$ 15

A mountain of ham, turkey, bacon, American and Provolone cheeses, lettuce, and tomato piled on thick slices of Texas toast.

Grilled Chicken Sandwich \$ 16

Juicy house marinated chicken breast, smothered with savory sautéed onions, provolone, crispy bacon, and house white BBQ sauce. Served on a toasted bun with lettuce and tomato.

The Bama Burger * \$ 18

Half pound Black Angus beef topped with sautéed mushrooms and onions, bacon, and cheddar cheese. Served on a toasted bun with lettuce and tomato.

ENTREES

Pot Roast \$ 18

Succulent, slow roasted beef served over creamy mashed potatoes, topped with pan gravy, bacon, onion, and green beans.

Shrimp Basket \$ 20

Fried breaded shrimp (U.S Farm Raised); with fries and cocktail sauce.

Gulf Fish and Grits \$ 21

Mahi Mahi (*EC & PE wild*) **grilled** or **blackened** on house-made Parmesan cheese grits, with asparagus and an Applewood bacon & pepper butter sauce.

Steak Frites * \$ 25

8oz Ribeye Steak served with crispy seasoned fries, creamy corn and poblano relish, and chimichurri sauce.

Chicken & Dumplings \$ 12

Creamy Southern-style dumplings served with buttery grilled cornbread.

Pesto Pasta \$ 16

Penne in garden pesto cream sauce with sauteed mushrooms, squash, zucchini, cherry tomatoes, red onions, and a grilled baguette.

Chicken Tender Basket \$ 14

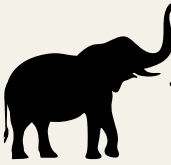
Crispy chicken tenders and fries, with your choice of sauce.

Chicken Quesadilla \$ 15

Marinated chicken breast and a duo of cheeses in a grilled flour tortilla. Served with guacamole, sour cream, and salsa.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

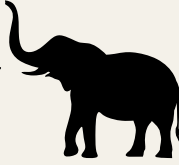
Parties of 6 or more will have an automatic 20% gratiuty added to their check.



Lunch Hours
Mon - Fri
11am - 2pm

DRINKS
MENU

Dinner Hours
Everyday
5pm - 10pm



CRAFT
COCKTAILS

LEGENDS TURNOVER	\$14
KETTLE CUCUMBER VODKA, FRESH LEMON, ELDERFLOWER, BUTTERFLY TEA SYRUP	
STRAWBERRY MARTINI	\$14
SMIRNOFF CITRUS VODKA, HOUSE STRAWBERRY SYRUP, FRESH LEMON	
PORCH SWING	\$14
LONDON DRY GIN, ELDERFLOWER, APEROL, LEMON	
SWEET HOME RITA	\$14
EL JIMADOR TEQUILA, ORANGE LIQUEUR, HOUSE SOUR, WATERMELON SYRUP	
TROPICAL MOONBEAM	\$14
COCONUT RUM, CREME DE BANANNA, VANILLA CREME SYRUP, LIME	

CLASSIC
COCKTAILS

ESPRESSO MARTINI
CHOICE VODKA, COFFEE LIQUEUR, HOUSE COLDBREW, AQUAFABA
HOUSE MARGARITA
CHOICE TEQUILA, LIME, AGAVE, TRIPPLE SEC
OLD FASHIONED
CHOICE BOURBON, SIMPLE SYRUP, ANGOSTURA BITTERS, ORANGE PEEL
FRENCH 75
CHOICE GIN, FRESH LEMON, SIMPLE SYRUP, PROSSECO
SYRUP ADDS - \$1
STRAWBERRY
PEACH
HIBISCUS
PINEAPPLE

MONDAY - FRIDAY
5PM-7PM



HAPPY



HOOR



BEER

DOMESTICS

\$4	MICHELOB N/A
\$6	BUDWEISER
\$6	BUD LIGHT
\$6	MILLER LIGHT
\$6	COORS LIGHT
\$6	MICHELOB ULTRA
\$6	BLUE MOON
\$6	ANGRY ORCHARD CIDER

IMPORTS

\$5	CORONA PREMIER
\$7.5	HEINEKEN
\$7.5	MODELO
\$7.5	CORONA
\$7.5	PERONI
\$7.5	STELLA ARTOIS

DOMESTICS

\$4

HARD SELTZERS

\$6

HOUSE LIQUORS

\$6

HOUSE WINES

\$7



ASK YOUR
SERVER ABOUT
OUR CURRENT
CRAFT AND
DRAFT BEER
SELECTIONS!



SCAN TO SEE OUR
LIQUOR SELECTIONS!



WINES

WHITE

RUFFINO LUMINO PINO GRIGIO	\$12/40
WHITEHAVEN SAUV BLANC	\$14/52
LA CREMA CHARDONNAY	\$12/48
BOUCHARD UNOAKED CHARDONNAY	\$13/48
LA JOLIE FLUER ROSE	\$12/48
STEMMARI MOSCATO	\$12/40
HIVE AND HONEY RIESLING	\$12/40

RED

LA CREMA PINO NOIR	\$12/52
COLUMBIA MERLOT	\$12/52
DRUMHELLER CAB	\$12/52
ALAMOS MALBEC	\$13/54
SMITH AND HOOK BLEND	\$16/56
NAPA CELLARS CAB	\$20/80
ROBERT MONDAVI NAPA RESERVE CAB	\$25/90

SPARKLING

MICHELLE BRUT	\$12/40
RUFFINO SPARKLING ROSE	\$12/40
RUFFINO PROSECCO	\$14
LA MARCA PROSECCO	\$14
VEUVE CLIQUOT	\$200