

cocktails

CUCUMBER MOJITO

EFFEN Cucumber Vodka, muddled Cucumber and Mint, Club Soda and Organic Blue Agave Syrup

PADDOCK BLEU

Sobieski Pure Vodka, Maytag Bleu Cheese Stuffed Olives and a whisper of Dry Vermouth

LYCHEE MARTINI

Sobieski Vanilla Vodka, Lychee Purée, Organic Blue Agave Syrup and a squeeze of fresh Lemon

NECTAR MARTINI

4 Orange Organic Vodka, Guava Nectar and fresh Lime

SANGRITA

Blend of Red or White Wine with Tequila, Sour Mix and fresh fruit

RUBY RED COSMO

Grey Goose Vodka, Cointreau, Grapefruit Juice, splash of Cranberry and fresh Lime

wine

WHITE

	Glass	Bottle
Pinot Grigio, Barone Fini	8	32
Pinot Grigio, Santa Margherita	13.5	48
Sauvignon Blanc, Casas Patronalles	8	32
Reisling, Covey Run	9	36
Chardonnay, Kendall Jackson	10	39

SPARKLING

Yellow Tail Sparkling	8	34
Mumm Cuvee Napa Brut		45
Perrier Jouët Grand Brut		100
Korbel Brut Split	9.5	

RED

Merlot, Hob Nob	8	32
Pinot Noir, Lai Lai	8	32
Pinot Noir, MacMurray	9.5	37
Malbec, Ruta 22 Estate	8.5	34
Cabernet Sauvignon, Sterling	12	48

sliders

DEVON

Beef slider with American cheese, lettuce, tomato, and red onion

BLEUMONT

Beef slider with tomato, queso cheese, lettuce, tomato and red onion

MEATBALL AND PARMESAN

Our homemade meatball with marinara and parmesan

ODAVOCA

Beef slider with guacamole, pico de gallo, spicy mayo topped with tortilla chips

CRAB CAKE

Lettuce and tomato finished with chipotle mayo

TWISTED CHICKEN

Tossed in twisted wingsauce and finished with lettuce and tomato

MEATLOAF

BBQ sauce and pickle, topped with mashed potato

burgers

DEVON

American cheese, lettuce, tomato, red onion

CAJUN BLEUMONT

Cajun seasonings, tomato, queso cheese, bacon, bleu cheese crumbles

ODAVOCA

Avocado relish, pico de gallo, arugula topped with tri-color tortilla chips

PADDOCK

Topped with thinly sliced beef brisket, pickles, bbq sauce, coleslaw

ANCHO-CHILI

Black pepper encrusted beef topped with goat cheese ancho chili salsa

PHILLY MELT

Sautéed onions, bell peppers, cheddar cheese sauce