**STARTERS**

**SUMMERLIN CRUDITE 15 GF, VG**
garden vegetables, shishito peppers, sumac chickpea hummus, california olive oil, papadum

**GREEN GOODNESS JUICE 8 GF**
salad in a glass: kale, apples, fennel, cucumber celery, ginger

**TORTILLA SOUP 8 GF**
roasted chicken, avocado, sour cream, cilantro

**AVOCADO TOAST & GREEN GOODNESS JUICE 15 GF**
pickled fresno, cherry tomatoes, arugula, sourdough

**BURRATA & ROASTED BUTTERNUT SQUASH 16 GF**
local arugula, figs, pomegranate, minus 8 dressing add shaved dark chocolate +2

**CALAMARI & SHRIMP 16**
shishito peppers, lemon, sriracha aioli

**GRANDMA ROSIE’S TURKEY MEATBALLS 10 GF**
alta cucina tomatoes, caramelized onions ricotta cheese

**STICKY IBERICO PORK RIBS 17 GF**
char-grilled, candied orange peel, pickled fresno red onion, cilantro

**Salad**

**ELIZABETH’S CAESAR 11**
tuscan kale, romaine, parmesan, tom croutons

**GRAIN POWER 12 GF**
quinoa, beluga lentils, avocado, fennel, orange pomegranate, lemon vinaigrette

**THE MIGHTY KALE 13 GF, VG**
cherry tomatoes, hearts of palm, apples, grapes thai basil, cilantro, kaffir lime leaves, crispy chickpeas tom yum vinaigrette

*add tofu +4, grilled chicken +5, salmon +9, shrimp +10*

**LEMON CHICKEN 13 GF**
fresh mozzarella, avocado, field greens, sunflower seeds, chickpeas, lemon vinaigrette

**TUNA POKE BOWL 15**
black rice, edamame, tofu, pickled ginger, avocado radish, sesame seeds, ponzu

**FRIED CHICKEN GEM SALAD 16 GF, VG**
crispy jidori chicken oysters, smoked bacon little gem, tomato, green onion, bleu cheese dressing

(V) VEGETARIAN -(VG) VEGAN -(GF) GLUTEN-FREE

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**PIZZA**

**MARGHERITA 12**
fresh mozzarella, tomato, basil, extra virgin olive oil

**DESERT MOON MUSHROOM 14 GF**
lion’s mane & chestnut mushrooms, fresh mozzarella fromage blanc, broccolini, pickled peppers

**TURKEY MEATBALL 14 GF**
ricotta cheese, tomato, caramelized onions local arugula, shaved horseradish

**Plates**

**BREAKFAST POUTINE 15**
herb roasted potatoes, bacon gravy, cheese curds sunny side desert bloom farm egg

**LOBSTER MAC ‘N CHEESE 21 GF**
cheesy breadcrumbs

**LOBSTER ROLL 21**
fennel, celery, tarragon, lemon aioli, salted potato chips

**SEARED FISH TACOS 15**
mahi mahi, cilantro slaw, jalapeno, avocado, salsa verde

**SHRIMP SCAMPI Linguine 24**
garlic, calabrian chili, savoy spinach, sundried tomatoes

**BACON GRILLED CHEESE 15 GF**
aged cheddar, rustic sourdough choice of caesar salad or tortilla soup

**BILOXI BUTTERMILK FRIED CHICKEN SANDWICH 15**
creamy slaw, house durkee’s dressing, caesar salad

**BACKYARD FAVORITE BURGER 16**
aged cheddar, tomato jam, butter pickles, french fries add desert bloom farm egg +2 applewood smoked bacon +2

**STEAK FRITES 27**
grilled 10oz new york, french fries, shishito peppers

**SIDES**

**GRILLED ASPARAGUS 13 GF, VG**
lemon zest

**CHARRED BROCCOLINI 13 GF, VG**
chili flakes

**CRISPY BRUSSELS SPROUTS 13**
balsamic

**FRENCH FRIES 13 GF, VG**
herbs

**MAC’N CHEESE 9 GF, VG**
kale, hatch chili, breadcrumbs

**CRUSHED FINGERLING POTATOES 8 GF, VG**
garlic aioli, parsley, spicy tomato sauce

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*
SHARED

SUMMERLIN CRUDITE 15*GF,V
garden vegetables, shishito peppers, chickpea hummus, sumac california olive oil, papadum

SAVORY MONKEY BREAD 5*
fresh mozzarella & parmesan cheese, pomodoro dipping sauce

SIZZLING SHRIMP 16
garlic herb butter, szechuan pepper, lemon torn toasted brioche

CALAMARI & SHRIMP 16
shishito peppers, lemon, sriracha aioli

GRILLED OCTOPUS 19
romesco sauce, crispy potatoes, shishito peppers

GRANDMA ROSIE’S TURKEY MEATBALLS 10
alta cucina tomatoes, caramelized onion ricotta cheese

STICKY IBERICO PORK RIBS 17*GF,V
char-grilled, candied orange peel, pickled fresno red onion, cilantro

MARGHERITA PIZZA 12*
fresh mozzarella, tomato, basil, extra virgin olive oil

DESERT MOON MUSHROOM PIZZA 14*
lion’s mane & chestnut mushrooms, fresh mozzarella fromage blanc, broccolini, pickled peppers

TURKEY MEATBALL PIZZA 14
ricotta cheese, tomato, caramelized onions, local arugula, shaved horseradish

STARTERS

TORTILLA SOUP 8*
roasted chicken, avocado, sour cream, cilantro

BARRATA & ROASTED BUTTERNUT SQUASH 16*
arugula, figs, pomegranate, minus 8 dressing add shaved dark chocolate +2

ELIZABETH’S CAESAR SALAD 11
Tuscan kale, Romaine, parmesan, torn croutons

GRAIN POWER SALAD 12*GF,V
Quinoa, beluga lentils, avocado, fennel, orange pomegranate, lemon vinaigrette

THE MIGHTY KALE SALAD 13*GF,V
Cherry tomatoes, hearts of palm, apples, grapes thai basil, cilantro, fresno chili, kaffir lime leaf crispy chickpeas, tomyum vinaigrette

LEMON CHICKEN SALAD 13*GF,V
Fresh mozzarella, avocado, field greens, sunflower seeds, chickpeas

add tofu +4, grilled chicken +5, salmon +9, shrimp +10

Plates

SHRIMP SCAMPI LINGUINE 24
Garlic, calabrian chili, savoy spinach, white wine lemon, sundried tomatoes

SCOTTISH SALMON* 26
New england chowder, applewood smoked bacon potato, corn, pickled fennel, crispy shallots

CARAMELIZED SEA SCALLOPS* 33
Black rice, roasted cauliflower, spicy aji amarillo sauce

ROASTED BRANZINO* 29
Shaved fennel, arugula, romesco sauce, charred lemon

BUTTERMILK FRIED CHICKEN 23
Mac ‘n cheese, coleslaw, hot sauce, honey

HALF BRICK CHICKEN 24
Roasted vegetables, brioche herb stuffing, natural jus

DUROC PORK SECRETO 28
Grilled “secret cut”, cheesy grits, hatch chili verde

FARMHOUSE MEATLOAF 24
Bacon wrapped, caramelized onions, tomato jam, brussels sprouts, mashed potatoes

STEAK FRITES * 27
Grilled 10oz new york, french fries, shishito peppers make it surf & turf with add on grilled shrimp +10

CHARRED FILET MIGNON* 36
Asparagus, roasted potatoes, house steak sauce

SIDES

GRILLED ASPARAGUS lemon zest 9*GF,V

CHARRED BROCCOLINI chili flakes 7*GF

CRISPY BRUSSELS SPROUTS balsamic 8*GF

FRENCH FRIES herbs & salt 8*GF

MASHED POTATO Yukon gold potatoes 8*GF

CRUSHED FINGERLING POTATOES garlic aioli, parsley, spicy tomato sauce

MAC ‘N CHEESE 9*GF,V
kale, hatch chili, parmesan bread crumbs

LOBSTER MAC ‘N CHEESE 21
Cheesy breadcrumbs

(V) VEGETARIAN - (VG) VEGAN - (GF) GLUTEN-FREE

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FARMERS FRUIT BOWL 9 GF
seasonal fruit, fresh berries, local mint, orange zest

GREEK YOGURT PARFAIT 8 GF
almond milk, berries, chia seeds, honey, almond granola

MONKEY BREAD 9 V
brioche, bourbon caramel sauce

BREAKFAST POUTINE 15
herb roasted potatoes, bacon gravy, bacon cheese curds, sunny side farm egg

DUTCH PANCAKE 14 V
caramelized pears, almond granola, whipped cream

COCOA PUFFS CRUSTED FRENCH TOAST 15 V
nutella, toasted hazelnuts, whipped cream

EGGWHITE FRITTATA 14 V, GF
savoy spinach, roasted tomato, fromage blanc market greens

HONEY SALT BENEDEDICT* 14 GF
poached eggs, spinach, tomato, wolfierman’s english muffin hollandaise
add bacon +2, smoked salmon +7

FRIED CHICKEN BENEDICT* 19
biloxi fried chicken, poached eggs, spinach wolfierman’s english muffin, hollandaise

BREAKFAST SANDWICH 15
fried eggs, applewood bacon, sriracha aioli aged cheddar, salted potato chips

BELT* 17
thick cut bacon, soft scrambled eggs, arugula, tomato parmesan, lemon aioli, sourdough toast

STEAK & EGGS* 21
grilled striploin, sunny side up egg, breakfast potatoes

SIDES 5

WHEAT TOAST V GF
BREAKFAST POTATOES V GF
APPLEWOOD SMOKED BACON GF
CHICKEN APPLE SAUSAGE GF
TWO EGGS (YOUR WAY)* V GF

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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BOTTOMLESS THERAPY
10am – 3pm (2 HOUR LIMIT)
19

BUBBLES
all the bubbles you can handle
choice of:
hs mimosa, blood orange or bellini

HAIR OF THE DOG
bring it on, it’s the weekend, why not!
choice of:
traditional bloody mary, bloody caesar
bloody maria, michelada

IT’S A BRUNCH THING

GREEN GOODNESS JUICE 8 GF, VG
salad in a glass: kale, apples, fennel, cucumber, celery, lemon, ginger

AVOCADO TOAST & GREEN GOODNESS JUICE 15 GF
pickled fresno, cherry tomatoes, arugula, sourdough
add poached farm egg* +2

TORTILLA SOUP 8 GF
roasted chicken, avocado, sour cream, cilantro

BURRATA & ROASTED BUTTERNUT SQUASH 16 V
tuscan kale, romaine, parmesan, torn croutons

ELIZABETH’S CAESAR SALAD* 11
roasted chicken, avocado, fennel, orange pomegranate, lemon vinaigrette
add shaved dark chocolate +2

GRAIN POWER SALAD 12 GF
roasted chicken, smoked bacon, little gem tomato, green onion, bleu cheese dressing
add tofu +4, grilled chicken +5, salmon +9, shrimp +10

FRIED CHICKEN GEM SALAD* 16
crispy jidori chicken oysters, smoked bacon, little gem tomato, green onion, bleu cheese dressing

LEMON CHICKEN SALAD 13 GF
fresh mozzarella, avocado, field greens, chickpeas sunflower seeds, lemon vinaigrette

BACON GRILLED CHEESE* 15
aged cheddar, rustic sourdough
choice of caesar salad or tortilla soup

BILOXI BUTTERMILK FRIED CHICKEN SANDWICH* 15
creamy slaw, house durkee’s dressing, brioche bun caesar salad

BACKYARD FAVORITE BURGER* 16
aged cheddar, tomato jam, butter pickles, french fries
add farm fresh egg* +2
applewood smoked bacon +2
STARTERS

GREEN GOODNESS JUICE 8 ,GL
salad in a glass: kale, apples, fennel, cucumber, celery, lemon, ginger

AVOCADO TOAST 12
pickled fresno, cherry tomatoes, arugula, rustic bread

SUMMERLIN CRUDITE 16 ,GL
garden vegetables, shishito peppers, sumac, chickpea hummus, california olive oil, papadum

ROASTED BUTTERNUT SQUASH SALAD 14 ,GL
local arugula, toasted pistachios, minus 8 dressing

Plates

GRAIN POWER SALAD 12
quinoa, beluga lentils, avocado, pomegranate seeds, lemon vinaigrette

THE MIGHTY KALE SALAD 13 ,GL
tuscan kale, cherry tomatoes, hearts of palm apples, grapes, thai basil. crispy chickpeas
tom yum vinaigrette
add tofu +4

ROASTED VEGETABLE PIZZA 13
broccolini, cauliflower, spinach, mushrooms, tomatoes, pickled red onions, cheese

LINGUINE POMODORO 17
alta cucina tomatoes, seasonal vegetables, basil

BUTTERNUT SQUASH CURRY 19 ,GL
carrots, cauliflower, cilantro, basmati rice, crispy chickpeas

SIDES

GRILLED ASPARAGUS  lemon zest  9 ,GL
CHARRED BROCCOLINI  chili flakes  7 ,GL
BRUSSELS SPROUTS  balsamic reduction  8
FRENCH FRIES  salt & pepper  6
ROASTED POTATOES  herbs  7

(GF) GLUTEN-FREE
SWEET AS HONEY

**BROOKIE**
“inspired by baked in brooklyn”
chocolate chip cookie meets fudge brownie
salted caramel chunk ice cream  9

also available
**PEANUT BUTTER BROOKIE**  9
**VEGAN BROOKIE**  9

**SOCIETY CHOCOLATE & BANANA CAKE**
caramelized bananas, milk chocolate mousse & dark chocolate glaze  12

**BROWN BAG BAKED APPLE PIE**
mcconnell’s vanilla bean ice cream  9

**MASCARPONE CHEESECAKE**
organic strawberry compote, shortbread crumble  10

**KEY LIME PIE**
brown butter graham crust, toasted meringue, candy lime zest  9

**AFFOGATO**
espresso, mcconnell’s vanilla bean ice cream  6

**MCCONNELL’S ICE CREAM**
THREE SCOOPS, CHOICE OF:
vanilla bean | salted caramel chunk
dutchman’s chocolate | seasonal sorbet  9

**DESSERT COCKTAIL**

**ESPRESSO MARTINI**
stoli vanilla, kahlua, espresso, agave  12
**WINE BY THE GLASS**

**SPARKLING WINES**
- Prosecco, SyltBar
  friuli, it 13
- Sparkling Rose, Yes Way Rose
  france 12
- Champagne, Veuve Clicquot Brut
  reims, fr 20

**WHITES AND ROSÉS**
- Riesling, Chateau Ste Michelle
  columbia, wa 10
- Sauv Blanc, Crowded House
  marlborough, nz 10
- Sauv Blanc, Jlohr, Flume Crossing
  monterey, ca 10
- Chardonnay, Cambria Estate
  sonoma, ca 11
- Chardonnay, Landmark
  sonoma, ca 13
- Pinot Grigio, Bertani
  friuli, it 13
- Rose, Day Owl
  california, 10
- Rose, Notorious Pink
  france, 13

**REDS**
- Red Blend, Pure Passo
  passo robles, ca 16
- Red Blend, 8 Years In The Desert
  napa valley, ca 20
- Pinot Noir, Murphy Goode
  santa rosa, ca 10
- Pinot Noir, elk Cove
  willamette valley, og 16
- Gamay Blend, Monkey Jacket
  north coast, ca 12
- Malbec, Trapiche
  mendoza, arg 11
- Merlot, Drummeller
  columbia valley, ca 10
- Cab Sauv, Juggernaut
  alexander valley, ca 13
- Cab Sauv, Justin
  paso robles, ca 15
- Zinfandel, Robert Biale Black Chicken
  napa valley, ca 22

**SPECIALTY COCKTAILS**
- Dirty Paloma 14
  casamigos blanco tequila + mezcal + aperol + grapefruit
- Monkey Business 13
  ambro banana whiskey + cinnamon + lemon
- Gossip Girl 12
  malibu rum + x-rated liqueur + blood orange
- The Empress 13
  bombay gin + lychee + pear liquor + honey + pernod rinse
- Green Tox 13
  ketel one vodka + hs green goodness + lemon
- Alex + Piper 13
  casamigos blanco tequila + carrot + jalapeno + tajin
- Rye Me A River 14
  bulleit rye + sweet vermouth + amaro nonino + aranciata
- The Amelia 13
  belvedere vodka + blackberry shrub + lime + giner beer
- Pomegranate Rosemary Fizz 14
  bombay gin + cointreau + pom rosemary syrup
- Garden Mule 13
  belvedere vodka + cucumber + basil + giner beer
- Midnight Rambler 13
  bulleit bourbon + bitters + honey + orange peel
- Java Woke-y 13
  el sativo tequila + cold brew + cacao + orgeat + chocolate bitters

**MOCKTAILS**
- Pomegranate Sweet Tea 5
  oolong tea + pomegranate juice + simple syrup
- The Sicilian Punch 5
  blood orange juice + fresh basil + soda + orange
- Cool As A Cucumber 5
  cucumber + mint + fever tree ginger beer

**BEERS**
- On Tap
  - Tailwagger, big dog's, hefeweizen 7
  - Scrimshaw, north coast, pilsner 7
  - Hazy Little Thing, sierra nevada, IPA 7
  - Wanderland, sierra nevada 8
- Cans & Bottles
  - 60 Minute, dogfish, IPA 9
  - Fresh Haze, deschutes, IPA [1 pint!] 12
  - Big Wave, kona, golden ale 8
  - Cali Creamin, mother earth, vanilla cream ale 7
  - Stella Artois, belgian pilsner 7

**Usual Suspects**
- Coors Light 5
- Blue Moon 5
- Corona Extra 7
- Modelo Especial 6
- Heineken [non alcoholic] 6
## Sparkling

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<tr>
<td>YES WAY ROSE</td>
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<tr>
<td>SYLTBAR PROSECCO</td>
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<td>MUMM BRUT</td>
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<tr>
<td>MUMM BRUT ROSE</td>
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<tr>
<td>VEUVE CLICQUOT BRUT</td>
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<td>MOET &amp; CHANDON IMPERIAL</td>
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<td>BEAU JOIE BRUT ROSE</td>
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<td>LOUIS ROEDERER</td>
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## Whites

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<td>SAUVIGNON BLANC</td>
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<td>FLUME CROSSING, JLOHR</td>
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<td>CROWDED HOUSE</td>
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<td>FERRARI CARANO</td>
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<td>LANDMARK</td>
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<td>MANNEQUIN, ORIN SWIFT</td>
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<td>SIXTO, UNCOVERED</td>
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<td>RIESLING</td>
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<td>SANTA MARIA HERITA</td>
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<td>OTHER WHITES</td>
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<td>JEAN-CLAUDE BOISSET, LES MOUTOTS</td>
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## Roses

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<td>DAY OWL</td>
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<td>NOTORIOUS PINK</td>
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<td>MATTHIASSON</td>
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## Reds

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<td>GAMAY BLEND, MONKEY JACKET</td>
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<td>PALERMO, ORIN SWIFT</td>
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<td>SEQUOIA GROVE</td>
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<td>OTHER REDS</td>
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<tr>
<td>JLOHR PURE PASSO, BLEND</td>
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<tr>
<td>TENUTA GIULIA, VALPOLICELLA RIPASSO</td>
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<tr>
<td>CELESTE CRIANZA, TINTA DEL PAIS</td>
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<tr>
<td>8 YRS IN THE DESERT, BLEND</td>
<td>82</td>
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<td>IL BORRO, BLEND</td>
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<tr>
<td>CHATEAU TEYSSIER, BLEND</td>
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<td>ROBERT BIALE BLACK CHICKEN ZINFANDEL</td>
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<td>PARADUXX, BLEND</td>
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<tr>
<td>ABSTRACT, BLEND</td>
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<tr>
<td>BRUNELLO DI MONTALCINO, ROSCO</td>
<td>120*</td>
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<tr>
<td>M DAVID INKBLOT, CAB FRANC</td>
<td>135*</td>
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<tr>
<td>PAPILLON, RED BLEND</td>
<td>141*</td>
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<tr>
<td>GERARD BERTRAND SYRAH, LE VIALA</td>
<td>152*</td>
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</tbody>
</table>

*Excluded from Wine Wednesday
HONEY SALT
Bar, Patio and Lounge
3pm - 6pm

DRAFT BEERS 4
HOUSE SELECTED WINES 5
WELL COCKTAILS 6

Pint Size Caesar Salad 6
tuscan kale, romaine, parmesan

Hummus 6
sumac, olive oil, papadum

Avocado Toast 6
cherry tomatoes, pickled fresnos, arugula

Biloxi Chicken Slider 6
fried chicken breast, coleslaw
durkees dressing, house chips

Beef Slider 6
tomato jam, cheddar cheese, house chips