



OYSTERS

Regional Oysters with a Trio of Mignonettes MKT



BEER

Light, Crisp & Drinkable

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|-------------------------|------|-----|
| Pabst Blue Ribbon | 4.7% | 4 |
| Sixpoint Crisp | 5.4% | 6.5 |
| Krombacher Pilsener | 4.8% | 5.5 |
| Peak Organic Fresh Cut | 4.6% | 6.5 |
| Steam Horse Lager | 5.3% | 6 |
| Schlenkerla Helles | 4.3% | 9 |
| Original Sin Rosé Cider | 6% | 6 |
| Rekorderlig Pear Cider | 4.5% | 7 |

Wheat, Citrus & Spice

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|-------------------------|------|-----|
| Cigar City FL Cracker | 5.5% | 5 |
| Sailfish White Marlin | 5% | 6 |
| Weihenstephaner Hef' | 5.4% | 6 |
| Saint Bernardus Witbier | 5.5% | 12 |
| Barrel of Monks Wizard | 5.5% | 6.5 |

Sour & Funk

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|-----------------------|------|----|
| Duchesse De Bourgogne | 6% | 13 |
| Duchesse Cherry | 6.8% | 13 |
| Wicked Weed Burst | 4.5% | 6 |

Toasted Malty & Hoppy

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|------------------------------|------|-----|
| Wells & Young Choco Stout | 5.2% | 8 |
| Big Top Hawaiian Lion | 7.5% | 7 |
| DuClaw Sweet Baby Jesus | 6.5% | 6 |
| Weihenstephaner Korbinian | 7.4% | 10 |
| Rogue Dead Guy | 6.8% | 6 |
| Saint Bernardus Abt 12 | 10% | 12 |
| Stone Ripper | 5.7% | 6 |
| Cigar City Guayabera | 5.9% | 6.5 |
| Kentucky Bourbon Barrel | 7% | 9 |
| Founders All Day IPA | 4.7% | 5 |
| GreenBench Sunshine City IPA | 6.8% | 5.5 |
| Bells Two Hearted IPA | 7% | 6 |
| Greenbench Skyway 2xIPA | 8.2% | 7 |

SEASONAL MENU

Cured & Aged

Small Board 22 Medium Board 35 Large Board 47

Morsels

Deviled Eggs 6 Roasted Olives 7 Pickles 7

Shared Plates

Warm Butter Ham Sandwich - Blackforest ham, havarti, Irish butter, arugula 11
Shishito Peppers - Mushroom vinaigrette, sesame, onion, radish, togarashi 10
Chicken Empanadas - Chipotle, jack cheese, caramelized onion, avocado crème 12
Meatloaf Sliders - Onion poppy roll, herbere ketchup, pickle, arugula, onion 13
Chili Pork Tacos - Salsa Verde, cabbage, radish, cotija, avocado 13
Baked Mac n Cheese - Smoked gouda, pretzel crumb 10
 Add Brisket 5
Baby Back Ribs - Molasses, mustard seed, peanut, shaved onion, cilantro 12
Bloody Maria - Shrimp, mezcal, dilly beans, olives, horseradish, blue corn chips 12
Jenny's Dirty Dip - Jimmy Dean sausage, rotel, cream cheese, onion, fresh jalapeño 11
Smoked Fish Dip - Hardwood, pickled jalapeño, crudité, club cracker 12
Speck Pizza - Onion, asiago, tomato ragu, fresh oregano 14

Sweet Treats

Nutella Lava Cake 8
 Dark chocolate, fresh cream, candied hazelnut
Brown Butter Pecan Pie 8
 Caramel, bourbon whipped cream, candied pecans

Sweet Sips

Chateau La Tour Blanche Sauternes 2016 1er Cru Bordeaux, France 15
Yalumba Antique Tawny Australia 12
Quinta de la Rosa 10 Yr Tawny Port Portugal 12

Daily Specials

Monday: Buck a Shuck Oysters
 Tuesday: Tacos & Tequila
 Wednesday: Half Off Bottles of Wine
 Thursday: Whiskey Flights

HAPPY HOUR MENU 4-6pm

Bites

Any Oyster 2 Buck a Shuck (please allow time)

Deviled Eggs 6
Pickles 6
Baked Mac & Cheese 6
 Smoked gouda, cheddar, pretzel crumb
Chili Pork Tacos 9
 Salsa Verde, cabbage, radish, cotija, avocado
Speck Pizza 9
 Onion, asiago, tomato, ragu, fresh oregano

Barley

\$4 Draft Beer
 enjoy our rotating draft selection
Pabst Blue Ribbon 2
 Tall boy, brown bag

Punch

5
 Made fresh daily,
 please ask your server

Grapes

Bubbly, Scarpetta FRICO (250ml) 7
Lost Find Pinot Grigio 7/28*
Claude Val (Dry Rose') 7/28*
Lost Find Red Blend 7/28*

*Consuming raw or undercooked shellfish and meat may increase your risk of foodborne illness. **Consumer information: There is risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician**

*Not Included On 1/2 Off Wednesdays



SWINE LIST

SPARKLING

| | |
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| JP. Chenet Blanc de Blancs Brut NV, France (187ml) | 10 |
| • Joseph Mellot 'Le Marquis' Cremant de Loire Loire Valley, France | 17/68 |
| • Naveran Brut Cava 2017 Penedes, Spain <i>*A tasty pairing with <u>briny</u> East Coast oysters</i> | 12/46 |
| Montelliana Prosecco DOC, Italy | 11/42 |
| Charles Bove Touraine Brut Rose' NV Touraine-Loire Valley, France | 13/50 |
| Schramsberg Blanc de Blancs Brut 2015 Calistoga, California | 70 |

PINK ROSE' S

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| • Elizabeth Spencer 'Special Cuvee' 2019 (Rose' of Genache) Mendocino, California Dry, juicy strawberry, raspberry, cherry | 12/46 |
| Figuiere Magali Rose' 2018 Provence, France Dry, supple, nectarine, citrus, red berries | 14/54 |

WILD WHITES

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|---|-------|
| • Chateau Chesnaie-Moriniere 2018 <i>Our "go to" Wine for sweet East Coast Oysters</i> Dry, crisp, citrus, lemon zest Sevre & Maine - Loire Valley, France (Melon de Bourgogne) Muscadet Sur Lie | 12/46 |
| • Anne Amie Pinot Gris 2018 Willamette Valley, Oregon Gardenia, white peach, asian pear, tangerine | 11/42 |
| • Selbach 'Incline' Riesling 2017 Mosel, Germany - Racy, vibrant, green apple, lemon | 12/46 |
| MOMO Sauvignon Blanc by Seresin Estate 2019 Marlborough, New Zealand | 12/46 |
| • Lucien Albrecht Pinot Blanc 2017 Alsace, France Supple, balanced, floral, yellow pear, lemon meringue | 12/46 |
| • Hermann J Weimer Chardonnay 2017 Seneca, New York Meyer lemon, jasmine, golden apple, just a kiss of oak | 13/50 |
| • Stonestreet Estate Chardonnay 2016 Alexander Valley, California Full-bodied, baked apple, honeysuckle, caramel butter | 16/62 |
| • Domaine du Nozay Sancerre 2018 (Sauvignon Blanc) - Sancerre-Loire Valley, France Vibrant, lemon, fresh Anjou pear, quince, mineral <i>A lovely choice with <u>creamy</u> West Coast oysters</i> | 16/62 |

ROCKSTAR REDS

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| • Maison Noir O.P.P. Pinot Noir 2017 Willamette Valley, Oregon Savory, plum, black cherry | 15/58 |
| Saintsbury Pinot Noir 2017 Carneros, California Cherry Cola, cranberry, cinnamon | 16/62 |
| • Rosario Vera Tempranillo, Gil Family Estates 2017 Rioja D.O.Ca., Spain Blackberry, red currant, tobacco | 13/50 |
| • Altos Las Hormigas Malbec 2018 Mendoza, Argentina Lively, red plum, pink peppercorn | 11/42 |
| • Chateau de Chaintres 'Les Sables' 2018 Saumur-Champigny, France Cabernet Franc, black currant, fresh red fruit | 15/58 |
| • S.O.B. (Son Of a Butcher) Red Blend 2017 Napa Valley, California Full body, blackberry, plum, roasted coffee | 15/58 |
| Ancient Peaks Cabernet Sauvignon 2017 Paso Robles, California Rich black cherry, raspberry, violets, cocoa | 13/50 |
| • Textbook Cabernet Sauvignon 2017 Napa Valley, California Full body, bold, black fruits, dark chocolate | 18/70 |

SOMMELIER PICKS

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|--|-------|
| • Billecart-Salmon Brut Rosé NV Champagne, France | 125 |
| • Domaine du Nozay Sancerre 2018 (Sauvignon Blanc) Sancerre-Loire Valley, France Fresh, anjou pear, quince, mineral <i>*A lovely choice with creamy West Coast oysters</i> | 16/62 |
| Tenuta San Guido 'Guidalberto' 2017 (Super Tuscan Cab-Merlot) Tuscany IGT, Italy | 90 |
| Peju Merlot 2016 Napa Valley, California | 70 |
| PASSING TIME Cabernet Sauvignon 2014 Walla Walla, Washington | 59 |
| | 112 |

• Indicates Organic / Biodynamic / Sustainable Farming Practices (Wines By The Glass)

Parched Pig & Coolinary Wines are curated by:
Tish Sawyer, Certified Sommelier #tishspicks #coolsomm