



MARTINIS

SPRING ORCHARD SIDECAR 12

Laird's Apple Brandy, Domain Canton Ginger Liqueur, Lemon

ENDLESS SUMMER 12

Prairie Cucumber Vodka, St-Germain, Lime, Aperol

MANGO MADRAS 10

Absolut, Triple Sec, Muddled Mango, Orange, Splash of Cranberry

ORANGE BEACH BREEZE 12

Tito's Handmade Vodka, Cranberry, Grapefruit, Prosecco

CUCUMBER MOJITO 12

Cucumber-Infused Campesino Rum, Mint, Lime, Sugar

CHILTON COUNTY STRAWBERRY 10

Absolut, Sweet & Sour, Freshly Muddled Strawberries

GIN BERRY BRAMBLE 14

Bombay Bramble Gin, Maraschino Liqueur, Lillet, Lemon

PAPER PLANE 12

Maker's Mark Bourbon, Amaro Montenegro, Aperol, Lemon

BLACKBERRY CAHABA 12

Knob Creek Rye, Cream De Cassis, Blackberries, Fresh Lime Squeeze

KENTUCKY ELDERFLOWER 14

Woodford Reserve & St-Germain, Lemon

ESPRESSO ELEPHANTINI 14

Tito's Handmade Vodka, Amaretto, Amarula Cream Liqueur

BEERS

IMPORTS

Corona Light
Chimay Ale (24 oz)
Guinness
Heineken
Bitburger Pils
Stella Artois

DOMESTICS

Blue Moon
Bud Light
Michelob Ultra

LOCAL

Cahaba Blonde
Good People IPA
Good People Pale Ale

NON-ALCOHOLIC

Heineken Blue



VINO

MOUNTAIN BROOK

DIPS, SPREADS, SEAFOOD, SKEWERS, BITES, DELICACIES

CRISPY CALAMARI

Hand Herb Crusted
Marinara | 14
Spicy | 15

SMOKED SALMON

Potato Latkes, Sour cream
| 13

**BAKED BURATTA
STUFFED RAVIOLI**

BelGioioso | 12

ARTISANAL CHEESE

PLATTER | Le Gruyere |
Dutch Gouda Baked Brie
| Havarti | Edam | 18

**BANG BANG
CAULIFLOWER**

Scallions, Kung Pao | 12

PERSIAN ROASTED

EGGPLANT | Mint | Garlic
Naan | 12

FRITO-MISTO FAVORITA

Gribiche | 20

TOASTED RAVIOLI “The

Lou” | 12

**GRILLED ARTICHOKE
SALMON BITES***

Thin Fries | Labneh | 13

GULF CRAB CLAWS

When Fresh and plump
(Fry or sautéed) | MKT.

**STUFFED GOAT CHEESE
ARTICHOKE HEARTS** | 12

**SELECT RAW, GRILLED
OR ROCKEFELLER**

OYSTERS* | MKT
(Please ask for daily offering)

TYROPITA

| Bulgarian Feta,
Mascarpone, Filo | 12

**SPINACH ARTICHOKE +
TAZIKI +HUMMUS**

House Pita Chips | Crudites
| 12

SPICY PAN SEARED

GULF SHRIMP Lemon
Herb Oil, Portabella | 20

SOUPS & SALADS (Add Gulf Shrimp* 10 or Salmon* 10 or Chicken 8)

DAILY HOUSE SOUP | 10

STRAWBERRY + CANDIED WALNUTS | Goat Cheese |farm organic greens | 15

MEDITERRANEAN | Organic Gratitude Farms Greens | Feta | Purple Onion | Tomatoes | Imported Olives | 13

CLASSIC CAESAR | House Chunks of Crusted Bread | Creamy Garlic Parmesan and Anchovy Dressing | 13

BABY KALE | Roasted Pumpkin Seeds | Feta | Parmesan | Extra Virgin Olive Oil | 12

SPINACH & BEET | Roasted shaved Almonds | Goat Cheese | Apples | Red Onion | Organic Greens | Chocolate Infused
Balsamic Vinaigrette | 15

ENTRÉES (Add Gulf Shrimp* 10 or Salmon* 10 or Chicken 8)

TENDERLOIN MEDALLIONS | Fenugreek Persian Rice | Roasted Organic Veggies | Asparagus | MKT

DATE NIGHT PASTA | Goat Cheese, Baby Portabella | Sundried Tomatoes | Farfalle & Baby Spinach | 25

ARTICHOKE GROUPEER BOWL | Baby Farfalle Pasta, Blistered Tomatoes, Baby Spinach | 28

PENNE RIGATE | Creamy Vodka Sauce | 17

CAPELLINI VINO | **SPICY** Cream Sauce | Baby Spinach | Scallions | Diced Tomatoes | 19

STUFFED ARTICHOKE HEARTS | Feta, Sun D. Tomatoes | Rosemary | Basil linguine | 20

SEA SCALLOPS* | Seared | Grilled Asparagus | Basmati Rice | Coconut Cream Curry Sauce | MKT

TODAY’S FRESH FISH * | Pan Seared | Lemon Basmati Rice | Organic Seasonal Veggies | MKT

SALMON KABOB * | Grilled | Organic Veggies | Citrus Rice | 28

SESAME CRUSTED YELLOWFIN TUNA* | Fennel | Baby Bok Choy | Soy Wasabi Basmati Rice | 30

VINO MEAT BALLS FAVORITA | Tomato Basil | Parmesan | 21

BRAISED ROSEMARY LAMB SHANK | Moroccan Couscous | Roasted Organic Veggies | 32

HANGER STEAK * | House Skinny Fries with Veggies | MKT

DUROC PORK SCALLOPINI | Penne | Local Veggies | 29

CURRY PESCE* | Pan Seared Seafood | Spinach & Thai Curry | Basmati Rice | 32

SIDES | ALL 8

Plain or Spicy Sea Salted Thin Fries | Roasted Organic Veggies | Chickpea Panisse | Angel Hair Pasta + Cream Sauce |
Wilted Spinach | Potato Latkes | Basmati Lemon Rice | Moroccan Couscous.

DESSERTS

VINO APPLE FRITTERS À LA MODE | 12

CHOCOLATE CREME BRULEE | 11

BROWNIE KAHLUA TRIFLE | 11

CLASSIC TIRAMISU | 12

AFFOGATO, ESPRESSO AND ICE CREAM | 10

Add Frangelico, Amaretto, or Kahlua 5)

*There is some risk of illness if you eat raw or undercooked meat, egg, fish, poultry, or shellfish.

SUSTAIN & GROW

205-870-8404

Thank you for not smoking on the patio.