1894

1894 EST

BAR & GRILL

BAR MENU

BAR MENU

TUESDAY-SUNDAY
Starting at 11:30AM

STEAMED CLAMS *(without bread)* 21
1 ½ pound of manila clams simmered in shallots, garlic herbs, white wine, and butter

CALAMARI 12
crispy calamari tubes & tentacles with lemon, pickled okra & southern-style remoulade sauce

HONEY WALNUT PRAWNS 12
black tiger prawns lightly coated then fried crisp with honey-mayonnaise, pineapple & candied walnuts

FRIED MOZZARELLA STICKS 10
mozzarella sticks made with 100% whole milk mozzarella. Fried golden brown with grated parmesan cheese & a side of warm marinara sauce

KOREAN CHICKEN WINGS 12
ginger marinated chicken wings breaded in potato starch, double fried, tossed with sweet korean style sauce, roasted peanuts, sesame seeds & green onions

SMASH BIRRIA TACOS 11
smashed ground chuck burger, basted with mexican birria beef broth in crunchy corn-flour tortillas, oaxaca-jack cheese blend, onion & cilantro

STEAK DIABLO *(without bread)* 12
beef tenderloin sauteed in our diablo sauce
add french fries (+4.50)

AND MORE...

-SPIRIT FREE-

5

STRAWBERRY NOJITO

CUCUMBER CRUSH

CRANBERRY GINGER SPRITZ

-AFTER DINNER BEVS-

ESPRESSO MARTINI

vodka, kahlua, cold brew, 'bartenders' whipped cream

12

DIRTY WHITE RUSSIAN

traditional white russian mixed with cold brew coffee

12

ORANGE CREAMSICLE

whipped vodka, half & half, muddled orange

11

BRANDY ICE

e&j brandy, kahlua, creme de cacao, vanilla ice cream

10

an automatic service charge of 18% is added to your billing. 17% is allocated to the service staff, 1% is allocated to the kitchen staff

CRAFT COCKTAILS

FIRST CUT

house-infused cucumber gin, elderflower liqueur, lime, soda

14

FRAGOLA COLLINS

vodka, aperol, strawberry, lemon, topped with lemon-lime soda

12

FLIGHT CREW

gin, sambuca, luxardo, creme de violette, lemon

14

SPICE DASH

bourbon, amaro, cherry, sugar cube

12

HOT TROPIC

house-infused jalapeno tequila, triple sec, lime, pineapple, simple

12

GHOST PEPPER MULE

ghost pepper whiskey, lime, simple, ginger beer

11

PASSION BLOOM

house-infused pea flower vodka, passoa passion fruit liqueur, lemon, simple

12

BUENOS DIAS

tequila, rumple minze, baileys, cold brew coffee, simple

13

SUPREME NACHOS — 18

tortilla chips baked with seasoned ground beef or seasoned grilled chicken breast, cheese sauce, cheddar and pepper jack cheese, black olives, green onions, tomatoes, topped with guacamole, sour cream, and a side of salsa

add chicken or beef (+2)

CHICKEN WINGS — 10

*fried chicken wings plain **or** tossed with buffalo sauce*

WAGYU SLIDERS — 18

mesquite grilled, ground chuck beef sliders with bacon-onion jam, castello danish bleu cheese, crisp lettuce, dill pickle & mayonnaise on brioche bun

HALIBUT & CHIPS — 22 | 28

mac and jacks amber beer battered alaskan halibut and french fries with tartar sauce

choice of two or three pieces

FLATBREADS

Vegetarian Pizza Options Are Always Available!

COWBOY — 15

pepperoni, italian sausage, mushroom, black olive, fresh mozzarella with red sauce

CAJUN — 15

*your choice of **chicken breast or prawns** blackened in cajun spices, roasted garlic cream sauce, mama lil's peppers, pickled okra, smoked mozzarella cheese*

gluten free *TCGC signature item*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

An automatic service charge of 18% is added to your billing. 17% is allocated to the service staff, 1% is allocated to the kitchen staff.

WHITE

	6OZ	9OZ
ELEMENTAL SUBSTANCE CHARDONNAY '21-WA	8	11
FERRARI CARANO CHARDONNAY '23-CA	11	15
CAKEBREAD CHARDONNAY '23-CA	17	22
PETER YEALANDS SAUVIGNON BLANC '23-NZ	9	13
TORRESELLA PINOT GRIGIO '23-IT	9	13
J. LOHR BAY MIST WHITE RIESLING '23-WA	8	11
PROTOCOLO ROSÉ 24-SP	9	13
LAMARCA SPARKLING ROSE SPLIT-IT	8	
LAMARCA PROSECCO SPLIT-IT	8	
DOMAINE STE. MICHELLE SPARKLING WINE -WA	7/Glass	

-NEW AT TCGC!-

FRYER'S COVE GRENACHE CINSAULT SOUTH AFRICA	9	13

RED

	6OZ	9OZ
SHANNON RIDGE CABERNET SAUVIGNON '23-CA	9	13
BROWNE HERITAGE CABERNET SAUVIGNON '22-WA	10	14
ABEJA CABERNET SAUVIGNON '20-WA	18	24
CAYMUS CABERNET SAUVIGNON '22-CA	20	26
L'ECOLE MERLOT 21-WA	12	16
LUKE MERLOT '21-WA	9	13
BOOMTOWN SYRAH BY DUSTED VALLEY 22-WA	9	13
NEXT BY KING ESTATE RED BLEND '19-WA	8	11
MATTHEWS CUVÉE '21-WA	12	16
WALT BLUE JAY PINOT NOIR '20-WA	11	15
MARYHILL ZINFANDEL '20-WA	10	14
WALLA WALLA VINTNERS SANGIOVESE 21-WA	9	13
ISENHOWER "I SERIES" MALBEC 22-WA	9	13

ORDER A BOTTLE AT 3X THE 6 OZ. GLASS POUR PRICE

CAYMUS BOTTLE: 5 X 6 OZ. GLASS POUR PRICE