



Lunch Feature Menu

BEGINNINGS

GRILLED SHRIMP TACOS

Flour tortillas, chipotle vinaigrette, creole mustard slaw, smoked salsa, cilantro lime sour cream / **11.99**

ENTRÉES

THE WHOLE PIT SANDWICH

Smoked Brisket & Turkey topped with hickory pit beans. Served with Fries / **13.49**

THE HALF PIT / **9.99**

SEARED AHI TUNA SALAD

Salad greens, balsamic & citrus ginger vinaigrettes, sliced strawberries, goat cheese / **14.99**

DESSERT

CITRUS BERRY CRÈME BRULEE

Lemon custard topped with caramelized sugar, fresh raspberries & blackberries / **7.50**

HANDCRAFTED COCKTAILS

SPRING FLING

Strawberry infused Restless Spirits Builders Botanical Gin, Grand Marnier, fresh-squeezed lime / **9.00**

THE GINGER SMASH

J. Rieger's Kansas City Whiskey, fresh-squeezed grapefruit & lime, ginger infused simple syrup / **10.00**

AGAVE SPRING BLOOM

Lunazul Reposado Tequila, peach schnapps, strawberry, fresh-squeezed lemonade and lime / **8.50**



Dinner Feature Menu

BEGINNINGS

GRILLED SHRIMP TACOS

Flour tortillas, chipotle vinaigrette, creole mustard slaw, smoked salsa, cilantro lime sour cream | **11.99**

ENTRÉES

HONEY BARBECUE RIBS

Baby Back & Pork Spare Ribs with honey barbecue sauce, served with creamy coleslaw & fries | **20.49**

HICKORY GRILLED AHI TUNA

Topped with citrus ginger vinaigrette, served with salad & seasonal vegetable | **28.49**

DESSERT

CITRUS BERRY CRÈME BRULEE

Lemon custard topped with caramelized sugar, fresh raspberries & blackberries | **7.50**

HANDCRAFTED COCKTAILS

SPRING FLING

Strawberry infused Restless Spirits Builders Botanical Gin, Grand Marnier, fresh-squeezed lime | **9.00**

THE GINGER SMASH

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AGAVE SPRING BLOOM

Lunazul Reposado Tequila, peach schnapps, strawberry, fresh-squeezed lemonade and lime | **8.50**