

DINNER

BAR SNACKS

- HOUSE PICKLES..... 6
- ◇ ROYAL "TRIO" 9
house cheezits, herbed citrus chili olives, spiced nut mix

SHARED PLATES

- SHRIMP + TASSO..... 16
five tender white shrimp, tasso ham, creole seasoning, pepper jelly, pickled okra, hot sauce burr blanc
- CRISPY PORTOBELLO FRITES..... 11
sliced portobello mushroom caps, herbed aioli
- ◇ STRACCIATELLA NDUJA..... 16
house nduja, stracciatella cheese, warm crusty bread
- LOBSTER CORN FRITTERS 14
white corn meal, fresh corn kernel, sweet pepper, tangy remoulade
- BACON + CHEDDAR DEVILED EGGS..... 10
creamy egg salad, cheddar, crisp applewood smoked bacon
- CHILI SAUCED RIBS 14
baby back ribs, sweet thai chili sauce, scallions
- ROASTED BEETS 11
roasted then pickled beets, herbed crème fraiche, pickled red onions, horseradish, olive oil drizzle
- GRILLED ARTICHOKEs 15
italian calabrian pepper aioli, fresh lemon slices
- ◇ ABIGAIL'S GARDEN CRUDITÉ 15
lemon aioli, creamy horseradish sauce
- CHICKEN AND CORN CHOWDER..... 5/9
cream, shredded chicken, corn

SANDWICHES

served with fries or little salad | sub. truffle fries (+2)

- CLASSIC LOBSTER ROLL..... 19
maine lobster, louie dressing, sweet remoulade, jicama, watercress, butter toasted roll
- ◇ DOUBLE CHEESE BURGER 16
brisket and chuck blend, american cheese, burger sauce, thick sliced slab bacon, hot pickles, toasted brioche roll
- KINGS CLUB..... 16
smoked turkey breast, ham, provolone, crisp bacon, tomato, lettuce, avocado, aioli, dijon, toasted hippie wheat
- SPICY CRISPY CHICKEN SANDWICH .. 16
spicy aioli, fresh sauerkraut, carraway, hot pickles, toasted brioche
- CHICKEN AND RANCH 16
creamy ranch dressed shredded chicken, shaved red onion, herb roasted carrots, toasted hoagie roll
- FRENCH DIP..... 19
shaved prime rib, caramelized onions, melted provolone cheese, horseradish crème fraiche, salty au jus

SALADS

- ROYAL COBB..... 13
seared slab bacon, avocado, blue cheese, pickled red onions, soft cooked egg, croutons
- CRISPY ASIAN CHICKEN SALAD 16
shredded chicken, shredded napa and red cabbage, julienne carrot, mango, scallions, spicy cashews, wontons, tangy vinaigrette
- SIMPLE SALAD 9
mixed greens, cheese, julienne carrots, roasted tomatoes, parmesan, champagne vinaigrette

ENTREES

- ◇ BRAISED SHORT RIB 29
creamy melted mozzarella, scallions, pickled fresno peppers, sticky white rice
- PRIME NY STRIP 40
12oz ny strip, cheese mashed potatoes, pickled beets
- CHICKEN SCHNITZEL 25
braised red cabbage, lemon garlic butter sauce, truffle fries
- SOUTHWEST VEGAN BOWL 18
warm rice, black beans, roasted corn, jicama, crackling superfood, pickled red onions, roasted tomatoes, lime vinaigrette, impossible chorizo, guacamole
- CHICKEN ENCHILADAS 16
shredded chicken, cheddar, pepper jack, spanish rice, ranch beans, house salsa, guacamole
- HALIBUT 31
8oz alaskan halibut filet, broccolini, garlic butter sauce
- POKE NOODLE BOWL 20
sushi grade ahi tuna, rice wine dressing, pickled cucumber, roasted cherry tomatoes, zucchini, summer squash, red cabbage, soba noodles, sriracha aioli

SIDES

- BRAISED RED CABBAGE 7
- CHEESE MASHED POTATOES 7
- GARLIC BROCCOLINI..... 7
- TRUFFLE FRIES..... 7

DESSERTS

- KEY LIME TARTE POT 9
buttered graham cracker crust, whipped cream
- CHOCOLATE PECAN PIE JAR 9
chocolate crust, maple bourbon filling, whipped cream

DRINKS

NO ABV

delicious, booze-free, yet still classy

- ◇ 01. **BROKEN DREAMS** I 0
clarified-strawberry lactic, pomegranate molasses, soda
- ◇ 02. **RGV SWEETHEART** I 0
adjusted pineapple, tamarindo, cayenne, soda
- ◇ 03. **NO-JITO** I 0
lime, sugar, mint, soda



SPIRITED

strong, boozy, bold, forward, sip-worthy

- ◇ 04. **RONIN** I 5
floral gin blend*, shochu blend*, umé-infused campari, yuzuri, vermouth blend #2*
- ◇ 05. **CLARIFIED RUM PUNCH** I 4
rum blend #2*, batavia arrack, jasmine green tea, darjeeling tea, lemon, absinthe, various spices
- ◇ 06. **RUBBER NAIL** I 5
blended malt #1*, golden raisin, super honey
- ◇ 07. **BLIND DATE** I 3
whiskey #3*, medjool dates
- ◇ 08. **POCO-LOCO** I 5
oaxaca rum, tequila blend #1*, mezcal blend #1*, cardamaro, spanish vermouth, pasubio amaro, angostura bitters



REFRESHING

light-bodied, crisp, invigorating, bright

- ◇ 09. **FISTFUL OF DAISIES** I 4
spice gin blend*, pear brandy, sherry blend #1*, green tea pineapple-gomme, lime, absinthe mist
- ◇ 10. **BEACH BODY** I 3
vodka, passionfruit, clarified-banana red bitters*, fluffy juice
- ◇ 11. **FRISKY SPRITZ** I 4
brut cava, cocchi americano, citronella, italicus, adjusted grapefruit
- ◇ 12. **GREEN TARA** I 3
vodka, jasmine green tea, lemon, lime, vanilla bean
- 13. **TONICS** I 2
choice of vodka or hand-blended gin, housemade quinine, curated tinctures, clarified juices, hand-carbonated to order

FLORAL: jasmine, lavender, rose hip, elderflower, .. clarified lemon, saline

SPICE: rosemary, tarragon, thyme, coriander, anise, ginger root, clarified lime, saline

CITRUS: citrus peel, clarified-adjusted grapefruit, saline

FOREST: clarified lime, saline

LOW ABV

low proof, dynamic, enjoyable in careful, yet quick succession

- ◇ 14. **PAPYRUS** I 3
whiteport, vermouth blend #2*, sherry blend #1*, yellow chartreuse, rinquinquin
- ◇ 15. **A THIEF IN EXILE** I 3
sotol, vermouth blend #1*, cocchi americano, mandarin napoleon, kümmel, ango-mari bitters*
- ◇ 16. **LIQUID SUNSHINE** I 3
sherry blend #2*, apricot, almond, donnafugata ben ryé, bitter orange #2*



COMFORTING

smooth, full-bodied, temperate, lush

- ◇ 17. **10 YEARS OF LIP SERVICE** I 4
cognac #2*, whiskey #3*, crème de banana, adjusted pineapple, almond-coconut, orgeat, amari blend #1, cardamom, nutmeg
- ◇ 18. **SOFT-SPOKEN** I 4
yogurt-washed mezcal blend #1*, clarified strawberry lactic, qina de l'aero d'or, champagne acid
- ◇ 19. **FIOLETT BEAUREGARDE** I 5
aquavit, clarified blueberry, white port, coffee liqueur, pasubio amaro, fennel medley, lemon, almond, apricot
- ◇ 20. **PRETENTIOUS MULE** I 4
vodka, mint, honey, ginger, clarified lime, malic acid
- ◇ 21. **SIN-MAL DE OJO**
reposado tequila, sherry blend #1*, clarified apple-celery soda, clarified lemon, salted maple, celery bitters



BRAVE

gin / vodka, house quinine, carbonated to order

- ◇ 22. **NECROMANCER** I 4
mezcal blend #1*, lillet blanc, elderflower, madarin napoleon, crème de cacao, lemon
- ◇ 23. **ECTOPLASM** I 4
brandy blend #2*, floral gin blend*, adjusted midori, alta verde amaro, ginger, basil oil
- ◇ 24. **SIDE EYE** I 5
rum blend #4*, rum blend #5*, madeira, sun-dried tomato, pomegranate molasses, dry curaçao
- ◇ 25. **MAGELLAN'S GAMBIT** I 5
coconut milk-washed rum blend #4*, chai, clarified banana, curried orange

* these signature blends, have been hand-selected and blended from the highest quality spirits, to produce a unique flavor profile distinct in our cocktails