

18 OAKS BAR MENU

Tuesday through Sunday 2pm – 5pm

TO SHARE

Guacamole \$12
Tortilla Chips n Salsa

Chorizo & Pico Queso \$12
Tortilla Chips

Prasek's Spicy Sausage Bites \$8

Crab Cakes \$28
Aioli, Fried Capers, Parsley

ENTREE

Club House Cheeseburger, Fries* \$18
*Smoked Bacon, Lettuce, Tomato, Onions
Pickles, Smoked Cheddar*

Fried Chicken Sandwich, Fries \$16
Lettuce, Tomato, Pickles, Spicy Aioli

Chicken Tenders & Fries \$12

Buffalo Chicken Wings \$12
Celery, Creamy Herb Dressing

Grilled Chicken Caesar \$17
*Toasted Brioche Crouton, Fried Capers
Parmesan, White Anchovies*

ZERO PROOF BEVERAGE

V. Strawberry Pineapple Gin Breeze \$10
*Lyre's Non-Alcoholic Dry London Spirit
Pineapple Juice, Lime, Muddled Strawberry*

Heineken 0.0 \$6

**Arnold Palmer, Tea, Sodas
Assorted Juices, Coffee** \$4

Cappuccino, Espresso \$5

HOUSE BARRELED COCKTAILS

Barrel Aged Old Fashioned \$15.25
*Jim Beam Kentucky Straight Bourbon
Grand Marnier, Bitters, Rocks*

Barrel Aged Manhattan \$18.50
Bulleit Bourbon, Vermouth, Bitters, Rocks

SPECIALTY COCKTAILS

Black & Blueberry Mojito \$14
*Bacardi Superior Rum, Fresh Berries
Agave Nectar, Mint*

Classic Bloody Mary \$15
*Grey Goose Vodka, House-Made Mix
Spanish Olives, Lime, Kosher Salt*

Absolutely Dirty Martini \$18
Absolut 80 Vodka, Blue Cheese Olives, Olive Brine

BEER

Domestic Bottles \$6
*Blue Moon Belgian White, Budweiser
Bud Light, Coors Light, Miller Light
Michelob Ultra*

Imported bottles \$7
Corona, Dos xx, Heineken, Modelo Especial

Draft Beer \$7
*Karbach "Love Street" Kolsch-Style Blonde
Freetail "Soul Doubt" IPA
Samuel Adams Seasonal*

ALTERNATIVE

Guinness Draught \$8

***The Department of Health states that consuming raw or undercooked seafood, meat or eggs may increase your risk of food-borne illness.**