

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* \$20 *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

Heineken 0.0 \$7.50

Arnold Palmer, Tea, Sodas

Assorted Juices, Coffee \$4

Cappuccino \$7

Espresso Single \$7

Espresso Double \$10

HOUSE BARREL-AGED COCKTAILS

Barrel-Aged Old Fashioned \$20.00 *Jim Beam Kentucky Straight Bourbon Grand Marnier, Bitters, Rocks*

Barrel-Aged Manhattan \$20.00 *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 Vodka, Blue Cheese Olives, Olive Brine

BEER

Premium Domestic Bottles \$7.50

Blue Moon Belgian White, Michelob Ultra

Domestic Bottles \$7.00

Bud Light, Coors Light, Miller Light

Imported Bottles \$7.50

Corona, Dos xx, Heineken

Draft Beer

Freetail "Soul Doubt" IPA \$7.50

Karbach "Love Street" Kolsch-Style Blonde \$7.50 *Hill*

Country Honey Blonde \$9.00

ALTERNATIVE

Guinness Draught \$8.00

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