



TO SHARE

BBQ SHORT RIB NACHOS 15
house-made bbq, braised short rib, sharp cheddar, chilis

OUR CHICKEN WINGS 11
sweet & spicy, crispy ginger & garlic, sesame, peanuts, green onions, cilantro

FRANK'S RED HOT WINGS 11
crispy and spicy, an American classic

KOH SI CHANG CALAMARI 12
sweet chili, tofu, jalepeño

CHARRED ARTICHOKEs GF 11
lemon parsley aioli

OLD BAY SHRIMP GF 14
cocktail sauce, lemon

FRIED GREEN TOMATO 12
burrata cheese, chili marmalade, mint

BLISTERED SHISHITO PEPPER 8
cotija, smoked paprika crema

CAULIFLOWER TEMPURA 10
spicy mayo, peas, chiles, tomato

EDAMAME GF 7
lemon, togarashi

POMEGRANATE GUACAMOLE 12
dried fruit, cotija

STICKY RIBS 12
half rack, sesame, scallion

SOUP

SOUP OF THE DAY 6
bottomless

FRENCH ONION 9
crouton, gruyere

SlIDeRs

PULLED PORK 5
BBQ, coleslaw, pickles

CHICKEN 5
apricot jam, arugula

SalaDs

THE WEDGE GF 9/12
iceberg, tomato, bacon, bleu cheese, shallots, buttermilk ranch dressing

LOADED CAESAR 6/9
romaine, cucumber, red onion, tomato, olives, parmesan, croutons

HOUSE SALAD GF 6/9
plain and simple

FALL HARVEST 9/12
shaved kale, roasted brussels sprouts, seasonal squash, almond, lemon vinaigrette

BERRIES & BEET GF 9/12
arugula, seasonal berries, crème fraîche, quinoa, champagne vinaigrette

ADD ON
salmon 9 chicken 6 steak 9

FRoM the LAND

GLAZED SHORT RIBS GF 28
seasonal vegetables, rosemary polenta

VEGETABLE CURRY GF 15
coconut, lemongrass, ginger, seasonal vegetables

KOREAN FRIED RICE GF 🔥 13
sunny side up

CHICKEN & DUMPLINGS 16
ricotta gnocchi, parmesan crema, breadcrumbs

ROASTED SPRING CHICKEN GF 23
smashed potatoes, brown butter spinach, natural juice

STEAK FRITES 28
herbed butter, house salad

FRoM the SEA

SHRIMP & GRITS GF 21
pork belly, chorizo, braised greens

SCOTTISH SALMON 24
couscous, brussels sprouts, butternut squash

CATCH OF THE DAY GF MP
cauliflower purée, fennel, greens, lemon conserva

SEARED SCALLOPS GF 30
crab scampi, broccolini

HANDS ON

comes with small house salad or fries

THE SEVEN BURGER* 19
wagyu beef, braised short ribs, caramelized onion, bacon & Swiss

BACKYARD BURGER* 12
bacon, cheddar, lettuce, tomato, red onion
make it impossible - beyond beef, protein-style

CHICAGO-STYLE DOG 9
pickle, tomato, onion, sweet relish, sport peppers, celery salt & mustard

BLACKENED CHICKEN SANDWICH 14
provolone, bacon, guacamole

ROAST BEEF DIP 15
Brandt beef prime rib, provolone, au jus

SiDes - 7

GRILLED BROCCOLINI GF
preserved lemon, sea salt

COLCANNON POTATOES GF
melted leeks, green onion, bacon, parsley

SZECHUAN GREEN BEANS GF
asparagus, ginger, garlic

MAC N' CHEESE
add crab - 6

HAND-CUT FRENCH FRIES
sea salt

ROASTED BRUSSELS SPROUTS GF
crispy pancetta, shaved parmesan

CLASSIC COCKTAILS

MANHATTAN

whiskey, vermouth, bitter

#10 NEGRONI

Tanqueray 10, Campari, sweet vermouth

OLD FASHIONED

whiskey, bitter, Luxardo cherry

MARTINI

vodka or gin, dry vermouth

HanDCrafTed COCKTAILS

CAIPIROSKA DE UVA

Ciroc vodka, grapes, simple syrup, lime

LYCHEE ON THE LEVEL

Grey Goose vodka, lychee purée, ginger

THE BIG SLEEP

Tanqueray 10, blood orange juice, chamomile syrup, ginger

SPARKLING SEVEN

Tito's vodka, pear purée, simple syrup, lemon juice, prosecco

BOURBON PEACH SMASH

Bulleit bourbon, lemon, peach, mint, Grand Marnier, simple syrup

VINO Y JALISCO

red zinfandel, Casamigo Añejo tequila, pomegranate juice, honey simple syrup, cinnamon

DON COSMO

Don Julio Respado, Grand Marnier, lime juice, cranberry juice

SMOKIN MARGARITA

Camarema Reposado tequila, Grand Marnier, lime juice, orange juice, simple syrup, Del Maguey Chichicapa mezcal

MANGO CAIPARINHA

Leblon Cachaca rum, lime, mango, simple syrup



DESERT MOUNTAIN

BEER

DRAFT

Bud Light	4
Coors Light	4
Guinness	6
Stella Artois	5
Goose Island IPA	5
Tower Station IPA AZ	5
Two Brother's "Seven" Pilsner AZ	5
Paulaner Hefe-Weizen Germany	5
Kilt Lifter, Four Peaks Brewing Co. AZ	5
White Russian Imperial Stout AZ	7
Boston Lager Samuel Adams	5
Sierra Nevada Pale Ale CA	5

IMPORTED/DOMESTICS

Bud Light	4
Coors Light	4
Corona	5
Heineken	5
Michelob Ultra	4
Miller Light	4
Stella Artois	5
O'Doul's Non-Alcoholic	4
Red Hook	5
Pilsner Urquell	5

CRAFT

DogFish Head 60mn IPA, DE	ABV% 6.0	6
Tower Station IPA, AZ	ABV% 7.3	8
White Russian Imperial Stout, AZ	ABV% 9.4	8
Pinner, Throwback IPA, Oscar Blues Brewery, CO	ABV% 4.9	5
Sculpin IPA, Ballast Point, CA	ABV% 7.0	6
Longfin Lager, Ballast Point, CA	ABV% 4.5	6
Denver Pale Ale, Great Divide, CO	ABV% 5.0	6
Paulaner Hefe-Weizen, Germany	ABV% 5.5	6
North Wind Imperial Stout, Two Brothers, IL	ABV% 9.2	6
Kilt Lifter, Four Peaks Brewing Co., AZ	ABV% 6.0	5
Sierra Nevada Pale Ale, CA	ABV% 5.6	5
Abbey, Belgian-Style Dubbel, New Belgium, CO	ABV% 7.0	6
Boston Lager Samuel Adams, MA	ABV% 5.0	5

DESSERTS

SunDaes & SWEETS - 8

BANANA SPLIT

vanilla, chocolate & strawberry ice cream, whipped cream, chocolate & caramel sauce, cherry conserve

BLACK FOREST BROWNIE

warm chocolate brownie, cherry conserve, vanilla gelato

CARAMEL APPLE CHEESECAKE

apple streusel, toasted peanut, sea salt

STICKY TOFFEE DATE CAKE

fresh banana pudding, raisin, pecan crunch

CARROT CAKE

brown butter toffee semifreddo, caramel corn

LEMON MERINGUE

rosemary pound cake, blueberry compote

ShAKEs for GROWN UPS

FROZEN WHITE RUSSIAN 12

kahlua, vanilla ice cream & vodka

THE NORTH SHORE 12

hazelnut liquor, vanilla ice cream, caramelized pineapple

MY OLD KENTUCKY HOME 12

woodford, preserved cherries, mint

THE ALEXANDER 12

crème de cacao, cognac, vanilla ice cream

GF = Gluten Free

*These items could be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg, may increase your risk for food borne illness. Many of our restaurant dishes can be modified to accommodate our guests with specific dietary needs. Please ask your server about gluten-free options or any additional dietary refinements.