



## Happy Hour at the Umbrella Bar

Monday-Fridays • 3:00pm-6:00pm



Featuring

**\$5** • Well Drinks

**\$4** • Domestic Bottled Beer

**\$2 Off** • Wines by the Glass

**\$8 Off** • All Bottles of Wine

**The Umbrella Bar-tini.....8 (during Happy Hour)**  
RumHaven Coconut Rum, Bacardi Rum, Reäl Coconut purée, coconut milk, a splash of pineapple, and fresh-squeezed lime juice, shaken and strained into a chilled martini glass

**\$10 Old Fashioneds** • Choose your Bourbon or Rye below

Angel's Envy • Basil Hayden® • Buffalo Trace Small Batch • Bulleit Rye  
Castle & Key Small Batch • Castle & Key Restoration Rye  
Elijah Craig Small Batch • James E. Pepper 1776 Small Batch  
James E. Pepper 1776 Rye • Four Roses Small Batch • Makers Mark  
Michter's US\*1 Small Batch Bourbon • Pinhook Rye • Woodford Reserve

## Porchside Cocktails

**Carson's Old Fashioned.....13**  
Pinhook Straight Rye, the Bitter Truth Aromatic and Orange Bitters, simple syrup and a cocktail cherry stirred together and served on the rocks; garnished with a lemon and orange twist

**The Tuxedo (Espresso Martini).....14**  
Three Olives Espresso Vodka, Borghetti Espresso Liqueur, and the Bitter Truth Chocolate Bitters shaken and strained into a chilled martini glass and layered with half & half foam; garnished with shaved chocolate

**Southern Gentleman.....12**  
Four Roses 80 Proof and simple syrup muddled with fresh blackberries, lemon, and basil; served on the rocks

**The Bogart.....14**  
Empress 1908 Elderflower Rose Gin, fresh-squeezed lemon juice, simple syrup, egg white, and a dash of the Bitter Truth Lemon Bitters, shaken and strained into a chilled coupe. Garnished with an edible orchid.

**The "9 to 5".....13**  
RumHaven Coconut Rum, Tito's Handmade Vodka, lemon and cranberry juice, house-made strawberry syrup and the Bitter Truth lemon bitters; garnished with a sparkling sugar rim and a fresh strawberry

**Chandler's Cosmo.....12**  
Stoli Cucumber Vodka, cranberry juice, fresh-squeezed lime juice, simple syrup, and triple sec, shaken and strained into a chilled martini glass with a lime wheel

**The Blanche.....12**  
Tito's Handmade Vodka, peach schnapps, lemon and orange juice, and triple sec; served on the rocks and garnished with an orange slice and a mint sprig

**Dubai Chocolate Martini.....15**  
Bottega Pistachio Crème Liqueur, Disaronno Amaretto, fresh-squeezed orange juice, and half & half, shaken and strained into a chilled martini glass. Garnished with a chocolate swirl, whipped cream, shaved chocolate and Pocky stick cookies

**The Umbrella Bar-tini.....12**  
RumHaven Coconut Rum, Bacardi Rum, Reäl Coconut purée, coconut milk, a splash of pineapple, and fresh-squeezed lime juice, shaken and strained into a chilled martini glass

**Blood Orange Paloma.....12**  
Camerena Reposado Tequila, and blood orange purée served over ice topped with Q Grapefruit Soda and garnished with a salt rim and a lime wedge

## Bottled & Canned Beer

**West 6th IPA.....6.25**  
**Blue Moon.....6.25**

**Miller Lite.....4.75**  
**Corona.....6.25**  
**Heineken 0.0 (Non-Alcoholic)....6.25**

**Michelob Ultra.....4.75**  
**Bud Light.....4.75**



## Wine List

### Sparkling & Champagne

Glass • Bottle

|                                                  |                |
|--------------------------------------------------|----------------|
| <b>La Marca</b> .....                            | <b>12 • 48</b> |
| Extra Dry, Prosecco • Vento, Italy               |                |
| <b>Veuve Clicquot Yellow Label Reserve</b> ..... | <b>98</b>      |
| Cuvée • Champagne, France                        |                |
| <b>Taittinger Brut “La Française”</b> .....      | <b>150</b>     |
| Champagne • Champagne, France                    |                |

### Pinot Grigio

Glass • Bottle

|                              |                |
|------------------------------|----------------|
| <b>Benvolio</b> .....        | <b>11 • 44</b> |
| Friuli Venezia Giulia, Italy |                |
| <b>Santa Margarita</b> ..... | <b>15 • 60</b> |
| Region of Alto Adige Italy   |                |

### Rosé

Glass • Bottle

|                                        |                |
|----------------------------------------|----------------|
| <b>La Crema</b> .....                  | <b>13 • 52</b> |
| Sonoma, California                     |                |
| <b>Calvet</b> .....                    | <b>14 • 56</b> |
| Sparkling Rosé Brut • Bordeaux, France |                |

### Sauvignon Blanc

Glass • Bottle

|                                        |                |
|----------------------------------------|----------------|
| <b>La Crema</b> .....                  | <b>13 • 52</b> |
| Sonoma, California                     |                |
| <b>Stoneleigh</b> .....                | <b>13 • 52</b> |
| South Island, Marlborough, New Zealand |                |

### Chardonnay

Glass • Bottle

|                                                    |                |
|----------------------------------------------------|----------------|
| <b>Kendall-Jackson “Vintner’s Reserve”</b> .....   | <b>12 • 48</b> |
| Sonoma, California                                 |                |
| <b>Sonoma-Cutrer “Russian River Ranches”</b> ..... | <b>15 • 60</b> |
| Russian River Valley, California                   |                |
| <b>Flowers</b> .....                               | <b>75</b>      |
| Sonoma Coast, California                           |                |
| <b>Stonestreet “Estate Vineyards”</b> .....        | <b>95</b>      |
| Sonoma Coast, California                           |                |

### Interesting Reds & Whites

Glass • Bottle

|                                                  |                |
|--------------------------------------------------|----------------|
| <b>Cavit Collection Moscato</b> .....            | <b>11 • 44</b> |
| Moscato • Trevenezie IGT, Lombardy, Italy        |                |
| <b>Relax</b> .....                               | <b>12 • 48</b> |
| Reisling • Germany                               |                |
| <b>Conydrum “Red Blend”</b> .....                | <b>12 • 48</b> |
| Zinfandel - Petite Sirah - Cabernet • California |                |
| <b>Les Cadrans de Lassegue</b> .....             | <b>78</b>      |
| St. Émilion, Gran Cru • Bordeaux, France         |                |

### Pinot Noir

Glass • Bottle

|                                                 |                |
|-------------------------------------------------|----------------|
| <b>Murphy Goode</b> .....                       | <b>12 • 48</b> |
| California                                      |                |
| <b>Incription by “King Estate”</b> .....        | <b>14 • 56</b> |
| Willamette Valley, Oregon                       |                |
| <b>Cambria “Julia’s Vineyard”</b> .....         | <b>60</b>      |
| Santa Maria Valley, California                  |                |
| <b>Belle Glos “Dairyman”</b> .....              | <b>85</b>      |
| Russian River Valley, Sonoma County, California |                |
| <b>Hartford Court “Land’s Edge”</b> .....       | <b>110</b>     |
| Sonoma Coast                                    |                |

### Merlot

Glass • Bottle

|                                |                |
|--------------------------------|----------------|
| <b>Decoy by Duckhorn</b> ..... | <b>12 • 48</b> |
| St. Helena, California         |                |
| <b>Oberon</b> .....            | <b>68</b>      |
| Napa Valley, California        |                |

### Cabernet Sauvignon

Glass • Bottle

|                                               |                |
|-----------------------------------------------|----------------|
| <b>Mark West</b> .....                        | <b>12 • 48</b> |
| California                                    |                |
| <b>Bootleg</b> .....                          | <b>15 • 60</b> |
| Paso Robles, California                       |                |
| <b>Daou Reserve</b> .....                     | <b>20 • 80</b> |
| Paso Robles, California                       |                |
| <b>Austin Hope (1L Bottle)</b> .....          | <b>22 • 88</b> |
| Paso Robles, California                       |                |
| <b>Stags’ Leap</b> .....                      | <b>115</b>     |
| Napa Valley, California                       |                |
| <b>Silver Oak</b> .....                       | <b>170</b>     |
| Alexander Valley, California                  |                |
| <b>Vértité La Joie • Cabernet Blend</b> ..... | <b>300</b>     |
| 74% Cabernet Sauvignon - 10% Cabernet Franc   |                |
| 7% Merlot - 6% Petit Verdot - 3% Malbec       |                |
| Sonoma County, California                     |                |
| <b>Cardinale 2014 • Cabernet Blend</b> .....  | <b>400</b>     |
| 88% Cabernet Sauvignon - 12% Merlot           |                |
| Napa Valley, California                       |                |



## Appetizers

|                                                                                                                                                                                  |                                                                                                                                     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| <b>Jumbo Shrimp Cocktail*</b> .....19                                                                                                                                            | <b>Carson's Grilled Brie</b> .....17                                                                                                |
| served in a martini glass with cocktail sauce, horseradish cream and parmesan toast points.                                                                                      | flame-grilled and served with bourbon pear chutney, candied pecans, seasonal fruit and a freshly baked parmesan baguette            |
| <b>Pimento Cheese Fritters</b> .....16                                                                                                                                           | <b>Baked Garlic Butter Oysters*</b> .....26                                                                                         |
| house-made pimento cheese breaded, fried, and served with spicy peach chutney                                                                                                    | baked in the shell with garlic butter, parmesan cheese and bread crumbs; topped with lobster, crab, and shrimp, béarnaise & caviar. |
| <b>Deviled Eggs</b> .....14                                                                                                                                                      | <b>Bacon Wrapped Filet Bites*</b> .....24                                                                                           |
| topped with cherrywood smoked candied bacon and chives                                                                                                                           | cherrywood smoked bacon wrapped filet mignon bites glazed with sriracha bourbon bbq; served on a bed of fried onion straws          |
| <b>Picnic Board (comes as is • no substitutions)</b> .....24                                                                                                                     | <b>Seared Ahi Tuna* (seared • rare)</b> .....19                                                                                     |
| pimento cheese spread, shaved hickory smoked ham, deviled eggs, brie cheese, candied bacon, peach jam, carrots, celery, cucumber, candied pecans and a toasted parmesan baguette | sliced and glazed with ahi sashimi sauce with our field green salad and wasabi aioli                                                |

## Soup & Salads

*Add grilled or fried chicken...7, grilled salmon\*...10, grilled blackened shrimp\*...9, or filet medallion\*...11*

|                                                                                                                                                                                                                                                                                                   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Shrimp Louie Wedge Salad*</b> .....19                                                                                                                                                                                                                                                          |
| jumbo shrimp, avocado, cucumber, bleu cheese crumbles, bacon bits, chopped tomatoes, red onion, sliced egg and thousand island dressing                                                                                                                                                           |
| <b>Ahi Tuna Stack (raw)*</b> .....20                                                                                                                                                                                                                                                              |
| Ahi Tuna, diced tomato, cucumber, avocado, red onion, fried onion straws, jasmine rice, sesame seeds, toasted ramen noodle nut mix, and drizzled with sweet and spicy soy dressing                                                                                                                |
| <b>Warm Bacon Salad</b> .....17                                                                                                                                                                                                                                                                   |
| fresh spinach and field greens mixed with chopped bacon, candied pecans, craisins, red onion, sliced egg, bleu cheese crumbles, and Granny Smith apples tossed in our warmed bacon dressing                                                                                                       |
| <b>Seafood Bisque*</b> .....17                                                                                                                                                                                                                                                                    |
| topped with garlic butter lobster, shrimp, crab, crème fraîche, chives and our puffed pastry                                                                                                                                                                                                      |
| <b>Southern Sip &amp; Salad</b> .....19                                                                                                                                                                                                                                                           |
| caesar salad served with parmesan garlic fries and a glass of California champagne, coffee, soda or tea                                                                                                                                                                                           |
| <b>Cobb Salad</b> .....19                                                                                                                                                                                                                                                                         |
| mixed greens tossed in our dill ranch dressing, topped with cucumber, red onions, bacon bits, sliced egg, ham, avocado, tomatoes, bleu cheese crumbles                                                                                                                                            |
| <b>Jayne's Pasta &amp; Fruit Salad</b> .....15                                                                                                                                                                                                                                                    |
| sliced strawberries, mandarin orange slices, chopped apples, blueberries, blackberries, toasted ramen noodle nut mix, pesto, cucumber, candied pecans, dried cranberries, tossed in raspberry vinaigrette and topped with vanilla blueberry goat cheese; served with a slice of our bread pudding |

## Burgers, Sandwiches, & More

*All burgers and sandwiches served with garlic parmesan fries (substitute for any back porch side...2)*

|                                                                                                                                                                                                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Back Porch Smashburger*</b> .....19                                                                                                                                                         |
| two patties smashed with grilled onions and topped with American cheese, lettuce, tomato, dill pickle chips and house burger sauce on a toasted brioche bun                                    |
| <b>Shaved Prime Rib</b> .....21                                                                                                                                                                |
| with sautéed mushrooms and onions, mozzarella and provolone cheese, horseradish cream, chives & ajús for dipping                                                                               |
| <b>Blackened Salmon Sandwich*</b> .....20                                                                                                                                                      |
| grilled salmon on our toasted brioche bun with lettuce, tomato, and red onion with dill ranch dressing                                                                                         |
| <b>Santa Barbara Chicken Club (Grilled or Fried)</b> .....19                                                                                                                                   |
| buttermilk marinated chicken breast grilled or fried, topped with melted Swiss cheese, on a toasted brioche bun, with lettuce, tomato, red onion, bacon, sliced avocado and garlic aioli       |
| <b>Hot Buttered Lobster Rolls*</b> .....39                                                                                                                                                     |
| chopped lobster sautéed in our herb garlic butter and placed on two butter toasted brioche lobster rolls                                                                                       |
| <b>Avocado Toast (Add an Over-Easy Egg at no charge)</b> .....18                                                                                                                               |
| sourdough toast with goat cheese spread, smashed avocado, diced tomatoes, cucumbers and red onion, then glazed with balsamic reduction                                                         |
| <b>Knife &amp; Fork Corn Dog</b> .....18                                                                                                                                                       |
| an all-beef kosher hot dog hand dipped, fried, drizzled and served with sweet and tangy carnival mustard                                                                                       |
| <b>Dallas Stuffed Baked Potato</b> .....19                                                                                                                                                     |
| stuffed with bbq pork belly mac 'n cheese, chives, butter, crème fraîche, and topped with one of Carson's signature "Sweet & Spicy Ribs" and served with our signature sweet field green salad |



## Steak Selections

*All steaks are grilled over an open flame & oven-finished with garlic butter, rosemary & thyme  
All Classic Cut and Prime Steaks are served with your choice of:*

*Side Caesar or Chopped Wedge Salad, One Back Porch Side Item, and Béarnaise or House Steak Sauce*

### Classic Cut USDA Steaks

|                                               |    |
|-----------------------------------------------|----|
| <i>Ribeye*</i> (18oz).....                    | 70 |
| <i>Center Cut New York Strip*</i> (12oz)..... | 60 |
| <i>Barrel Cut Filet*</i> (8oz).....           | 60 |
| <i>Petite Filet*</i> (6oz).....               | 45 |

### USDA Prime Steaks

|                                    |    |
|------------------------------------|----|
| <i>Prime Ribeye*</i> (18oz).....   | 87 |
| <i>Prime New York*</i> (12oz)..... | 78 |
| <i>Prime Filet*</i> (8oz).....     | 75 |
| <i>Prime Filet*</i> (6oz).....     | 60 |

*Add a Lobster Tail\* (7oz.) to your steak selection...25  
served with drawn butter*

### Top Your Steak

**Black & Bleu**  
blackened steak with toasted  
panko breadcrumbs and melted  
bleu cheese crumbles 6

**Oscar Style**  
finished with buttered  
lobster, crab, shrimp,  
béarnaise and asparagus 11

**Rosemary Parmesan Crust**  
broiled with rosemary butter,  
toasted panko breadcrumbs,  
and parmesan cheese 6

### Entrées From the Back Porch

*Add Side Caesar or Chopped Wedge Salad...6*

**Sweet Tea Peach Salmon\***.....38  
Grilled salmon with sweet and spicy peach tea chutney and served on pomme purée, and roasted rainbow carrots

**Champagne Chicken**.....33  
Fried chicken breast on a bed of pomme purée topped with our champagne mushroom sauce and served with roasted rainbow carrots

**Briased Short Ribs**.....40  
served on pomme purée with red wine demi-glace, sautéed rainbow carrots, mushrooms, and topped with fried onion straws and chives

**Low Country Pasta**.....28  
shrimp with spicy sausage, peppers, and onions in our white wine creole reduction tossed with our linguine and finished with freshly grated parmesan

**Millionaire's Baked Potato\***.....52  
shrimp, crab, and lobster sautéed in garlic butter loaded in our baked potato, with crème fraîche, chives and caviar in a bowl of seafood bisque; topped with a whole cold water lobster tail

**Sweet Maple Chicken & Waffles**.....19      **Hot Honey Chicken & Waffles**.....19  
fried chicken, maple syrup, and candied pecans      fried chicken with our hot honey glaze

**Scallops, Shrimp & Grits\***.....38  
with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits

**Sweet & Spicy Ribs**.....30  
tossed in our sriracha bourbon bbq and finished with shaved jalapeños, and toasted sesame seeds; served with garlic parmesan fries

**Sea Bass Oscar Style\***.....46  
Topped with lobster, crab, and shrimp and house béarnaise on pomme purée and asparagus

**Chicken Pot Pie**.....21  
topped with our buttery house-baked puffed pastry

**Butternut Squash Ravioli**.....33  
sautéed in our brown butter sage cream sauce, topped with freshly grated parmesan cheese and cracked black pepper

**Twin Lobster Tails\*** (7oz. cold water lobster tails) .....70  
finished with drawn butter and served with your choice of side caesar or chopped wedge salad and one Back Porch side item

### Back Porch Sides...8

*Pomme Purée (Mashed Potatoes) • Garlic Parmesan Fries • Roasted Rainbow Carrots • Mac 'n' Cheese  
Onion Rings • Sautéed Garlic Mushrooms • Loaded Baked Potato • Asparagus with Béarnaise*

Please notify us of any food allergies- not every ingredient is listed and your well-being is important to us  
\*State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness