

## BAR BITES

- Ultimate Nachos** **11**  
Crispy Tortilla Chips topped with Melted Cheese, Shredded Lettuce and Diced Tomatoes with your choice of Chicken or Seasoned Beef. Served with Sour Cream and Fire Roasted Salsa.
- Cheese Quesadillas** **9**  
Melted Cheddar Jack Cheese served with Shredded Lettuce, House Made Pico de Gallo, and Sour Cream. Add Chicken or Beef \$3, Steak \$5
- Wings** **13**  
Eight Wings served Naked or Sauced (Hot Honey – Classic BBQ – Jamaican Jerk – Mild – T&B's Garlic Parmesan – Lemon Pepper – Carolina Gold – Teriyaki). Add ½ order for \$5. All flats \$2
- Loaded Cheese Fries** **10**  
Crispy Fries topped with Melted Cheese, Cheddar Jack Cheese, Bacon and Scallions
- Sliders** **11**  
Choice of Beef Sliders topped with Lettuce, Tomato and Pickles or Chicken Sliders tossed in Buffalo Sauce and topped with Blue Cheese - Grilled or Fried
- Fried Pickles** **8**  
Tangy Dill Pickles dipped in a flavorful batter and fried til crispy golden brown
- Chips & Queso** **9**  
House-made Tortilla Chips served with warm and creamy Queso

Prices listed and advertised reflect cash payment. Card payments are subject to a 3.99% fee. 18% Gratuity automatically applied for



## EGG ROLLS

- Seafood Egg Rolls** **14**  
Crispy Egg Rolls stuffed with Shrimp, Salmon, and Cream Cheese. Drizzled with Sweet -N- Sour Sauce.
- Philly Cheesesteak Egg Rolls** **13**  
Crispy Egg Rolls stuffed with Shaved Beef and Provolone Cheese. Served with T&B Sauce.
- Buffalo Chicken Egg Rolls** **11**  
Crispy Egg Rolls stuffed with Buffalo Chicken, Monterey Jack and Cheddar Cheese

## SALADS

- House Salad** **10**  
Mixed Greens, Cucumbers, Red Onion, Diced Tomatoes and Garlic Croutons with choice of Dressing
- Classic Caesar Salad** **10**  
Chopped Romaine, Grated Parmesan Cheese, Garlic Croutons tossed in Caesar Dressing
- Fiesta Salad** **13**  
Mixed Greens, Cherry Tomatoes, Onions, Shredded Cheese, Avocado, Corn & Tortilla Chips Served with Avocado Ranch Dressing

Add Chicken \$7, Shrimp \$8, Salmon or Steak \$9  
Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch Dressing

## SIDES

- Hand Cut Fries** **5**
- Side Salad** **5**  
House or Caesar
- Brussel Sprouts** **5**  
Sauteed Brussel Sprouts sprinkled with Bacon and Balsamic Glaze
- Sweet Potato Tots** **4**  
Crispy Sweet Tots with Caramel Glaze and Powdered Sugar
- Mac - N - Cheese** **5**
- Corn on the Cob** **4**
- Smashed Potatoes** **5**  
Home-made Mashed Potatoes loaded with Cheddar Cheese, Bacon and Scallions
- Collard Greens** **5**

# MAIN MENU

- Fried Shrimp Basket** **16**  
*Eight Jumbo Shrimp battered and fried. Served with Fries and Cocktail Sauce for dipping.*
- Salmon and Grits** **19**  
*Blackened Salmon served over Creamy Cheese Grits with Cajun Cream Sauce. Deep Fried Salmon an additional \$2.*
- Philly Steak and Cheese** **14**  
*Rib Eye Steak, thinly sliced in house, grilled with Onions, Mushrooms, Red & Green Peppers, topped with Melted Provolone Cheese on a Hoagie Roll. Served with Fries.*
- T&B Chicken Sandwich** **14**  
*Grilled or Fried Chicken Breast tossed in your choice of Sauce, served on a Brioche Bun. Served with Fries.*
- Shrimp and Grits** **18**  
*Blackened Shrimp served over Creamy Cheese Grits with Cajun Cream Sauce*
- Lobster Tail and Shrimp** **33**  
*One Deep-fried Golden Brown Lobster Tail and eight Jumbo Fried Shrimp. Served with Fries.*
- Mac-N-Cheese Skillet** **14**  
*Creamy Mac-N-Cheese skillet. Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp \$8, Salmon or Steak \$9 or a Fried Lobster Tail for \$13.*
- Surf- N- Turf** **33**  
*6oz. Grilled Ribeye and Lobster Tail served over Rice Pilaf with Cajun Cream Sauce*
- Pineapple Fried Rice** **16**  
*Fresh Pineapple Bowl filled with Fried Rice. Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp \$8, Salmon or Steak \$9 or a Fried Lobster Tail for \$13.*
- Fried Lobster & Crab Cluster** **35**  
*Deep-fried Golden Brown Lobster Tail and Crab Leg Cluster served over Creamy Cheese Grits*
- Chicken Tenders** **15**  
*Hand Breaded Chicken Tenders served with French Fries and Honey Mustard*
- Classic Cheeseburger** **13**  
*Two Beef Patty's topped with Cheddar Cheese, Lettuce and Tomato on a Brioche Bun. Served with Fries. Add Bacon \$2*
- Fettucine Alfredo** **14**  
*Fettuccine Pasta topped with Creamy Alfredo Sauce, Add Grilled or Fried Chicken \$7, Grilled or Fried Shrimp for \$8, Salmon or Steak \$9 or a Fried Lobster Tail \$13.*
- Fried Lobster Tails** **34**  
*Two Deep-fried Golden Brown Lobster Tails served with Fries*
- Fried Salmon Bites and Fries** **19**  
*Deep Fried Salmon Bites served with Fries and T&B Sauce*
- Lollipop Lamb Chops** **30**  
*Three Grilled or Fried Lollipop Lamb Chops served with Creamy Mashed Potatoes and Grilled Asparagus.*
- Steak and Potatoes** **22**  
*6oz. Grilled Ribeye served with Sautéed Spinach and Mashed Potatoes over Cajun Cream Sauce*
- Crab Boil Bucket** **35**  
*2 Crab Clusters and 5 Shrimp served with Corn on the Cob, Red Potatoes and Boiled Eggs. Add additional Shrimp \$8 or a Lobster Tail for \$13.*



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# SWEET TREATS

## Boozy Cupcakes

6

**The Classic Cake** – For those “Give me chocolate and you can live” days. This decadent yellow cupcake is full of flavor and iced with classic chocolate frosting. **Make it Boozy** – pair it with a Godiva Chocolate Liqueur pipette for \$2!

**The Velvet Flame** – Soft and fluffy Red Velvet Cupcake set off with a delicious cream cheese frosting. **Make it Boozy** – pair it with a Baileys Irish Cream pipette for \$2!

**Sassy Strawberry** – This Strawberry Cupcake is the very definition of Sassy! It’s lively, bold, and full of spirit. **Make it Boozy** – pair it with a Smirnoff Vanilla Vodka pipette for \$2!

**Cookie Crumbler** – This Cookies and Cream cupcake stands at the top of its game!!! **Make it Boozy** – pair it with a Smirnoff Vanilla Vodka pipette for \$2!

## Oreo Cheesecake

7

*Creamy Oreo Cheesecake drizzled with a rich and creamy Milk Chocolate Sauce*

## Funnel Cakes

9

**Fruity Pebbles** – Yabba Dabba Delicious! Topped with Fruity Pebbles and Whipped Cream

**Strawberry** – Topped with Fresh Strawberries and Homemade Vanilla Cream Frosting

**Cookies & Cream** – Deep fried to Golden Perfection and topped with oh so sweet Cookies & Cream

**Plain Jane** – Our traditional funnel cake dusted with powdered sugar.



# BOOZ MENU

## SPECIALTY COCKTAILS

\$12

### Pour Decisions

Known to make Pour Decisions? Our amazing blend of Courvoisier, Chambord, Sour Mix and Passion Fruit is sure to help!

### Fine Line

Didn't have a chance to get a fine line from one of our Tattoo Artist? Then we've got you covered! Jose Cuervo, Courvoisier, Chambord, Sour Mix and Blackberry Syrup

### QC Breeze

This signature cocktail will definitely leave you feeling breezy! Jose Cuervo, Malibu, White Cacao, Sour Mix, Blue Curacao, and Pineapple Juice

### Booz Punch

Booz may not be the answer, but it sure helps you forget the question! Appleton Rum, Triple Sec, Amaretto, Sour Mix, Pineapple, Strawberry & Mango Juice with a splash of Sprite

### Mystic Melon Smash

This mystical drink will definitely take you to your happy place! Malibu Rum, Melon & Banana Liqueur, Sour Mix and Pineapple Juice

### Island Dream

In need of a vacation? Let this cocktail take you away! Cîroc Coconut, Pineapple Juice, Grenadine, and St. Germaine

### Jolly Rancher

Best way to describe this is Sweet and Juicy! Crown Royal with Peach Schnapps and Cranberry Juice

### Guilty Pleasures

So Good you'll have guilt about ordering a second or third! Tito's, Baileys Irish Cream, and a drizzle of Chocolate

### Geisha Girl

Inspired by our very own Geisha Girls. This refreshing cocktail made with Mango Cîroc, Mango Nectar and Fresh Mint is sure to keep you entertained!

### Cover Up

T&B's twist on a Supreme Margarita, made with 1800 and a float of Grand Marnier

### Yellow Dragon

If you like Good Fortune this cocktail is for you! Tito's Vodka, Malibu Rum, Triple Sec and Pineapple Juice

### Strawberri-tini

No explanation needed! Cîroc VS, Grand Marnier, Strawberry Puree & Sour Mix.

### Get Your Rocks Off

Tequila, Peach Schnapps & Lemonade. Served with Rock Candy so you can get your ROCKS off!

## BEER

Bold Rock Apple Cider	4
Blue Moon	6
Bud Light	4
Budweiser	4
Corona Extra	5
Corona Light	5
Guinness	6
Heineken	5
Michelob Ultra	4
Miller Lite	4
Modelo	4
Catawba White Zombie IPA	6
Wicked Weed Pernicious IPA	6

## WINE & CHAMPAGNE

	Glass/Bottle
CABERNET SAUVIGNON	7/32
CAVA BRUT	8/36
MANGO MOSCATO	9/39
MOSCATO	8/36
PINOT GRIGIO	7/32
PROSECCO	8/36

## BUBBLES BY THE BOTTLE

LUC BELAIRE ROSE	100
LUC BELAIRE GOLD	125
LUC BELAIRE LUXE ROSE	150
LUC BELAIRE RARE LUXE	175
LUC BELAIRE BLEU	200
MOET & CHANDON NECTAR IMPERIAL	200
ACE OF SPADES	600

Try our Boozy Slushie!  
Ask your Server about the  
flavor of the week

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