

BAR BITES

Ultimate Nachos	11
<i>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.</i>	
Cheese Quesadillas	9
<i>Melted Cheddar Jack Cheese served with Shredded Lettuce, House-made Pico de Gallo, and Sour Cream. Add Beef \$3, Chicken \$5, or Steak \$9.</i>	
Wings	13
<i>Eight Wings served Naked or Sauced (Hot Honey – Classic BBQ – Jamaican Jerk – Mild – T&B’s Garlic Parmesan – Lemon Pepper – Carolina Gold – Teriyaki – Hennessy Gold). Add ½ order for \$6. All flats \$4.</i>	
Loaded Cheese Fries	10
<i>Crispy Fries topped with Melted Cheese, Cheddar Jack Cheese, Bacon, and Scallions</i>	
Sliders	11
<i>Choice of Beef Sliders topped with Lettuce, Tomato and Pickles or Chicken Sliders tossed in Buffalo Sauce and topped with Blue Cheese. Available Grilled or Fried.</i>	
Fried Pickles	8
<i>Tangy Dill Pickles dipped in a flavorful batter and fried til crispy golden brown</i>	
Chips & Queso	9
<i>Tortilla Chips served with warm and creamy Queso</i>	
Seafood Egg Rolls	14
<i>Crispy Egg Rolls stuffed with Shrimp, Salmon, and Cream Cheese. Drizzled with Sweet -N- Sour Sauce.</i>	
Philly Cheesesteak Egg Rolls	13
<i>Crispy Egg Rolls stuffed with Shaved Beef, Mozzarella Cheese, Peppers, and Onions. Served with our famous T&B Sauce.</i>	
Oxtail Quesadillas	16
<i>Slow cooked braised oxtails in a rich T&B Gravy. Served in a warm Cheese Crusted Quesadilla.</i>	
Fried Grits	15
<i>Golden crusted grit fritters filled with creamy cheese grits, melted cheese, scrambled eggs and your choice of Bacon or Turkey Sausage Breadcrumbs and deep fried to perfection. Lightly drizzled with Cajun Cream Sauce</i>	
Oxtail Birria Tacos	17
<i>3 Tacos filled with slow cooked Braised Oxtails and melted Mozzarella Cheese. Perfectly seared and served with succulent gravy.</i>	



SALADS

House Salad	11
<i>Mixed Greens, Cucumbers, Red Onion, Diced Tomatoes and Garlic Croutons with choice of Dressing</i>	
Classic Caesar Salad	11
<i>Chopped Romaine, Grated Parmesan Cheese, Garlic Croutons tossed in Caesar Dressing</i>	
Fiesta Salad	14
<i>Mixed Greens, Diced Tomatoes, Onions, Shredded Cheese, Avocado, Corn & Tortilla Chips Served with Avocado Ranch Dressing</i>	
Cobb Salad	14
<i>Chopped Romaine, Mixed Greens, Boiled Eggs, Craisins, Diced Tomatoes, Cucumbers and Croutons with choice of Dressing</i>	

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



FLAT BREADS

Philly Steak & Cheese	14
<i>Traditional Philly Steak and Cheese made with melted mozzarella cheese, savory cheese sauce, and chopped steak. Garnished with green onions.</i>	
Smoky BBQ	14
<i>Seasoned sliced chicken breast with a smoky barbeque sauce, melted mozzarella cheese, and thinly sliced red onions</i>	
Veggie Flatbread	12
<i>Thinly sliced red onions, peppers, mushrooms and melted mozzarella cheese</i>	

SIDES

Hand Cut Fries	5
Side Salad	5
<i>House or Caesar</i>	
Brussel Sprouts	5
<i>Flash fried Brussel Sprouts sprinkled with Bacon and Balsamic Glaze</i>	
Sweet Potato Tots	5
<i>Crispy Sweet Tots with Caramel Glaze and Powdered Sugar</i>	
Mac – N – Cheese	5
Mashed Potatoes	5
<i>Home-made Mashed Potatoes. Get them loaded with Cheddar Cheese, Bacon, and Scallions for \$2.</i>	
Asparagus	5
Rice	5
Spinach	5

MAIN MENU

Fried Shrimp Basket **16**
Eight Jumbo Shrimp battered and fried. Served with French Fries and Cocktail Sauce.

Salmon and Grits **21**
Blackened Salmon served over Creamy Cheese Grits with Cajun Cream Sauce. Deep Fried Salmon an additional \$2.

Philly Steak and Cheese **15**
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.

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.

Shrimp and Grits **20**
Blackened or Fried 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**
8oz. Grilled Ribeye and Lobster Tail served with your choice of Mashed Potatoes or Rice Pilaf.

Braised Oxtails **29**
Slow cooked braised oxtails in rich and creamy T&B gravy. Served with your choice of Rice, Mashed Potatoes or Grits.

Fried Lobster and Crab Cluster **33**
Deep-fried Golden Brown Lobster Tail and Crab Cluster served over Creamy Cheese Grits

Chicken Tenders **16**
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 **15**
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 for \$13.

Fried Lobster Tails **34**
Two Deep-fried Golden Brown Lobster Tails served with Fries

Fried Salmon Bites and Fries **20**
Deep Fried Salmon Bites served with Fries and our famous 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**
8oz. Grilled Ribeye served with Sauteed Spinach and Mashed Potatoes over Cajun Cream Sauce



SWEET TREATS

Oreo Cheesecake **7**
Creamy Oreo Cheesecake in a chocolate cookie crust drizzled with more Oreos and a rich Chocolate glaze.

Strawberry Cheesecake **7**
Layers of traditional New York cheesecake in a graham cracker crumb, yellow short cake, strawberry jam, and strawberry mousse finished with a light strawberry glaze and graham crunch.

Fried Oreos **8**
5 Deep Fried Oreos drizzled with sweet cream and cookie crumbles. Add a scoop of vanilla ice cream for \$2.

BOOZ MENU

SPECIALTY COCKTAILS

Pour Decisions	\$14
<i>Known to make Pour Decisions? Our amazing blend of Courvoisier, Chambord, Sour Mix and Passion Fruit is sure to help!</i>	
Fine Line	\$12
<i>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</i>	
QC Breeze	\$13
<i>This signature cocktail will definitely leave you feeling breezy! Jose Cuervo, Malibu, White Cacao, Sour Mix, Blue Curacao, and Pineapple Juice</i>	
Black Stallion Margarita	\$17
<i>Patron Silver shaken with Blackberry and Sour Mix. Smooth on the sip, bold on the finish – this stallion doesn't play!</i>	
Booz Punch	\$12
<i>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</i>	
Mystic Melon Smash	\$12
<i>This mystical drink will take you to your happy place! Malibu Rum, Melon & Banana Liqueur, Sour Mix and Pineapple Juice</i>	
Island Dream	\$13
<i>In need of a vacation? Let this cocktail take you away! Cîroc Coconut, Pineapple Juice, Grenadine, and St. Germaine</i>	
Espresso Martini	\$18
<i>Patron Reposado, Bailey's, and Kahlua. This irresistible martini keeps the party going long after the last call!</i>	
Jolly Rancher	\$13
<i>Best way to describe this is Sweet and Juicy! Crown Royal with Peach Schnapps and Cranberry Juice</i>	
Guilty Pleasures	\$12
<i>So Good you'll have guilt about ordering a second or third! Tito's, Bailey's Irish Cream, and a drizzle of Chocolate</i>	
Geisha Girl	\$12
<i>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!</i>	
Cover Up	\$14
<i>T&B's twist on a Supreme Margarita, made with 1800 and a float of Grand Marnier</i>	
Yellow Dragon	\$12
<i>If you like Good Fortune this cocktail is for you! Tito's Vodka, Malibu Rum, Triple Sec and Pineapple Juice</i>	
Strawberri-tini	\$14
<i>No explanation needed! Cîroc VS, Grand Marnier, Strawberry Puree & Sour Mix</i>	
If I D'USSE So Myself	\$13
<i>So Smooth it compliments itself. D'USSE Cognac with a splash of triple sec and a soft sour finish.</i>	
Spicy Mango-Rita	\$17
<i>Sweet Mango, Smooth Patron, Spicy Finish. Sip carefully – she bites!</i>	

BEER

BOLD ROCK APPLE CIDER	4
BLUE MOON	6
BUD LIGHT	4
CORONA EXTRA	5
HEINEKEN	5
MICHELOB ULTRA	4
MODELO	4
WICKED WEED PERNICIOUS IPA	6

WINE & CHAMPAGNE

	Glass/Bottle
CABERNET SAUVIGNON	7/32
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
MOET & CHANDON NECTAR IMPERIAL	200
ACE OF SPADES	600

THE SOCIAL CLUB

Classy yet Fun, Designed for Group Indulgence!

MIMOSA TOWER	80
<i>Choice of OJ, Pineapple, Cranberry or Mango</i>	
MARGARITA TOWER	100
<i>Choice of Classic, Mango, Strawberry, or Peach</i>	
PATRON TREE	75
<i>Why pick one when you can have them all? A branching tree that includes 4 Specialty Patron Cocktails ready for your crew to sip and conquer. Warning: may cause serious squad envy.</i>	
SHOTS ON SHOTS ON SHOTS	50
<i>A line up of our favorite shots – perfect for sharing (or daring). Grab the tray and let the fun begin! Includes six shots - choose from Lemon Drop, Green Tea, or Washington Apple!</i>	

