

Tattoo & Booze

LOUNGE

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
- T&B Turkey Leg** **15**
Smoked Turkey Leg. Served Naked or Sauced. Make it a meal with your choice of 2 sides for an additional \$8.



EGG ROLLS

- Seafood Egg Rolls** **12**
Crispy Egg Rolls stuffed with Shrimp, Salmon, and Cream Cheese. Drizzled with Sweet -N- Sour Sauce.
- Philly Cheesesteak Egg Rolls** **11**
Crispy Egg Rolls stuffed with Shaved Beef and Provolone Cheese. Served with T&B Sauce.
- Cheeseburger Egg Rolls** **11**
Crispy Egg Rolls stuffed with Seasoned Ground Beef and Monterey Jack. Drizzled 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
- 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**

Prices listed and advertised reflect cash payment. Card payments are subject to a 3% fee. 18% Gratuity automatically applied for Parties of 6 or more.

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 Tails 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** 15
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
- T&B Burrito** 15
Seasoned Rice and Black Beans with your choice of seasoned Ground Beef or Chicken. Drizzled with Queso and served with Lettuce, Shredded Cheese and Pico de Gallo. Substitute Grilled Shrimp \$8, Steak \$9
- Steak and Potatoes** 22
6oz. Grilled Ribeye served with Sauteed 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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