

Social Hour Menu

TUESDAY - SATURDAY | 3 - 6 PM

The Social Hour menu is offered exclusively in the bar & on the terrace.
Food and beverage may not be taken into the dining room.

\$12 Cocktails

Cabin In The Woods

four roses bourbon/hickory wood smoked/
black walnut-maple syrup/angostura & smoked orange bitters

French 44

tanqueray gin/lemon/demerara/prosecco

Cider Mule

tito's vodka/apple cider/lemon/ginger beer

\$8 Spirits

Tito's Vodka | Citadelle Gin | Lunazul Blanco Tequila

Four Roses Bourbon | Cocktail upcharge may apply.

\$12 Wine

Sauvignon Blanc Whitehaven

Pinot Noir Evolution

\$8 Wine

Prosecco | Prosecco Rosé

Sparkling Wine (alcohol-free)

House White | House Red

\$6 Beer

Stella Artois

Stone Delicious IPA

Seasonal Rotating Selection

Port City Optimal Wit

Bingo Beer Lager

Heineken 0.0 (alcohol-free)

Jula's Signature Trio 25

Beef Slider white cheddar | Mini Lobster Roll S

Croque Monsieur P ham/gruyere/bechamel

Starters

Adult Happy Meal 15

two cheeseburger sliders & fries

Wagyu Piggies in a Biscuit 12

hot honey/sweet & spicy ketchup/violet mustard

Pot Stickers P 15

sweet & sour and spicy aioli sauces

Pow Pow Shrimp S 13

sweet & spicy sauce/chives

\$10 Flatbreads (available from 6-10 pm 12)

Classico V | GFO

mozzarella & provolone/tomato sauce

Garden Truffle Flatbread V | GFO

brie sauce/mozzarella & provolone/roasted mushrooms/
caramelized onions/white truffle oil/micro basil/balsamic glaze

Three Meat P | GFO

mozzarella & provolone/tomato sauce/pepperoni/
crumbled sausage/crispy bacon

Hot Honey Pepperoni P | GFO

mozzarella & provolone/tomato sauce/pepperoni/hot honey

\$35 Wine by the Bottle (limited availability)

Aviva Vino Vinho Verde

Hughes Beaulieu Picpoul de Pinet

Chateau de Pont Sauvignon Blanc

Rodney Strong Chardonnay

Leese - Fitch Cabernet

Executive Chef Thomas Crenshaw

N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.

20% auto-gratuity applied to parties of 5+ | We limit split checks to three per table.

We are a cashless restaurant & accept the following:     