

# MIMOSA



GRILL

## DRINK SPECIALS

- Monday:** ½ price glasses of wine  
*(excluding Coravin wines)*
- Tuesday:** \$6 draft beers
- Wednesday:** ½ price bottles of wine  
*(from BTG list)*
- Thursday:** \$5 sangria
- Friday:** ½ price bottles of wine  
*(from BTG list)*
- Saturday:** \$2 off bourbon drinks  
*(excluding signature cocktails)*

## SIGNATURE COCKTAILS

**S'MORES OLD FASHIONED 15**  
smoked Knob Creek bourbon, marshmallow syrup,  
chocolate bitters

**PISCO SOUR\* 11**  
pisco grape brandy, fresh lime juice simple syrup, egg  
white

**DEVIL'S DAIQUIRI 13**  
El Jimador reposado, St. Germaine, agave, orange bitters,  
basil leaves, lemon juice

**MOONSHINE SANGRIA 10**  
a southern twist to this classic cocktail with apple pie  
infused moonshine

**THE QUEEN BEE 14**  
Aviation gin, Drambuie, fresh lemon juice, honey syrup

**UNGODLY HOUR 15**  
Maker's Mark bourbon, Lillet Blanc, Asian pear sage  
syrup, fresh lemon juice, orange bitters

## ZERO-PROOF

**ST. AGRESTIS PHONY NEGRONI 10**  
Tuscan juniper, Southern Italian citrus and floral  
notes

**GRAPEFRUIT-ROSEMARY SPRITZ 9**  
Fever Tree sparkling grapefruit, rosemary syrup,  
fresh grapefruit juice

**APPLE GINGER FIZZ 8**  
apple cider, honey syrup, Topo Chico sabores  
tangerine, ginger

**CUCUMBER REFRESHER 10**  
Cut Above zero proof gin, cucumber, basil, fresh  
lime juice, simple syrup

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## BAR BITES

Half Price | 4-6pm | Monday-Friday

**SMASH BURGER\* 18**  
cheddar cheese, pimento cheese, pickles

**SWEET & SPICY  
CHICKEN TENDERS (3) 9**

**CRAB & PIMENTO  
CHEESE PUPPIES 20**

**BIG KALE  
CAESAR SALAD 15**  
kohlrabi, quinoa, toasted pistachios, midnight  
moon cheese, tahini caesar

**LOBSTER CAKE SLIDERS 22**  
lobster, dill cream, soft roll

**PIMENTO CHEESE DIP 14**  
mimosa's pimento cheese, fried saltines,  
local raw veggies

**GRILLED CHICKEN SANDWICH 16**  
sriracha brown sugar bacon, lettuce, mayo,  
caramelized onions

**SMOKY FRIED OYSTERS 18**  
dill pickle sauce, cucumber chow chow,  
salsa macha

**MEAT & CHEESE BOARD 20**  
chef's selection of artisan meats & cheeses

**SMOKED SALMON DIP 16**  
lemon, dill, mascarpone cheese

**SMOKED SAGE PORK  
MEATBALLS\* 14**  
marinara & ricotta

*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness*

\*This item is served using raw or  
undercooked ingredients