



# BLACK PRONG BAR & GRILL

## STARTERS

BREAD SERVICE 8

DAILY FOCACCIA | INFUSED OIL | SEASONAL BUTTER | LOCAL HERBS

SOUP DU JOUR 10

CURATED DAILY FROM LOCAL & SEASONAL INGREDIENTS

SMOKED MEATBALL 14

CARAMELIZED PROVOLONE | MICRO BASIL | SHAVED PARMESAN

PARMESAN & HERB CROSTINI | MICRO HERBS

CRAB CAKE 16

GRILLED PINEAPPLE SALSA | GREEN GODDESS AIOLI

LOCAL MICRO GREENS | LOCAL FLOWERS

CANDIED BRUSSEL SPROUTS 12

CRISP PORK BELLY | BALSAMIC HONEY | CANDIED PECANS

MARIGOLDS

## GREEN HOUSE

ROASTED BEETS WITH A  
BLOOD ORANGE VINAIGRETTE 16

ROASTED BEETS | BULLS BLOOD | MICRO ARUGULA

BLOOD ORANGE SEGMENTS | GOAT CHEESE SNOW | BEET MOUSSE WATERMELON RADISH | HEIRLOOM CARROT | HONEY & ALMOND CRUMBLE

GRILLED HALLOUMI WITH  
A LEMON TAHINI VINAIGRETTE 16

BABY RED OAK | SHAVED BRUSSEL SPROUTS | HEIRLOOM TOMATO

CAESAR WITH A PARMESAN VINAIGRETTE 14

FOCACCIA CROUTON | SHAVED PARMESAN | RED SORREL

## HANDHELDS

CAPRESE FLATBREAD 18

HEIRLOOM TOMATO | BURRATA | MICRO BASIL | BALSAMIC PEARLS

RUSTICA FLATBREAD 18

PEPPERONI | HOT HONEY | MICRO ARUGULA

CHICKEN SALAD 16

APPLES | GRAPES | SHAVED RED ONION | MICRO GREENS

SLICED BRIOCHE | SERVED WITH HOUSE CUT FRIES OR TOMATO SALAD

ROASTED ROOT VEGETABLE WRAP 16

BURRATA | HEIRLOOM TOMATO | ARUGULA | BALSAMIC HERB

VINAIGRETTE | SUNDRIED TOMATO TORTILLA

SERVED WITH HOUSE CUT FRIES OR TOMATO SALAD

WAGYU CHEESEBURGER\* 20

TOMATO BACON JAM | WATERCRESS | HAVARTI | SPICED HOUSE

PICKLES | BRIOCHE BUN | SERVED WITH HOUSE CUT FRIES OR

TOMATO SALAD | VEGETARIAN BURGER AVAILABLE

LOBSTER ROLL 20

CILANTRO LIME AIOLI | MICRO CILANTRO | HERB BUTTERED

BRIOCHE ROLL | SERVED WITH HOUSE CUT FRIES OR TOMATO SALAD

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% Gratuity will be automatically applied to tables of six or more.

## OFF THE DOCKS

LOBSTER RAVIOLI 34  
RICOTTA | LEMON | SHAVED PARMESAN | BASIL PESTO  
CARAMELIZED ACORN SQUASH | MICRO BASIL | PARMESAN CRUMBLE

QUINOA CRUSTED SALMON\* 32  
GREEN PEA PUREE | FRISEE | LOCAL VIOLA | CHILI OIL  
ORANGE BEURRE BLANC | BULLS BLOOD

CRAB CAKE 36  
WATERCRESS | RADISH | PICKLED PEPPERS | SHAVED ONION | ORANGE BEURRE BLANC

GUAVA GLAZED MAHI 34  
BROCCOLINI | FORBIDDEN RICE | APRICOT | LOCAL FLOWERS

PAN SEARED SCALLOPS\* 36  
PARSNIP PUREE | BABY ZUCCHINI | CITRUS BEURRE BLANC | LOCAL FLOWERS

GULF SHRIMP 28  
SHORT RIB RISOTTO | PEARL ONION | GREEN PEAS | MASCARPONE | LOCAL GREENS

## OFF THE FARM

AIRLINE CHICKEN BREAST 32  
PARMESAN HERB FINGERLING POTATOES | HEIRLOOM TOMATO CONFIT  
CARAMELIZED ONION & BOURBON JAM | CRISPY ONION

ROSEMARY & THYME ROASTED PORK TENDERLOIN 30  
CARAMELIZED ACORN SQUASH | MARINATED ZUCCHINI | BROWN BUTTER CREAM

BRAISED SHORT RIB 38  
TRUFFLE POMMES PUREE | CIPOLLINI ONION | BROCCOLINI | CABERNET DEMI-GLACE

12 OZ PRIME NY STRIP\* 46  
VEGETABLE GRATIN | GREEN PEPPERCORN & BRANDY AU POIVRE

PAN SEARED VENISON 46  
PARSNIP PUREE | BRAISED CARROT | CABERNET DEMI-GLACE

SURF & TURF\* 52  
7OZ FILET | LOBSTER GNOCCHI | CRISPY SHAVED BRUSSEL SPROUTS  
BLACK TRUFFLE CREAM | HERB OIL

VEGETARIAN SPECIAL 24  
CHEFS DAILY SPECIAL CURATED FROM LOCAL INGREDIENTS

## ACCOMPANIMENTS

ROASTED ZUCCHINI 8  
BROCCOLINI 8  
FORBIDDEN RICE 8

VEGETABLE GRATIN 8  
TRUFFLE POMMES PUREE 8  
BRAISED CARROTS 8

# WINE LIST

BY THE GLASS | BOTTLE

## MALBEC

DOMAINE BOUSQUET, 2023 14|50  
MENDOZA, ARGENTINA  
FULL BODY | RICH BLACKBERRY | RIPE PLUM  
SOFT TANNIS

LUCA OLD VINE, 2021 70  
MENDOZA, ARGENTINA  
FULL BODY | SAVORY DARK BERRY | SOFT SPICE  
DECADENT COCOA

## CABERNET

OBERON, 2022 62  
NAPA COUNTY, CALIFORNIA  
FULL BODY | BOLD BLACK CHERRY | SILKY TANNINS  
CANDIED BLACKBERRY | COFFEE

GEYSER PEAK, 2021 15|50  
SONOMA VALLEY, CALIFORNIA  
FULL BODY | DARK AND RED FRUIT | DECADENT COCOA  
BLACK PEPPER | RICH AND ROUND

AUSTIN HOPE, 2019 110  
PASO ROBLES, CALIFORNIA  
FULL BODY | BOLD DARK FRUIT | VANILLA  
GENTLE SPICE | SLIGHT SMOKINESS

## PINO NOIR

ERATH, 2023 16|60  
WILLAMETTE VALLEY, OREGON  
MEDIUM BODY | DARK AND RED FRUITS | BOLD EARTH  
SOFT SPICE

J VINEYARDS, 2022 75  
SONOMA COUNTY, CALIFORNIA  
MEDIUM BODY | DARK CHERRY | STONE FRUIT  
RICH LEATHER | BOLD EARTH

## MERLOT

FREI BROTHERS, 2022 65  
SONOMA COUNTY, CALIFORNIA  
FULL BODY | RED CURRANT | RIPE PLUM  
DRIED HERB | TOASTED OAK

CHÂTEAU SOUVERAIN, 2021 16|55  
CALIFORNIA  
MEDIUM TO FULL BODY | DARK BERRY  
TOASTED VANILLA | MOCHA | DARK SPICE

## RED BLEND

TROUBLEMAKER BY AUSTIN HOPE 14|50  
PASO ROBLES, CALIFORNIA  
FULL BODY | BRIGHT RED FRUITS | VANILLA  
BLACK PEPPER | GENTLE SPICE

PESSIMIST, 2022 75  
PASO ROBLES, CALIFORNIA  
FULL BODY | DARK FRUIT | FRESH LAVENDER  
SWEET COCOA | TOBACCO

## ROSE

CHARLES & CHARLES, 2023 14|50  
COLUMBIA VALLEY, WASHINGTON  
LIGHT TO MEDIUM BODY | SEMI DRY | LAVENDER  
BRIGHT RED BERRIES | ROSE PETAL

## RIESLING

SCHLOSS VOLLRADS QBA, 2021 65  
RHEINGAU, GERMANY  
LIGHT BODY | SEMI DRY | BRIGHT CITRUS  
STONE FRUIT | HONEYSUCKLE | LIGHT MINERALITY

GUNDERLOCH, 2021 15|50  
RHEINGAU, GERMANY  
LIGHT BODY | DRY | HERBAL SPICE | BRIGHT CITRUS  
CRISP MINERALITY

## CHARDONNAY

CHÂTEAU STE MICHELLE, 2022 15|50  
COLUMBIA VALLEY, WASHINGTON  
MEDIUM BODY | SEMI DRY | JUICY CITRUS  
SOFT VANILLA | SUBTLE OAK

LES PIERRES, 2022 90  
SONOMA COUNTY, CALIFORNIA  
MEDIUM TO FULL BODY | LIGHT CREAMINESS  
TOASTED OAK | BRIGHT CITRUS | LONG FINISH

GROTH ESTATE, 2022 110  
NAPA VALLEY, CALIFORNIA  
MEDIUM TO FULL BODY | RICH WHITE FRUIT  
CREME BRULEE | BAKING SPICE | CRISP ACIDITY

## SAUVIGNON

CROWDED HOUSE, 2023 75  
MARLBOROUGH, NEW ZEALAND  
LIGHT BODY | BALANCED | SWEET HERBACEOUSNESS ZESTY  
CITRUS | LIGHT MINERALITY

CLOUDY BAY, 2024 90  
MARLBOROUGH, NEW ZEALAND  
LIGHT BODY | ZESTY ACIDITY | PASSIONFRUIT  
HONEYDEW | FRESH CUT GRASS

MATUA, 2023 14|50  
MARLBOROUGH, NEW ZEALAND  
LIGHT BODY | JUICY MELON | TROPICAL FRUIT  
FRESH BASIL | HERBAL SPICE

## PINO GRIGIO

JERMANN, 2023 70  
FRIULI, ITALY  
MEDIUM TO FULL BODY | VELVETY AND CREAMY  
STONE FRUIT | SPICED VANILLA

TOMMASI, 2023 15|55  
VENETO, ITALY  
LIGHT TO MEDIUM BODY | BRIGHT CITRUS  
CITRUS BLOSSOM | HINT OF NUTTINESS | WHITE FRUIT

## PROSECCO

RUGGERI 16  
VENETO, ITALY  
SEMI DRY | GREEN APPLE | TROPICAL FRUIT  
PEAR | HINT OF FLORALITY

LA MARCA 65  
TREVISO, ITALY  
SEMI SWEET | RIPE CITRUS | APRICOT  
HONEY GRAPEFRUIT | TOUCH OF MINERALITY

## CHAMPAGNE

MOET & CHANDON IMPERIAL BRUT 30|120  
CHAMPAGNE, FRANCE  
MEDIUM BODY | BRIGHT AND DELICATE | ZESTY CITRUS  
GREEN APPLE | HINT OF ALMOND

**\$20 CORKAGE FEE FOR WINES  
BROUGHT FROM HOME**

# SPECIALTY COCKTAILS

CRIMSON SKIES 16  
WOODFORD RESERVE | CAMPARI  
AVERNA | LEMON SIMPLE

GARDEN OF THE GODS 16  
HENDRICKS GIN | ST. GERMAIN | CUCUMBER  
SIMPLE | LEMON JUICE | FRESH BASIL  
CELERY BITTERS

SMOKED MAPLE OLD FASHION 16  
KNOB CREEK MAPLE | JOHNNIE WALKER BLACK  
BING CHERRY | BLACK WALNUT BITTERS

MEETING AT MIDNIGHT 17  
HIGH WEST DOUBLE RYE | MARASCHINO LIQUEUR  
AVERNA | BLACK WALNUT BITTERS

OUT OF THE BLUE 16  
BELVEDERE | BLUEBERRY LAVENDER SIMPLE  
PEACH LIQUEUR | LEMON JUICE

ZOE'S GARDEN 15  
GUNPOWDER GIN | ST GERMAIN  
LEMON | DRY VERMOUTH

THE COUP DE GRAS 17  
REMY VSOP | COINTREAU | LEMON JUICE  
VANILLA SIMPLE

BRAMBLE BOURBON FIZZ 15  
OLE SMOKEY BLACKBERRY BOURBON  
BLACKBERRY PUREE | LIME JUICE  
MINT | GINGER BEER

**HAPPY HOUR  
4 - 5 PM**

KENTUCKY COCOA 15  
BUFFALO TRACE BOURBON CREAM  
BUFFALO TRACE BOURBON | CREME DE CACAO  
CREAM | VANILLA SIMPLE

PINA AHUMADA 17  
ILEGAL MEZCAL REPOSADO | AGAVE  
LIME JUICE | TAJIN | PINEAPPLE JUICE

HEMINGWAY IN HAVANA 16  
PAPA PILAR BLONDE | LIME JUICE | GRAPEFRUIT  
MARASCHINO LIQUEUR | FALERNUM

DIPLOMATIC IMMUNITY 16  
DIPLOMATICO | BANANA LIQUEUR  
PINEAPPLE JUICE | ORANGE JUICE  
POMEGRANATE | BLACKBERRY BRANDY

STRAWBERRY SERRANO  
MARGARITA 17  
SERRANO INFUSED TEQUILA OCHO PLATA  
SWEET LIME JUICE | COINTREAU  
FRESH STRAWBERRY PUREE | TAJIN

DAY AT THE DERBY 15  
KNOB CREEK | GINGER SIMPLE | MINT  
ANGOSTURA BITTERS | SODA

PINK LADY 16  
EMPRESS 1908 | LEMON JUICE | ORGEAT  
AROMATIC BITTERS

RED SANGRIA 15  
HOUSE MERLOT | BRANDY | ORANGE LIQUEUR  
ORANGE | LIME



# MOCKTAILS

SPARKLING CITRUS 10  
BLOOD ORANGE | THYME | AGAVE | SODA

CUCUMBER BLOSSOM 10  
CUCUMBER | LAVENDER SYRUP  
LEMON | SODA

HIBISCUS MULE 10  
HIBISCUS TEA | HIBISCUS SYRUP  
GINGER BEER | LIME

# BOURBONS

WHISTLE PIG MP / OZ  
SPECIALTY BOURBON BROUGHT IN SEASONALLY

JEFFERSONS OCEAN MP / OZ  
STRAIGHT SMALL BATCH BOURBON AGED AT SEA  
VOYAGE NUMBER AVAILABLE

## BOTTLED WATER

AQUA PANNA 1L 10|BOTTLE  
PELLIGRINO 1L 10|BOTTLE



# BEER

## DOMESTIC

BUD LIGHT 5  
COORS LIGHT 5  
MICHELOB ULTRA 5  
MILLER LITE 5  
YUENGLING TRADITIONAL LAGER 6  
BLUE MOON WHEAT ALE 7

## IMPORTED

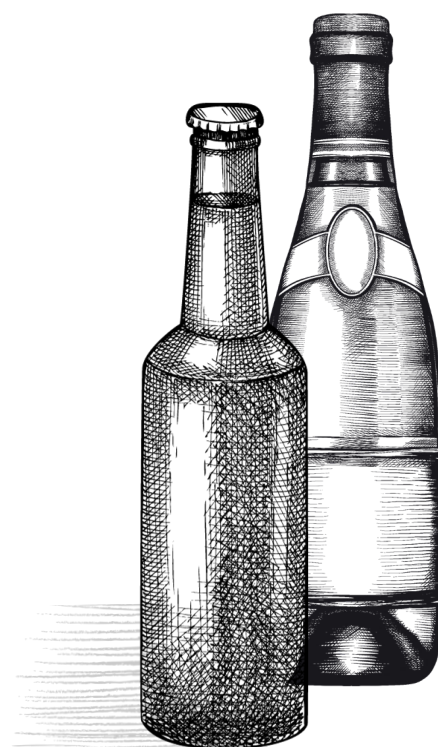
CORONA LIGHT 5  
CORONA EXTRA 5  
GUINNESS STOUT 7  
STELLA ARTOIS 7  
HEINEKEN ZERO 5

## CIDER

ANGRY ORCHARD HARD CIDER 6

## LOCAL CRAFT

ENCASED MP  
DRAFT MP



# DESSERT

CHOCOLATE & ESPRESSO 12

ESPRESSO CREMIEUX | VANILLA BEAN

MASCARPONE | CHOCOLATE CRISP

ESPRESSO GANACHE

MAPLE PECAN CHEESECAKE 10

PECAN CRUST | CHANTILLY CREAM

PECAN TUILE

CRÈME BRULÉE 12

WHIPPED VANILLA BEAN | MACARON

SEASONAL BERRIES

AFFOGATO 10

GELATO | TABLE SIDE ESPRESSO

BROWNIE A LA MODE 10

CARAMEL | CANDIED PECANS

VANILLA GELATO

RED BERRY TARTLET 10

VANILLA BEAN CREME | RED CURRENTS

RASPBERRIES | SEASONAL BERRY COULIS

RASPBERRY MACARON

## AFTER DINNER LIBATIONS

### MARTINIS

KENTUCKY COCOA 16

BUFFALO TRACE BOURBON CREAM |

BUFFALO TRACE BOURBON | HALF AND HALF

VANILLA SIMPLE | COCOA POWDER

CREME DE CACAO

KEY LIME PIE 15

IN HOUSE VANILLA ABSOLUT | LIQUOR 43

KEY LIME | COCONUT

### COCKTAILS

MEETING AT MIDNIGHT 12

HIGH WEST DOUBLE RYE | AVERNA

BLACK WALNUT BITTERS

MARASCHINO LIQUEUR

THE COUP DE GRAS 12

REMY VSOP | COINTREAU | LEMON JUICE

VANILLA SIMPLE

### WARM DELIGHTS

ESPRESSO 5

COFFEE | DECAF 4

CAPPUCCINO 8

WARM TEAS 3

CAKE CUTTING FEE 15



# HAPPY HOUR 4-5 PM

1/2 OFF WELLS

1/2 OFF DRAFT

1/2 OFF WINES

1/2 OFF BOTTLES

## LITE BITES

COCONUT SHRIMP 8

APRICOT GUAVA GLAZE | MICRO CILANTRO

DUCK SPRING ROLLS 8

YUZU THAI CHILI | SESAME SEED

SMOKED MEATBALL 8

CARMELIZED PROVOLONE | HERB CROSTINI

PETITE CAPRESE FLATBREAD 8

FRESH MOZZARELLA | HEIRLOOM TOMATO | PESTO

MICRO BASIL | BALSAMIC REDUCTION

PETITE RUSTICA FLATBREAD 8

FRESH MOZZARELLA | TOMATO SAUCE | HOT HONEY

MICRO ARUGULA

## SPECIALTY DRINKS

### COCKTAILS

PINK LEMONADE 8

BOURBON APPLE SMASH 7

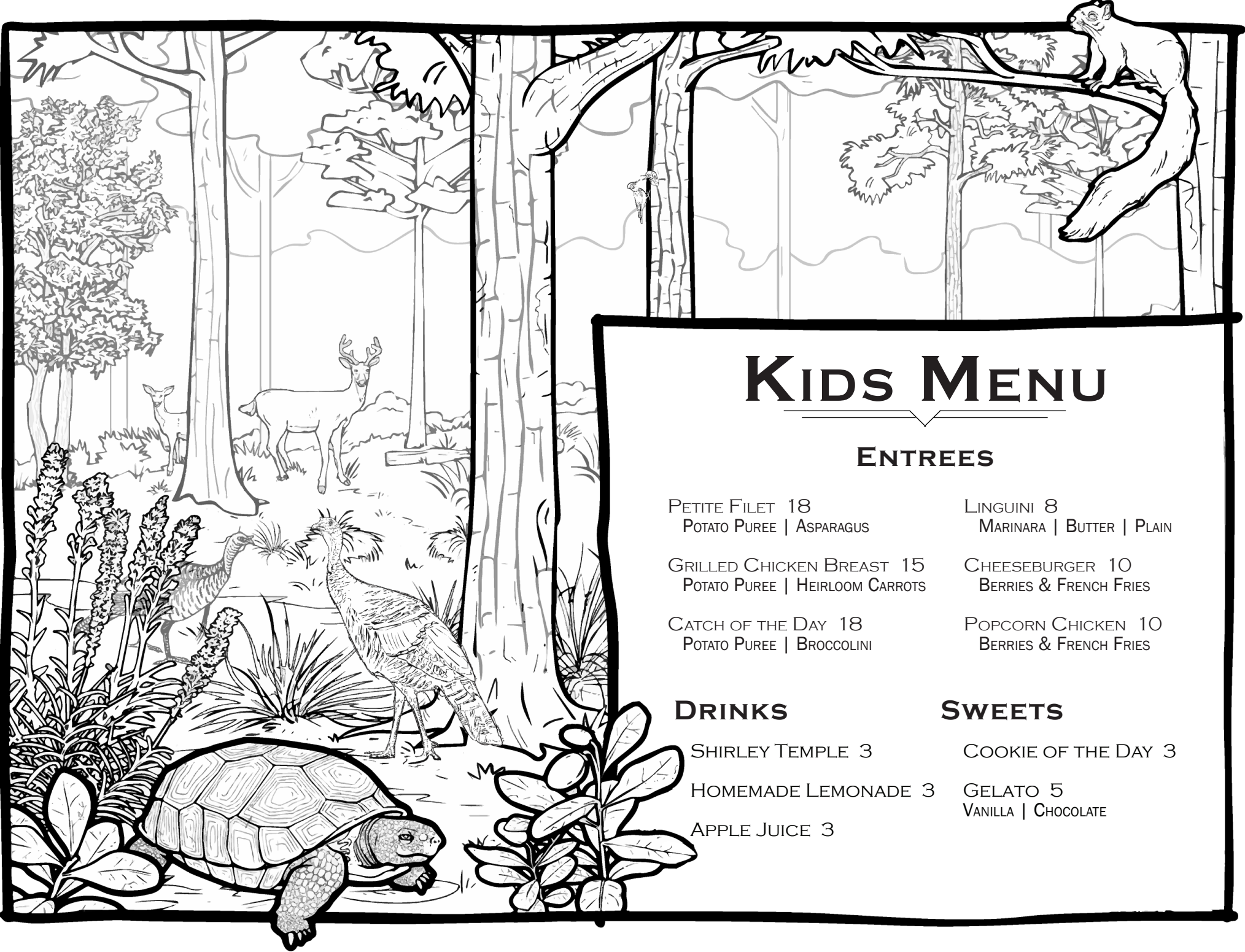
GULF SUNSET 6

### MARTINIS

TIRAMISU 8

ZOE'S GARDEN 6

BOURBON CREAM 6



# KIDS MENU

## ENTREES

- |  |  |
|--|--|
| PETITE FILET 18<br>POTATO PUREE   ASPARAGUS                  | LINGUINI 8<br>MARINARA   BUTTER   PLAIN      |
| GRILLED CHICKEN BREAST 15<br>POTATO PUREE   HEIRLOOM CARROTS | CHEESEBURGER 10<br>BERRIES & FRENCH FRIES    |
| CATCH OF THE DAY 18<br>POTATO PUREE   BROCCOLINI             | POPCORN CHICKEN 10<br>BERRIES & FRENCH FRIES |

## DRINKS

- SHIRLEY TEMPLE 3
- HOMEMADE LEMONADE 3
- APPLE JUICE 3

## SWEETS

- COOKIE OF THE DAY 3
- GELATO 5  
VANILLA | CHOCOLATE