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SHARE PLATES

RED SNAPPER CEVICHE **HW 16**

Baja Red Snapper | Red Onion | Jalapeno | Fresh Lime Juice | Cilantro | Avocado | Grilled Pineapple

SMOKED WINGS **14**

1lb Brined & Smoked | Carrot | Celery | House Hot Sauce | Buffalo | Ranch Dry Rub | Maple Bourbon Dry | Nashville Hot Dry | Sweet Chili

FORAGERS TOAST **HW 16**

Wagyu Skirt Steak | Foraged Mushrooms | Burrata | Pickled Shallots | Cured Cherry Tomato | EVOO | Micro Pea Shoots

CHIPS & SALSA **12**

Local Heirloom Tomato Charred Salsa | Guacamole | Corn Tortilla Chips

BRAZILIAN BORRACHO SKEWERS **17**

Marinated Skirt Steak | Pickled Red Onion | Red Chimichurri | Grilled Lime | Spiced Pepitas | Cotija Cheese

SALADS

Grilled Chicken Breast 7 | Verlasso Salmon * 10 | Skirt Steak * 14 | Grilled Shrimp 10

LITTLE GEM CAESAR **12**

Gem Lettuce | Grana Padano | Cured Cherry Tomato | Pan Croutons | Caesar Dressing | Grilled Lemon | Pea Shoots

GRILLED PEACH PANZANELLA **HW 15**

Local Spring Mix | Grilled Palisade Peaches | Pan Croutons | Heirloom Tomato | Red Onions | Burrata | White Balsamic Vinaigrette

COBB SALAD **14**

Romaine | Roasted Chicken | Hard Boiled Egg | Bacon | Tomato | Blue Cheese Crumble | Avocado | Ranch

PINERY POWER BOWL **HW 17**

Blistered Quinoa | Black Bean | Charred Corn | Cured Cherry Tomato | Avocado | Spiced Pepitas | Roasted Red Pepper Coulis

PINERY WEDGE **15**

Baby Iceberg | Blue Cheese Crumbles | Marinated Tomato | Pickled Shallot | Bacon | Blue Cheese Dressing | Chives Chopped 2

ENTREES

Available after 4pm

SHRIMP & GRITS **28**

Pink Gulf Shrimp | Bell Peppers & Onions | Honey Habanero | Bow & Arrow Blue Corn Grits | Jack Cheese Chip

CHILEAN SALMON **38**

Verlasso Salmon | Blistered Tomato | Boursin Polenta | Provance | Extra Virgin Olive Oil | Micro Basil | Grilled Lemon

FILLET MIGNON & FRITES **48**

6oz Charcoal Fillet Mignon | Grilled Broccolini | Grana Padano | Yukon Gold Steak Frites | Bordelaise | Maldon

CHICKEN PICCATA **24**

Red Bird Chicken Breast | Linguini | Lemon Caper Beurre Blanc | Foraged Shrooms | Grana Padano | Basil Oil
Verlasso Salmon 4

SANDWICHES

Served With Choice of Side

WAGYU CRUSH BURGER * **18**

Buckhead National Local Beef | Grilled Onion | Fresno Aioli | American Cheese | Lettuce | Tomato | Brioche Bun

MARCO'S GRILLED CHEESE **14**

Local Sourdough | Tender Belly Pit Ham | Cilantro Aioli | Garlic Butter | Cheddar Cheese | Angry Cukes

SLAP YO MAMMA CHICKEN SANDWICH **16**

Buttermilk Brined Chicken Breast | Angry Cukes | House Hot Honey | Citrus Aleppo Butter | Brioche Bun

COLORADO CHICKEN **17**

Local Grilled Chicken Breast | Poblano Chile | Chipotle Aioli | Pepperjack Cheese | Avocado | Brioche Bun

TURKEY WRAP **HW 15**

House Smoked Turkey | Boursin Cheese | Lettuce | Tomato | Avocado | Spinach Tortilla

PINERY CLUB SANDWICH **16**

Smoked Turkey | Bacon | Cheddar Cheese | Tender Belly Ham | Tomato | Lettuce | Herb Aioli | Sourdough Bread

FLATBREADS

GF Cauliflower Crust 3

MARGHERITA **15**

San Marzano Sauce | Burrata | Heirloom Tomato | Fresh Basil | Maldon

THREE LITTLE PIGS **16**

San Marzano Sauce | Bacon | Prosciutto | Sausage | Mozzarella Blend | Grana Padano

RONI LOVER **14**

Uncured Pepperoni | Mozz Blend | San Marzano Sauce | Grana Padano

PEACH & PIG **16**

Extra Virgin Olive Oil | Mozz Blend | Palisade Peach | Prosciutto | Arugula | Balsamic Glaze | Aleppo Chile

SIDES

CHARRED BROCCOLINI **HW 7**

Grilled Broccolini | Grana Padano | Sesame Pistachio Dukkah

HAND CUT FRIES **5**

SWEET POTATO WAFFLE FRIES **5**

TATER TOTS **5**

TRUFFLE FRIES **8**

Hand Cut Fries | Truffle Oil | Grana Padano | Fresh Herb | Tuscan Fry Sauce

FRUIT CUP **5**

CAESAR SALAD **7**

MIXED GREEN SALAD **5**

COLORADO GREEN CHILI

House Made Pork Green Chili
Cup 8 | Bowl 12

* These items may be served raw or under-cooked, based on your specification, or contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies. 47263

drink

FEATURED BEVERAGES

COORS LIGHT

CORONA LIGHT

MODELO ESPECIAL

CORONA PREMIER

ATHLETIC NON-ALCOHOLIC

VOODOO RANGER JUICY HAZE IPA

RED BULL ENERGY DRINK

WHITE CLAW HARD SELTZER

SUMMER BLUE MOON SHANDY

Blue Moon Belgian White Beer | Lemon Vodka |
House-Made Lemonade

HIGH NOON VODKA SELTZER

HIGH NOON TEQUILA SELTZER

Featured Beer on Tap

COORS LIGHT

MODELO ESPECIAL

DRYDOCK APRICOT BLONDE

LEFT HAND SAWTOOTH AMBER ALE

SKA MEXICAN LAGER

VOODOO RANGER JUICY HAZE IPA

COCKTAILS

THROUGH THE PINES

Bombay Sapphire Gin | St. Germain Elderflower Liqueur | Agave | Lemon
Juice | Rosemary | Hennessy Cognac Float

RAW EDGE SOUR

Woodford Reserve Bourbon | Lemon Juice | Simple Syrup | Egg Whites |
Canyon Road Cabernet Sauvignon Float

GILDED GROVE MARGARITA

Flecha Azul Reposado Tequila | Peach Schnapps | Domaine de Canton Ginger
Liqueur | Lime Juice | Agave

VASSALLO SPRITZ

Cucumber-Infused Exotico Tequila | Lemon Juice | Wycliff Sparkling Wine |
Grapefruit Soda Water

GARDEN SANGRIA

Svedka Vodka | Midori Melon Liqueur | St. Germain Elderflower Liqueur |
Canyon Road Sauvignon Blanc | Orange Juice | Pineapple Juice

SONORAN SKY

New Amsterdam Gin | Aperol | Lemon | Simple Syrup

LACY

Sazerac Rye | Luxardo Liqueur | Sweet Vermouth

EL MULO

Tito's Handmade Vodka | Licor 43 | Aperol | Orange Juice | Lime Juice |
Ginger Beer

NEWTON'S 3RD LAW

Basil Hayden Bourbon | Fig and Vanilla Syrup | Black Walnut Bitters

WINE

LA MARCA

Prosecco

WYCLIFF

Champagne

MATUA

Sauvignon Blanc

MASO CANALI

Pinot Grigio

LA JOLIE FLEUR

Rosé

POGGIO AL TESORO SOLOSOLE

Vermentino

HARVEY & HARRIET

Red Blend

POGGIO AL TESORO MEDITERRA

Toscana Blend

FREI BROTHERS

Merlot

HAHN SLH

Pinot Noir

PRATI BY LOUIS M. MARTINI

Cabernet Sauvignon

FRANCIS COPPOLA

Cabernet Sauvignon