

Dancing Marlin

20590 S La Grange Rd 60423-1302 · +18154646646 · Updated: Jan 14, 2026

[View online menu](#)



A LITTLE SOMETHIN' 8

Fried Kale	\$10.00
crispy organic tuscan kale, truffle salt, grana padano	
General Tso's Cauliflower	\$14.00
Crispy buttermilk dipped cauliflower bites, general tso's famous sauce. Just a little spicy	
Little Bit of Chicken Fried	\$15.00
buttermilk brined & fried chicken bites, louisiana butter & hot sauce, house pickles; add a cold beer on a friday night	
The Fig & The Pig	\$16.00
house bacon rolled & stuffed with italian sausage, preserved figs, fennel, honey & goat cheese	
Gyro Meatballs	\$18.00
greek inspired with ground lamb & beef, tomatoes, fresh oregano & garlic, house made tzatziki	
Jumbo Shrimp Cocktail	\$18.00
gazpacho cocktail sauce & house made pickled red onions	
Focaccia and Olives	\$19.00
fresh baked focaccia, marinated castelvetrano and cerignola olives, house whipped ricotta cheese, house made sea salt butter, cranberry mostarda, sliced prosciutto	
Mixed Olives	\$6.00
casteltrano and cerignola marinated in evoo, garlic and fresno chili	

SOUP & SALADS 4

Lobster Bisque Shooter	\$5.00
rich & creamy lobster bisque made with maine lobster, cream & brandy	
Chopped	\$18.00
iceberg, grilled chicken, cucumber, scallions, red onions, house bacon, tomatoes, roasted corn, hook's blue cheese, avocado, crispy tortilla chips, citrus vinaigrette	
Beets	\$16.00
roasted red and golden beets, spiced honey, champagne & fig reduction, toasted almonds, whipped ricotta cheese	
Burrata	\$18.00
roasted cherry tomatoes, thinly sliced garlic, fresh basil, evoo, balsamic and toast points	

TACOS & A TOSTADA 6

Off the Hook

today's fresh seafood catch on a taco; available 3 for

Shrimp & Chorizo \$12.00

pan seared shrimp, house-made chorizo pico de gallo, lime & tequila sauce

Birria Taco \$14.00

braised brisket with dried chilis, oaxaca cheese, onion, cilantro, consommé

Shrimp Salpicon Tostada \$16.00

roasted pineapple, bell peppers, cilantro, charred red onion, cotija cheese

Wild Mushroom Taco \$12.00

roasted wild mushrooms, pico de gallo, avocado aioli, micro cilantro

Pork Belly Taco \$12.00

fried house cured pork belly, chipotle cream, turmeric spiced jicama slaw, micro cilantro

OFF THE HOOK 6

Scallops \$36.00

east coast scallops, dumplings, carrots, peas, bacon, cream sauce

Salmon \$32.00

pan-seared loch duart salmon, cannolini bean ragu, fresh herbs, garlic, shallots, locally sourced wilted greens

Chilean Sea Bass \$36.00

inquire with your server requiring chef's seasonaly prepared fish

Crispy Calamari \$16.00

point judith calamari, bell peppers, lemon aioli

Seared Ahi Tuna \$18.00

togarashi spice tuna, wakame seaweed salad, cucumber, carrot, pickled ginger, micro greens, wasabi vinaigrette

Shrimp Pad Thai \$26.00

house made yellow curry coconut sauce, tri-color peppers, thai basil

HOUSE FAVORITES 4

Crab Cakes \$24.00

2 chesapeake bay jumbo lump crab, pickled shallot remoulade, tarragon & chili oil

Spicy Garlic Shrimp \$18.00

inspired by the "shrimp shack" on the north shore of hawaii, buttered sauteed shrimp, lots of garlic, spicy sriracha

Tuna Poke \$17.00

ahi tuna, scallions, sesame oil, crispy wonton chips, unagi & wasabi sauce drizzle

Octopus \$19.00

grilled, warm chickpeas salad with a moroccan style spice, shaved carrots

FLATBREAD 5

Wild Mushroom	\$18.00
hen of the wood wild mushrooms, truffle cream, shaved grana padano	
Fig & Blue	\$17.00
caramelized vidalia and yellow onions with blue cheese, fresh figs	
Calabrese Flatbread	\$18.00
calabrese salami, fresno chillis, mozzarella, grated reggiano parmesan	
Seasonal Flatbread	\$16.00
keeping you guessing while keeping it fresh inquire with your server for tonight's flatbread special	
Chicago Style Flatbread	\$18.00
mozzarella cheese, italian sausage, bianco dinapoli, organic tomato sause	

A LITTLE MORE 4

Not Your Daddy's Mac	AVAILABLE OPTIONS
a creamy blend of sharp cheddar, monterey jack, bechamel sauce, cavatappi pasta	
	\$13.00
	Add Chorizo: \$3.00
	Add House Bacon: \$3.00
	Add Crabmeat: \$5.00
	Add Lobster: \$12.00
St Louis Cut BBQ Ribs	\$16.00
pork ribs with house made bbq sauce & apple cole slaw	
Roasted Bone Marrow	AVAILABLE OPTIONS
Wait, come back! Roasted bone marrow, sea salt, crostini, onion jam "God's butter"	
(anthony bourdain r.i.p.)	\$18.00
	Do the Shot "Luge": \$4.00
NY Strip Steak	AVAILABLE OPTIONS
usda "prime" center-cut 16 oz ny strip, served tuscan style & enough for the table to share!	
	\$47.00
	Add Wild Mushrooms & Rich Demi Glace Sauce: \$7.00
	Add a Compound Butter of Shallots & Blue Cheese:
	\$5.00
	Add (4) Garlic Shrimp To Top Your Steak: \$10.00

ONE & TWO HANDERS 5

Burger Sliders	\$10.00
28 day wet aged beef burger, american cheese, caramelized onions, house cured pickles	
Filet Sliders	AVAILABLE OPTIONS
grilled filet medallions	
	2 For: \$15.00
	Add Compound Butter of Shallots & Blue Cheese:
	\$2.00
	Add Buttered Lobster: \$8.00

The Dm Cheeseburger		AVAILABLE OPTIONS
1/2 lb custom blend beef burger, american cheese, house cured pickles, caramelized onions, kewpie mayo		\$15.00
		Add House Bacon: \$3.00
Raclette Burger		\$18.00
1/2 lb custom blend beef burger, hen of the wood mushrooms, raclette swiss, real mayo, fried onion strings		
Bacon & Blue Burger		\$16.00
1/2 lb custom blend beef burger, house bacon, blue cheese, onion jam		

SUGAR SUGAR 7

Original "Milk & Cookie"		\$10.00
baked chocolate chip cookie, vanilla ice cream		
Vanilla Crème Brulee		\$9.00
chantilly cream		
Cheesecake Bites		\$9.00
we like to keep things fresh so inquire with your server for todays sweet bite		
Flourless Chocolate Cake		\$10.00
with wild berry coulis, ancho whipped cream		
Panna Cotta		\$9.00
strawberry custard, fresh berries		
Affogato		\$9.00
gelato "drowned" in a shot of espresso		
Gelato or Sorbet		\$7.00
inquire with your server for todays flavors		

SUNDAY CHICKEN DINNER 1

Half a Free Ranged Chicken		\$26.00
Brined in buttermilk and fried, house made pickles, corn bread, fries, coleslaw and honey for dipping. Sundays, dine in only		

SIDES 3

Fries		AVAILABLE OPTIONS
triple cooked, fried herbs, garlic aioli		\$7.00
		Add Truffle Oil and Parmesan Cheese For: \$3.00
Mushroom Risotto		\$14.00
carnaroli rice, house made butter, parmesan broth		
Whipped Potatoes		\$9.00
buttery whipped yukon gold pototoes		

APPETIZER & SMALL PLATES 9

Not Your Daddy's Mac	AVAILABLE OPTIONS
sharp cheddar, monterey jack, bechamel sauce, cavatappi pasta	\$13.00
	Add Chorizo: \$3.00
	Add House Bacon: \$3.00
	Add Crabmeat: \$5.00
	Add Lobster: \$12.00

Brussel Sprouts	\$16.00
fried, orange miso butter, spiced candied walnuts	

Fried Kale - Crispy Tuscan Kale	\$10.00
truffle salt, grana panado	

General Tso's Cauliflower	\$14.00
crispy buttermilk dipped cauliflower bites, general tso's famous sauce	

Little Bit of Chicken Fried	\$15.00
buttermilk brined & fried chicken bites, louisiana butter & hot sauce, house pickles	

Seared Ahi Tuna	\$18.00
togarashi spice tuna, wakame seaweed salad, cucumber, carrot, pickled ginger, micro greens, wasabi vinaigrette	

Crispy Calamari	\$16.00
point judith calamari, bell peppers, lemon aioli	

Fresh Shucked Oysters	AVAILABLE OPTIONS
cocktail sauce - cucumber mignonette	\$3.50
	Dozen: \$42.00

Mushroom Flatbread	\$18.00
hen of the wood wild mushrooms, truffle cream, shaved grana padano	

ADD TO ANY SALAD 3

Grilled Chicken Breast	\$7.00
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Grilled Gulf Shrimp	\$12.00
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Grilled Salmon	\$15.00
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ENTRÉE 5

Tuna Poke Bowl	\$21.00
ahi tuna, jasmine rice, diced avocado, cucumber, pickled ginger, scallions, unagi drizzle	

East Coast Scallops	\$27.00
dumplings, carrots, peas, bacon, cream sauce	

Faroe Island Salmon	\$32.00
cannolini bean ragu, fresh herbs, garlic, shallots, locally sourced wilted greens	

Spicy Garlic Shrimp	\$18.00
inspired by the "shrimp shack" on the north shore of hawaii, buttered sautéed shrimp, lots of garlic, spicy sriracha	
Huli Huli Chicken	\$17.00
skewered grilled chicken thighs, marinated in garlic, pineapple, ginger, soy sauce, and pineapple reduction jasmine rice	

BURGERS, SANDWICHES & TACOS 12

The Dm Cheeseburger	\$15.00
1/2 lb custom blend beef burger, american cheese, house made pickles, mayo, caramelized onions	

Turkey Burger	\$16.00
all white meat turkey burger, whole wheat bun, mozzarella cheese, spicy bell pepper mayo, lettuce, tomato	

Bacon & Blue Burger	\$16.00
1/2 lb custom blend beef burger, house cured bacon, blue cheese, onion jam	

Filet Sliders	AVAILABLE OPTIONS
2 grilled filet beef medallions	\$15.00
	Add Compound Butter of Shallotss & Blue Cheese: \$2.00
	Add Buttered Lobster: \$8.00

Salmon Club Sandwich	\$17.00
seared faroe island salmon, tomato, arugula, avocado, mult-grain bread, lemon zest aioli	

Crab Cake Sandwich	\$16.00
chesapeake bay jumbo lump crab cake, lettuce, tomato, pickled shallot and tarragon remoulade	

Lobster Roll (2)	\$18.00
butter poached lobster in a traditional new england roll	

Crispy Dill Chicken Sandwich	\$13.00
crispy panko chicken thigh, lettuce, house made pickles & a dill ranch dressing	

Shrimp & Chorizo Taco	\$12.00
pan seared shrimp, house-made chorizo, pico de gallo, lime & tequila sauce	

Birria Taco	\$14.00
braised brisket with dried chillis, oaxaca cheese, onion, cilantro, served with consume	

Wild Mushroom Taco	\$12.00
roasted wild mushrooms, pico de gallo, avocado aioli, micro cilantro	

Taco del Dia
available 3 for - MP

DESSERTS 5

Cheesecake Bites	\$9.00
Flourless Chocolate Cake	\$10.00
Milk & Cookie	\$10.00
Espresso Affogato	\$9.00
Gelato or Sorbet	\$7.00

EGGS, EGGS, AND MORE EGGS 2

Just Eggs	\$13.00
two fresh cracked eggs your way, maple chicken sausage or bacon	
Country Fried Steak and Eggs	\$18.00
breaded and fried filet medallions smothered with house made sausage gravy	

FRESH CRACKED - SCRAMBLED OR MAKE IT AN OMELETTE 5

Tuscan	\$13.00
heirloom cherry tomatoes, torn basil, house made ricotta cheese	
Mushroom	\$14.00
truffled hen of the wood mushrooms, grana padana cheese	
Meatlovers	\$16.00
house bacon, chorizo, sausage, cheddar	
South of the Border	\$16.00
birria and oaxaca cheese	
DM Omelette	\$17.00
house cured salmon with fresh herbs, dill crème fraîche	

BUILD YOUR OWN OMELETTE 1

3-Egg Fresh Cracked Omelette	AVAILABLE OPTIONS
choice of two veggies: tomatoes - chopped kale - red onion - diced bell peppers - mushrooms - cilantro -	\$13.00
jalapeños - avocado - pico de gallo; choice of one protein: cheddar - ricotta - mozzarella - oaxaca - american -	Additional Items (Each):
bacon - chicken sausage	\$1.75

LARGER PLATES 7

Bacon & Egg Sliders	\$10.00
house cured bacon, cheddar cheese, sunny side up egg	
Sausage & Egg Sliders	\$10.00
apple maple chicken breakfast sausage, cheddar cheese, sunny side up egg	

Morning Tacos	\$12.00
scrambled eggs, chorizo, avocado puree, cheddar cheese, salsa, sriracha aioli, south side chicago corn tortilla	
Chicken & Waffles	\$16.00
crispy fried chicken thighs, belgian waffle, maple syrup	
Signature Brioche French Toast	\$13.00
our very own berry jam, maple syrup	
Flapjacks	AVAILABLE OPTIONS
buttermilk pancakes, maple syrup, whipped butter	\$11.00
	Add a Topping - Banana Pecan: \$5.00
	Add a Topping - Blueberry: \$5.00
	Add a Topping - Chocolate Chips: \$3.00
Lox Platter	\$15.00
house cured loch duart salmon, hard boiled egg, capers, sliced red onions, tomato and n.y. style bagel with cream cheese	

TWO-HANDERS 2

Sunrise Cheeseburger	AVAILABLE OPTIONS
1/2# custom blend beef burger, sunny side up egg, american cheese, house cured pickles, caramelized onions, mayonnaise served with signature "old bay" chips	\$16.00
	Add a Side of Fries: \$3.00
	Add House Bacon: \$3.00
Lobster Rolls	AVAILABLE OPTIONS
maine butter poached lobster in 2 traditional new england rolls served with "old bay" chips	\$18.00
	Sub a Side of Fries: \$3.00

KIDS CORNER 7

French Toast	\$6.00
2 pieces brioche bread dusted with powder sugar	
Waffles	\$6.00
belgian waffle, maple syrup	
Pancake	\$5.00
one buttermilk pancake, maple syrup	
Scrambled Egg Sliders	\$7.00
two scrambled eggs and cheddar cheese	
Fresh Fruit	\$6.00
seasonal fruit	

Burger & Fries	\$7.00
21 day dry aged beef burger & french fries	
Chicken Nuggets & Fries	\$6.00
crispy fried buttermilk brined chicken thighs with house made ranch dressing & french fries	

ON THE SIDE 9

Maple Chicken Sausage	\$6.00
House Made Bacon	\$7.00
Crispy Breakfast Potatoes	\$5.00
Seasonal Fresh Fruit	\$6.00
Raw Oyster	\$3.50
One Egg	\$2.00
Cup Strawberry Yogurt	\$6.00
Side of Fries	\$4.00
Egg White Up-Charge	\$3.00

ALL YOU CAN MUNCH BRUNCH 1

Eat Until You're Full!	AVAILABLE OPTIONS
farm fresh scrambled eggs, crispy breakfast potatoes, apple & maple chicken sausage, house smoked bacon, gluten-free buttermilk pancakes, signature brioche french toast	each adult at the table: \$31.00
	each child under age 12:
	\$18.00

WHITES 8

Pacific Rim Riesling, Washington, 2018	AVAILABLE OPTIONS
crisp & dry, flavors of citrus, jasmine	6oz: \$9.00
	Bottle: \$34.00
W. Baumgartner, Gruner Veltliner, Austrian 2020	AVAILABLE OPTIONS
dry and full of zippy grapefruit character but with body and richness	6oz: \$10.00
	Bottle: \$40.00
Broadside, Chardonnay, Central Coast, California, 2020	AVAILABLE OPTIONS
pear and nectarine aromas, ripe tropical flavors of mango and pineapple	6oz: \$11.00
	Bottle: \$42.00
Housemade White Sangria	AVAILABLE OPTIONS
fresh raspberry, lemons, limes, and a squeeze of orange	6oz: \$11.00
	Bottle: \$42.00

Stemmari Pinot Grigio, Italy, 2019	AVAILABLE OPTIONS
floral notes of magnolia with notes of ripe citrus	6oz: \$10.00
	Bottle: \$38.00
La Vieille Ferme Rosé, Rhône Valley 2022	AVAILABLE OPTIONS
Fruity, dry, crisp, and smooth	6oz: \$9.50
	Bottle: \$36.00
Mohua Sauvignon Blanc, New Zealand, 2020	AVAILABLE OPTIONS
supple palate of sweet lime, juicy quava and melon	6oz: \$10.00
	Bottle: \$38.00
Pine Ridge Chenin Blanc Viognier, Cali 2021	AVAILABLE OPTIONS
flavors of crisp lemon-lime and yuzu, apricot, white peach, nectarine, and exotic tropical flavors of guava, pineapple, and mango	6oz: \$9.00
	Bottle: \$34.00

WHITE WINE FLIGHTS 2

Flight #1: First Class Whites	\$11.00
broadside, chardonnay, central coast california, 2019; stemmari, pino grigio, italy, 2019; mohua sauvignon blanc, new zealand, 2020	
Flight #2: Fruit Driven Whites	\$10.00
pacific rim, riesling, washington, 2018; pine ridge chenin blanc viognier, california 2021; la vieille ferme, rosé, italy, 2019	

YOUR WAY FLIGHT 1

Your Way Flight	\$12.00
Not sure of our match-ups? Have a better flight in mind? Maybe you're thinking about trying reds & whites in the same flight? Go ahead! You can have it your way!	

REDS 8

Smith & Hook Cabernet, Napa, 2016	AVAILABLE OPTIONS
plum, cherry, boysenberry, vanilla & cacao	6oz: \$13.00
	Bottle: \$49.00
Gotham Project, Cote du Rhone, La Coux, France, 2018	AVAILABLE OPTIONS
fruity with a light oaky taste, well balance	6oz: \$13.00
	Bottle: \$48.00
Klinker Brick, Old Vine Zinfandel, Lodi, 2018	AVAILABLE OPTIONS
notes of rhubarb and cranberry, with a hint of back pepper	6oz: \$12.00
	Bottle: \$46.00
El Rede Malbec, Argentina, 2017	AVAILABLE OPTIONS
deep flavors of berries, plums & cassis	6oz: \$10.00
	Bottle: \$39.00
Sean Minor Pinot Noir, Sonoma, 2021	AVAILABLE OPTIONS
hints of cedar bark to the dried red fruit and berry flavors	6oz: \$10.00
	Bottle: \$39.00

Alto Molino Cabernet, Argentina, 2020	AVAILABLE OPTIONS
blackberry, plum, gentle spice and smokey oak	6oz: \$12.00
	Bottle: \$46.00
Oak Farm, Tievoli Red Blend, Lodi, 2020	AVAILABLE OPTIONS
zinfandel, petite sirah, barbera and sangiovese that creates layers of complexity with flavors of dark fruits, such as blackberries and black cherries	6oz: \$11.00
	Bottle: \$42.00
Housemade Sangria	AVAILABLE OPTIONS
full bodied, oranges, lemons, herbs & spices	6oz: \$12.00
	Bottle: \$46.00

RED WINE FLIGHTS 2

Flight #3: Big Reds	\$14.00
klinker brick, old vine zinfandel, lodi, 2018; alto molino cabernet napa valley, 2018; smith & hook, cabernet, napa 2016	
Flight #4: Vacation Reds	\$12.00
gotham project, cote du rhone, france, 2018; oak farm, tievoli red blend lodi, 2020; el rede, malbec, argentina, 2015	

DANCING MARLIN'S 1

Gone Fishin'	\$8.00
american pale lager	

DOMESTIC 3

Miller Lite	\$4.50
pils	
Bud Light	\$4.50
light lager	
Coors Light	\$4.50
light lager	

LAGERS 7

Dos Equis	\$5.00
pils	
Corona Extra	\$5.00
Lager	
Corona Light	\$5.00
lager	
Corona Premier	\$5.00
lager	

Modelo Especial	\$5.00
lager	
Stella Artois	\$7.00
lager	
Kona Long Board	\$6.00
lager	

MISFITS 3

Hacker Pschorr	\$7.00
hefeweizen	
Guinness	\$6.00
draft stout	
Obscurity Mead Hall Honey Apple	\$6.00
cider	

SELTZERS 2

High Noon Assorted Flavors	\$7.00
Onda Assorted Flavors	\$7.00

IPA'S AND PALE ALES 5

Revolution Anti-Hero	\$6.00
ipa	
3 Floyds Gumballhead	\$7.50
wheat	
3 Floyds Zombie Dust	\$7.50
american pale ale	
Lagunitas Little Sumpin'	\$6.00
india pale ale	
Evil Horse Sgt. Reckless	\$7.50
american pale ale	

ALES 4

Allagash	\$6.00
belgium wheat	
Blue Moon	\$6.00
belgium white	

Two Brothers Prairie Path	\$6.00
golden	
Blue Island Beer Co It's Been a Grip 16oz	\$9.00
irish red	

NON-ALCOHOLIC 5

Clausthaler N.A.	\$5.50
Heineken N.A.	\$5.50
San Pellegrino Sparkling Water	\$4.00
Panna Spring Water	\$4.00
Freddie's Root Beer	\$4.50

WEDNESDAY CARRY OUT ONLY SPECIAL 1

Chicken Dinner	\$25.00
enjoy half a fried chicken, mashed potatoes, coleslaw, and a cornbread muffin	

MAIN 5

Chicken Tenders & Fries	\$6.00
crispy fried butter milk brined chicken breast, with house ranch dressing & french fries	
Burger & Fries	\$7.00
21 day, dry aged beef burger & french fries	
Cheese Pizza	\$5.00
organic tomato sauce, grande' mozzarella cheese	
Mac & Cheese	\$5.00
Penne Noodles & A Creamy Blend of Wisconsin Cheddar & Gruyere Cheese	
Buttered Noodles	\$4.00
penne noodles & glenview farms butter	

BY THE DOZEN 20

Crab Cakes	\$145.00
Turkey Meatballs	\$42.00
Huli Huli Chicken Skewers	\$35.00
Cacacha Chicken Skewer	\$35.00
Cacacha Chicken Skewer	\$32.00

Seasonal Crostini	\$32.00
Fig & the Pig	\$48.00
Burger Sliders	\$60.00
Gyro Meatballs	\$45.00
Wagu Italian Meatballs	\$48.00
Spicy Garlic Shrimp	\$54.00
St Louis Cut BBQ Ribs by the Slab	\$30.00
Grilled Chicken Breast Topped with Lemon Buerre Blanc	\$45.00
Grilled Chicken Breast Topped with Bruschetta	\$45.00
Seared Loch Duart Salmon	
Pan Seared Mahi Mahi Topped with Lemon Beurre Blanc	
Jumbo Cocktail Shrimp	
Seared Scallops	
Beef Tenderloin by the Loin	\$300.00
Roasted Pork Tenderloin by the Loin	\$250.00

BY THE PAN / QUART 12

Not You Daddy's Mac and Cheese	AVAILABLE OPTIONS
	Half Pan: \$45.00
	Full Pan: \$65.00
Chopped Salad or Mixed Green Salad	AVAILABLE OPTIONS
	Half Pan: \$36.00
	Full Pan: \$58.00
Beet Salad	AVAILABLE OPTIONS
	Half Pan: \$45.00
	Full Pan: \$65.00
Little Bit of Chicken Fried	AVAILABLE OPTIONS
	Half Pan: \$47.00
	Full Pan: \$74.00
General Tso's Cauliflower	AVAILABLE OPTIONS
	Half Pan: \$55.00
	Full Pan: \$80.00

Garlic Whipped Potatoes	AVAILABLE OPTIONS	
	Half Pan: \$32.00	
	Full Pan: \$60.00	
Herb Risotto	AVAILABLE OPTIONS	
	Half Pan: \$45.00	
	Full Pan: \$65.00	
Green Beans or Glazed Carrots	AVAILABLE OPTIONS	
	Half Pan: \$45.00	
	Full Pan: \$60.00	
Shrimp And Chorizo Tacos	\$85.00	
pico de gallo, lime & tequila crema		
Braised Chicken Tacos	\$75.00	
lettuce, tomato, cheddar cheese, sour cream		
Hummus	\$40.00	
by the quart with fresh sliced vegetables		
Seafood Guacamole	\$45.00	
per quart with tortilla chips		

COCKTAILS ON TAP 7

"The" Margarita	\$15.00
corazon blanco tequila, solerno blood orange, fresh squeezed lime & grapefruit juice	
Old Fashioned	\$15.00
bulleit bourbon, angostura bitters, house simple syrup, luxardo cherry & brûléed orange	
Fireside Smash	\$15.00
buffalo trace, fireball, peach liqueur, fresh lemon juice, madagascar vanilla puree	
Strawberry & Pineapple Mojito	\$14.00
bacardi pineapple rum, denizen rum, pineapple juice, triple sec, strawberry & pineapple puree, mint infused simple syrup	
Mango Tango	\$15.00
corazon blanco tequila, tanteo habanero tequila, chino passion fruit liqueur, lime juice, mango puree	
Harvest Orchard	\$15.00
diplomatico rum, apple pear liqueur, apple puree, fresh lime juice, bitter pimento dram	
Marlin Mule	\$14.00
pearl pomegranate vodka, pomegranate juice, fresh lemon juice, goslings ginger beer	

THE MARLIN DANCE 1

The Marlin Dance	\$15.00
They sound too good to choose? Pick a sampler of any 3 cocktails above	

VODKA 6

Tito's

Grey Goose

Ketel One

Belvedere

Chopin

Pearl

GIN 4

Tanqueray

Ford's

Sapphire

Hendricks

SCOTTISH BLENDS 6

Dewar's "White Label"

Dewar's 12 Yr

Dewar's 15 Yr

Johnnie Walker Black

Johnnie Walker Red

Johnnie Walker Blue

BOURBONS 13

Angels Envy

Bakers

Basil Hayden

Buffalo Trace

Bulleit

Bulleit Rye

Eagle Rare

- Elijah Craig
- Knob Creek
- Makers 46
- Makers Mark
- Woodford Reserve
- Whistle Pig Rye

TEQUILA 5

- Corazon
- Casamigos
- Don Julio
- Patron
- Teremana

THE HIGHLANDS 5

- Glenfidditch
- Glenrothers
- Macallan 12 Yr
- Monkey Shoulder
- Balvenie 14 Yr

AFTER DINNER 11

- Amaretto
- Bailey's
- Campari
- Chambord
- Drambuie
- Frangelico
- Grand Marnier
- Kahlúa

Sambuca

Licor 43

Limoncello