Dinner

STARTERS

SPINACH ARTICHOKE DIP \$16

CHIPS \& GUAC \$16 (V)

HOUSEMADE CHIPS \&
QUESO \$13
HOUSEMADE CHIPS \& SALSA \$8 (V)

BACON ALMOND CHEDDAR SPREAD \$8
served with pita chips
CHARCUTERIE BOARD \$39
serves 2-3
BACON POPCORN \$5
served $w /$ tortilla chips
BLACK BEAN \& CORN RELISH \$12 (V)
served $w /$ tortilla chips
THE SAMPLER \$18
queso, guacamole, \& salsa

M A I N S

GREENHOUSE BUTTER SMASH BURGER \$16 served $w /$ warm Tots

CHICKEN TINGA TACOS (3) \$15
BIRRIA TACOS CON CONSOMMÉ (3) \$16
GRILLED CHEESE + TOMATO SOUP \$10.50
SOUTHWEST BLACK BEAN WRAP (V) \$13
HAM \& BRIE BISCUITS (3) + TOMATO BASIL SOUP \$13

HAM \& BRIE BISCUITS (6) \$16
TARRAGON ALMOND CHICKEN SALAD SANDWICH \$12

THE GREENHOUSE SALAD \$14
blue cheese, spiced pecans, cucumber, red pnion, avocado, \& raspberry vinaigrette plus a scoop of our chicken salad, fresh fruit, \& a morning glory muffin TACO SALAD \$16

BLTABC $\$ 14$
a crafted BLT: with avocado, bacon, basil mayo, tomato \& shaved cucumber

EL CUBANO \$16.50
ham \& pulled pork w/ swiss, provolone, pickles, yellow mustard, chipotle mayo

PARTY PLATTERS
Serves up to 12 people
FRUIT \& CHEEESE PLATTER \$90 CHARCUTERIE BOARD \$150

BACON ALMOND CHEDDAR PLATTER \$40

HAM \& BRIE BISCUITS \$60
SPINACH ARTICHOKE PLATTER \$30

THE SAMPLER (PARTY SIZE)
BUTTER BURGER SLIDERS \$60

GRILLED CHEESE BITES W/ TOMATO BASIL DIPPING SAUCE \$48

SIDES
KALE SALAD \$3
TOMATO BASIL SOUP \$4
ZAPPS CHIPS \$2.25
TATOR TOTS $\$ 6(\mathrm{~V})$
BIGCHOCOLATE CHIP COOKIE \$4

## COCKTAILS

## GREENHOUSE GIN \& TONIC \$15

(Summer Version) Bloom rose $\mathcal{E}$ jasmine gin, fresh lemon, Fevertree AromaticTonic, dried rose petals

## LAVENDER LEMONADE \$16

Cooranbong Vodka, lav-lem syrup, fresh lemon juice, Giffard violette liqueur

PRICKLY PEAR MARGARITA \$17
TC Craft Reposado, prickly pear syrup, fresh lime, spicy salt

ORANGE MEZCAL-RITA \$18
Verde Momento Mezcal, fresh orange, fresh lime, agave, spicy salt

## WATERMELON MOJITO \$16

Campesino Rum, fresh watermelon juice, watermelon liqueur, fresh lime, agave, mint

## JALAPIÑA \$18

Jalapeño infused TC Craft Blanco, pineapple, agave, fresh lime \$18

ISLAND MULE \$16
Tito's vodka, ginger liqueur, fresh lime, hibiscus ginger beer

## NASHVILLE OLD FASHIONED \$18

(Summer Version) Belle Meade bourbon, Giffard creme de peche liqueur, luxardo cherries, fresh peaches, cardamom bitters
*TAX INCLUDED IN PRICE*

TIPSY TEA (FRUIT TEA \&
ROBERTA'S MARGARITA \$8
fresh fruit sangria (rosé) \$8
TROPICAL TIKI SMASH (PINA
FISHBOWL $\$ 25$
PBR TALLBOY BUCKET \$15
JELLO SHOT \$5 (3 FOR \$12) GRENHOUSE SHOT (RUM
MELON) $\$ 3$ OR 4 FOR $\$ 10$
$\mathbb{B} \mathbb{E} \mathbb{R} \bigcirc \mathbb{N} T \mathbb{A}$
DR ROBOT SOUR 8
YEE-HAW CERVEZA 8
HAP \& HARRY'S LAGER \$7
BUSCH LIGHT \$5
HOMESTYLE IPA \$9
JACKALOPE LOVEBIRD \$8
CHICKEN SCRATCH \$7
I BELIEVEIN NASHVILLE

## SCARPETTA FRISCO BLANCO

Crisp blend of Italian Friulano \& Chardonnay with grapefruit notes $\$ 10 / \$ 36$

## NICOLAS IDIART SAUVIGNON BLANC

Zingy ripe nectarine, kumquat \& vanilla bean \$16/\$58

## CHALK HILL CHARDONNAY

White peach, nectarine and honeydew melon show well in this deep white $\$ 18 / \$ 65$

## STERLING ROSE

Bright with raspberry \& strawberry flavors \$13 / \$47

## LUNETTA PROSECCO

Enticing aromas of apple and peach, with a clean finish \$15 / \$50

## PESSIMIST RED

Flavors of blueberry \& plum with cocoa and cardamom notes \$19 / \$68

## OLD SOUL CABERNET

Black cherry, licorice, and black pepper \$14 / \$51

## ELOUAN PINOT NOIR

A full-bodied pinot noir with black cherry and plum aromas $\$ 17 / \$ 61$

COTES DU RHONE RESERVE
Rich and jammy with peppery spice \$16 / \$58

CANS \& BOTTLES Individual/Bucket Price
CORONA \$6/\$32 MILLER LITE \$4.50/\$27 MICHELOB ULTRA \$5/\$27
DISKIN CIDER \$9 PBR TALLBOY \$4 STELLA \$7/\$38 TOPO CHICO SELTZER \$6/\$32 MONTUCKY COLD SNACKS \$5/\$27 JUNESHINE HARD KOMBUCHA \$8

