



ULTIMATE BRUNCH



\$54 PER PERSON | WEEKENDS 10:30AM – 3:30PM

Our Ultimate Southern Brunch Menu is a 2-hour multi-course experience, including a generous selection of dishes. All items are meant to be shared at the table and can be reordered upon request.

MAINS

BUTTERMILK CAESAR
romaine hearts, parmesan, biscuit croutons, house made buttermilk caesar dressing

THE SOUTHERNER
shredded romaine, pickled okra, heirloom cherry tomatoes, spiced hominy, roasted red peppers, red onion, crushed olives, shaved celery, pepper jack, red wine vinaigrette

CHICKEN & WAFFLES
South’s famous fried chicken, buttermilk belgian waffle, hot honey

SHRIMP & GRITS
middlin gouda grits, shrimp, shellfish broth, chicken cracklin'

SWEET POTATO PECAN WAFFLE
belgian waffle, pecan praline crumble, brown sugar maple glaze, vanilla sweet potato whipped cream

STEAK & EGGS*
NY Strip, scrambled eggs

FRIED GREEN TOMATOES BENEDICT*
two poached eggs, cornmeal crusted fried green tomatoes, applewood smoked bacon, hollandaise

SKILLET SCRAMBLE
two eggs scrambled, red peppers, spinach, caramelized onions, mushrooms, pepper jack, crispy hash browns

B.E.C
toasted brioche bun, two scrambled eggs, cheddar cheese, crispy bacon, crispy hash brown

SOUTHERN BITES

FRESH BAKED BUTTERMILK BISCUITS
pepper jelly, seasonal jam, whipped honey butter

DEVILED EGGS
cajun whipped yolks, smoked trout roe, chicken cracklin’, green onion

FRIED CHICKEN SLIDER
battered fried chicken, shredded lettuce, pickle, garlic aioli

BLUE CRAB BEIGNETS
blue crab, mascarpone cheese, creole mustard

FRIED GREEN TOMATOES
cornmeal crusted fried green tomatoes tossed in Tony's cajun seasoning, lemon remoulade, scallions

JALAPEÑO MACARONI & CHEESE

BACON JAM SLIDERS
homestyle patty, candied bacon jam, sweet grass tomme cheese, roasted garlic mayo, arugula

TURKEY SAUSAGE
smoked, split and grilled sausage links

CRISPY HASHBROWNS
cajun seasoned hash browns, green onion

BROWN SUGAR BACON
brown sugar and maple glazed

FRESH WATERMELON
four fresh cut slices

PULLED PORK CORNBREAD
house made cornbread muffin, BBQ pulled pork, sour cream, pickled jalapeno

BERRIES & CREAM
mixed berries, vanilla greek yogurt, honey, granola

SWEETS

BANANA PARFAIT
housemade nilla wafer, banana curd, vanilla pudding topped with fresh whipped cream

SEASONAL COBBLER
fresh macerated seasonal fruit, brown butter streusel, vanilla ice cream

PECAN BROWNIE
fresh baked chocolate pecan brownie topped with caramel and vanilla ice cream

SOUTH STICKY BUNS
rolled and glazed sweet dough, pecans, warm caramel

• **MIX N MATCH BOTTOMLESS** •

ADDITIONAL \$25 PER PERSON. PLEASE DRINK RESPONSIBLY.

MIMOSAS, ROSÉ, APEROL SPRITZ

SELECT DRAFT BEER, J.F. HADEN'S LYCHEE SPRITZ

SOUTH

BAR & KITCHEN

BRUNCH COCKTAILS

 **ROSÉ SANGRIA 16**
PITCHER 55
rosé wine, apricot brandy, orange
liqueur, fresh fruit, club soda

 **MORNING MATCHA 15**
Bacardi, almond liqueur, vanilla,
matcha, coconut, mint, lime

 **BLOODY MARY 17**
all the fixin’s - jalapeno, deviled
egg, candied bacon, pickled okra,
cajun rim

 **95 SOUTH ESPRESSO 16**
Stoli Vanil or Milagro Reposado,
Buffalo Trace Bourbon Cream,
J.F. Haden’s Espresso liqueur,
espresso, walnut bitters,
torched marshmallow

 **OLD FASHIONED BREAKFAST 15**
Jameson, butterscotch, orange
& chocolate bitters, espresso rim

 **LA SANDIA 16**
Ocho Plata tequila, fresh
watermelon, citrus, agave, tajin

 **GIN & JAM* 16**
Hendricks gin, egg whites, citrus,
muddled raspberries

 **BLESS YOUR HEART 15**
Rock N Roll Platinum tequila,
honey, lemon, rosemary, coconut,
ginger

 **KENTUCKY SIDECAR 15**
Makers 46, orange liqueur, fresh
tangerine, lemon, orange bitters

MIX N MATCH
BOTTOMLESS

ADDITIONAL \$25 PER PERSON.
PLEASE DRINK RESPONSIBLY.

MIMOSAS
ROSÉ
APEROL SPRITZ
SELECT DRAFT BEER
J.F. HADEN'S LYCHEE SPRITZ

BEERS

BOTTLE BEERS

BUD LIGHT 7
CORONA LIGHT 7
STELLA 8
MODELO 8
MICHELOB ULTRA 7
HEINEKEN 8
HEINEKEN 0.0 8
SURFSIDE 6

TAP BEERS

COORS LIGHT 7
FUNKY BUDDHA FLORIDIAN 8
CIGAR CITY JAI ALAI IPA 9
ABITA AMBER LAGER 8
26 DEGREE THIRST CONTROL PILS 8
CIGAR CITY MADURO BROWN ALE 9
SIERRA NEVADA HAZY LITTLE THING 9
SEASONAL CRAFT BEER 10

THE
JUICE
BAR

FRESHLY SQUEEZED

ORANGE 8
GRAPEFRUIT 8
TANGERINE 8

MOCKTAILS 7

**STRAWBERRY PEACH
LEMONADE**

**MATCHA YUZU
LEMONADE**

**UBE COCONUT
PURPLE ORCHIDS**

ABITA ROOTBEER

“TABLES ARE FOR GLASSES, NOT FOR ASSES!”

— Grandma Rose

BUBBLES

VILLA WOLF, Sparkling Rosé, Germany 15/55
LA MARCA, Prosecco Brut Split, Veneto, Italy 16
LA MARCA, Prosecco Rosé Split, Veneto, Italy 16
LUCIEN ALBRECHT, Cremant D'Alsace Brut, Alsace, France 85
G.H. MUMM, Gran Cordon Brut Rosé, Champagne, France 115
VEUVE CLIQUOT, Brut, Champagne, France 150

WHITE WINES

DR. LOOSEN, Riesling, Mosel, Germany 13/45
WENTE, Chardonnay, Central Coast, California 14/47
LA CREMA, Chardonnay, Sonoma Coast, California 18/65
GABBIANO, Pinot Grigio, Veneto, Italy 13/45
WHITEHAVEN, Sauvignon Blanc, Marlborough, New Zealand 14/47
MIRABEAU "FOREVER SUMMER" Rose, Provence, France 15/52
SANTA MARGHERITA, Pinot Grigio, Valdadige, Italy 18/70
CHALK HILL ESTATE, Chardonnay, Sonoma Coast, California 95
VINCENT GAUDRY "LE TOURNEBRIDE", Sancerre, Loire Valley, France 103

RED WINES

ERATH, Pinot Noir, Oregon 13/45
MEIOMI, Pinot Noir, California 16/60
BROADSIDE, Cabernet Sauvignon, Paso Robles, California 14/52
RJ VINEDOS "REUNION", Malbec, Mendoza, Argentina 16/60
PRISONER "UNSHACKLED", Red Blend, California 17/64
CAYMUS "WALKING FOOL", Red Blend, Suisun Valley, California 19/72
PENFOLDS "BIN 28", Shiraz, South Australia 86
BELLE GLOS "CLARK & TELEPHONE", Pinot Noir, Santa Maria Valley, California..110
FAR MOUNTAIN, Cabernet Sauvignon, Sonoma Valley, California 120
FRANK FAMILY RUTHERFORD, Cabernet Sauvignon, Napa Valley, California 132
ORIN SWIFT "ABSTRACT", Red Blend, St. Helena, California 110

LUNCH

DINE-IN FRIDAYS 11:30AM - 4:00PM

SOUTHERN BITES

 **FRESH BAKED BUTTERMILK BISCUITS 11**
pepper jelly, seasonal jam, whipped honey butter

 **DEVEILED EGGS* 14**
cajun whipped yolks, smoked trout roe, chicken cracklin', green onion

BOUDIN ROLLS 14
cajun roasted pork and rice roll,
pepper jack & cream cheese, pepper jelly

 **BLUE CRAB BEIGNETS 16**
blue crab, mascarpone cheese, creole mustard

GUMBO 13
chicken & andouille sausage, rice, green onion

BOTH HANDS

SERVED WITH FRIES

FRESH CATCH SANDWICH 21
catch of the day, napa slaw, red onion, tomato,
pickle, cajun remoulade, toasted brioche bun

 **SOUTH'S FRIED CHICKEN SANDWICH 18**
choice of: classic or spicy, double dipped fried chicken breast, shredded lettuce, pickle, garlic mayo, toasted brioche bun

SHRIMP PO' BOY 19
napa slaw, red onions, tomatoes, house pickles,
remoulade

CLASSIC CHEESEBURGER* 18
8oz homestyle patty, LTOP, white cheddar,
fancy sauce, toasted brioche bun

 **THAT'S THE JAM* 21**
8oz homestyle patty, candied bacon jam, sweet grass tomme cheese, roasted garlic mayo, arugula, crispy shallots, toasted brioche bun

SOUTH
BAR & KITCHEN



SOUTH FAVORITES

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please notify us of any allergies.

20% gratuity added to parties of 5 or more.

SALADS

ADD GRILLED OR FRIED CHICKEN 7, SHRIMP 8, STEAK 9, SALMON 11

CAESAR 15
romaine hearts, parmesan, biscuit croutons,
house made buttermilk caesar dressing



THE SOUTHERNER 16
shredded romaine, pickled okra, heirloom cherry tomatoes, spiced hominy, roasted red peppers, red onion, crushed olives, shaved celery, pepper jack, red wine vinaigrette

GEORGIA 16
farro, blueberries, arugula, goat cheese, crushed roasted peanuts, peach vinaigrette



CRISPY COBB 22
hot honey fried chicken, crisp romaine, tomatoes, red onion, bell peppers, avocado, egg, bacon, pepper jack, house made buttermilk ranch

MAINS

HOT HONEY SALMON 33
hot honey glazed salmon, farro, blistered heirloom cherry tomatoes, sautéed green beans, avocado crema

SIMPLY GRILLED FISH 28
catch of the day, sweet potato mash,
fresh seasonal vegetables

HALF FRIED CHICKEN 25

served with South's biscuits & one accompaniment

ACCOMPANIMENTS

FRIES 8

COLLARD GREENS 8

MARKET VEGETABLES 7

RED BEANS & RICE 8

SWEET POTATO CASSEROLE 9

JALAPENO MAC & CHEESE 9

\$12 TUESDAYS

South's Fried Chicken Sandwiches and fries with purchase of a beverage.

WINE WEDNESDAYS

50% off wine bottles valued under \$100. Dine-in only, with purchase of an entree.

25% OFF BOURBON LIST THURSDAYS

Weekends start early. Build your own Old Fashioned from "The List"

CRAFT COCKTAILS

 **BLESS YOUR HEART 15**
Rock N Roll Platinum tequila, honey,
lemon, rosemary, coconut, ginger

 **CATTYWAMPUS 16**
Sazerac Rye, absinthe, Peychaud's
bitters, lemon twist

 **GIN & JAM* 16**
Hendricks gin, egg whites, citrus,
muddled raspberries

 **LA SANDIA 15**
Patron Silver tequila, basil, fresh
watermelon, citrus, agave

 **HER NAME IS VIOLET 15**
Don Fulano Blanco, Amaras mezcal,
Rocky's Liqueur, ube, pineapple,
coconut

 **OLD TOWN FASHIONED 14**
Prickly Pear infused Knob Creek Rye,
citrus, spicy bitters

 **KENTUCKY SIDECAR 15**
Makers 46, orange liqueur, fresh
tangerine, lemon, orange bitters

 **NORTH OF YOT 16**
Hornitos Reposado, mango, chili
bitters, fresh lime, agave

CLASSIC COCKTAILS

 **95 SOUTH ESPRESSO 16**
Choice of Stoli Vanil or Milagro Reposado,
Bailey's, Kahlua, espresso shot, walnut
bitters, torched marshmallow

 **LYCHEE MARTINI 15**
Grey Goose Vodka, Lychee,
St-Germain

 **HURRICANE 15**
Bacardi Spiced Rum, Rum Haven,
mango, orange, lemon

 **FRENCH 75 15**
Gulfstream Gin, lemon, Prosecco
Zero Rosé

BUBBLES

PROSECCO ZERO, Sparkling Rose, Veneto, Italy15/55
LA MARCA, Prosecco Brut/Rose Split, Veneto, Italy16
LUCIEN ALBRECHT, Cremant D'Alsace Brut, Alsace, France85
G.H. MUMM, Gran Cordon Brut Rose, Champagne, France115
NICOLAS FEUILLATTE, Brut, Champagne, France120

WHITE WINES

WENTE, Chardonnay, Central Coast, California14/47
LA CREMA, Chardonnay, Sonoma Coast, California18/65
GABBIANO, Pinot Grigio, Veneto, Italy13/45
WHITEHAVEN, Sauvignon Blanc, Marlborough, New Zealand14/47
VINCENT GAUDRY "LE TOURNEBRIDE", Sancerre, Loire Valley, France26/103
LA JOLIE FLEUR, Rose, St. Tropez, France15/52
SANTA MARGHERITA, Pinot Grigio, Valdadige, Italy75
CHALK HILL ESTATE, Chardonnay, Sonoma Coast, California95

RED WINES

ERATH, Pinot Noir, Oregon13/45
MEIOMI, Pinot Noir, California16/60
BROADSIDE, Cabernet Sauvignon, Paso Robles, California14/52
ROUTE STOCK, Cabernet Sauvignon, California19/75
RJ VINEDOS "REUNION", Malbec, Mendoza, Argentina16/60
PRISONER "UNSHACKLED", Red Blend, California17/64
CAYMUS "WALKING FOOL", Red Blend, Suisun Valley, California19/72
PENFOLDS "BIN 28", Shiraz, South Australia86
BELLE GLOS "CLARK & TELEPHONE", Pinot Noir, Santa Maria Valley, California110
FAR MOUNTAIN, Cabernet Sauvignon, Sonoma Valley, California120
FRANK FAMILY RUTHERFORD, Cabernet Sauvignon, Napa Valley, California132
ORIN SWIFT "ABSTRACT", Red Blend, St. Helena, California110

MOCKTAILS 7

**STRAWBERRY PEACH
LEMONADE**

**MATCHA YUZU
LEMONADE**

**UBE COCONUT PURPLE
ORCHIDS**

ABITA ROOTBEER



BEERS

TAP BEERS

COORS LIGHT 7
FUNKY BUDDHA FLORIDIAN 8
CIGAR CITY JAI ALAI IPA 9
ABITA AMBER LAGER 8
26 DEGREE THIRST CONTROL PILS 8
CIGAR CITY MADURO BROWN ALE 9
SEASONAL CRAFT BEER 10

BOTTLE BEERS

BUD LIGHT 7
CORONA LIGHT 7
STELLA 8
MODELO 8
MICHELOB ULTRA 7
HEINEKEN 8 HEINEKEN 0.0 8

"TABLES ARE FOR GLASSES, NOT FOR ASSES!"

-Grandma Rose

FRONT PORCH PICK UP

LUNCH PICK UP HOURS: TUESDAY - FRIDAY 11:30AM - 4:00PM | 954.890.2000 | 165 NE FIRST AVE POMPANO BEACH

SOUTHERN BITES

 **FRESH BAKED BUTTERMILK BISCUITS 11**
pepper jelly, seasonal jam, whipped honey butter

BOUDIN ROLLS 14
cajun roasted pork and rice egg roll,
pepper jack & goat cheese, pepper jelly

 **BLUE CRAB BEIGNETS 16**
blue crab, mascarpone cheese, creole mustard

GUMBO 13
chicken & andouille sausage, rice, green onion

BOTH HANDS

SERVED WITH FRIES

FRESH CATCH SANDWICH 21
catch of the day, napa slaw, red onion, tomato,
pickle, cajun remoulade, toasted brioche bun

 **SOUTH'S FRIED CHICKEN SANDWICH 18**
choice of: classic or spicy, double dipped fried
chicken breast, shredded lettuce, pickle, garlic
mayo, toasted brioche bun

SHRIMP PO' BOY 19
napa slaw, red onions, tomatoes, house pickles,
remoulade

CLASSIC CHEESEBURGER* 18
8oz homestyle patty, LTOP, white cheddar,
fancy sauce, toasted brioche bun

 **THAT'S THE JAM* 21**
8oz homestyle patty, candied bacon jam, sweet
grass tomme cheese, roasted garlic mayo, arugula,
toasted brioche bun

SALADS

ADD GRILLED OR FRIED CHICKEN 7, SHRIMP 8, STEAK 9, SALMON 11

CAESAR 15
romaine hearts, parmesan, biscuit croutons,
house made buttermilk caesar dressing

 **THE SOUTHERNER 16**
shredded romaine, pickled okra, heirloom cherry
tomatoes, spiced hominy, roasted red peppers, red
onion, crushed olives, shaved celery, pepper jack,
red wine vinaigrette

GEORGIA 16
farro, blueberries, arugula, goat cheese, crushed
roasted peanuts, peach vinaigrette

 **CRISPY COBB 22**
hot honey fried chicken, crisp romaine, tomatoes,
red onion, bell peppers, avocado, egg, bacon,
pepper jack, house made buttermilk ranch

MAINS

HOT HONEY SALMON 33
hot honey glazed salmon, farro, blistered
heirloom cherry tomatoes, sautéed green beans,
avocado crema

SIMPLY GRILLED FISH 28
catch of the day, sweet potato mash, seasonal veggies

HALF FRIED CHICKEN BOX 25

served with a South buttermilk biscuit,
house pickles, & collard greens

SOUTH
BAR & KITCHEN



SOUTH FAVORITES

* Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.
Please notify us of any allergies.

ACCOMPANIMENTS

FRIES 8
COLLARD GREENS 8
MARKET VEGETABLES 7

RED BEANS & RICE 8
SWEET POTATO CASSEROLE 9
JALAPENO MAC & CHEESE 9

**FEED A
HIVE**
OF 8-10 PEOPLE

BARNYARD BOX: \$199

FAMILY STYLE SOUTHERNER SALAD
2 WHOLE FRIED CHICKENS
10 SOUTH'S BUTTERMILK BISCUITS
(served with Seasonal Jam & Honey Butter)
COLLARD GREENS
JALAPENO MAC & CHEESE
HOUSEMADE PICKLES

HEN HOUSE: \$219

FAMILY STYLE GEORGIA SALAD
10 CHICKEN SANDWICHES
(choice of Classic, Spicy, or Grilled)
SWEET POTATO FRIES
GREENS
(choice of Seasonal Vegetables or Collard)

HANKERIN'

SCOTTY’S SMOKED RIBS 18
chile glazed spare ribs, toasted peanuts, pomegranate, sesame seeds, green onion

 **DEVILED EGGS* 14**
cajun whipped yolks, smoked trout roe, chicken cracklin’, green onion

FRESH BAKED BUTTERMILK BISCUITS 11
pepper jelly, seasonal jam, whipped honey butter

BOUDIN ROLLS 14
cajun roasted pork and rice egg roll, pepper jack & cream cheese, pepper jelly

PIMENTO CHEESE 13
Sweet Grass Dairy pimento cheese dip, lavash chips, crudité

 **CHICKEN LITTLES 13**
tender battered fried chicken, warm buttermilk biscuit, savory honey butter

SMOKED WINGS 18
signature spice blend, ranch, chile glaze, crudité

 **SPOONBREAD 12**
seasonal jam & honey butter

GUMBO 13
chicken & andouille sausage, rice, green onion

OFFSHORE

VOODOO MUSSELS 24
voodoo broth, garlic, shallots, sage, grilled sourdough

 **BLUE CRAB BEIGNETS 17**
blue crab, mascarpone cheese, creole mustard

SEARED TUNA* 18
cajun rubbed tuna, spiced creole mustard, pickled onions, crispy capers

WARM CRAB DIP 19
blue crab, three-cheese blend, cherry peppers, panko, lavash chips

FORK & KNIFE

8oz FILET* 54
maitre d' butter, herb tossed fries & a side salad

12oz NY STRIP* 48
maitre d' butter, herb tossed fries & a side salad

 **GRILLED BONE IN PORK CHOP* 38**
sweet potato mash, chimichurri, collard greens

HOT HONEY SALMON 33
hot honey glazed salmon, farro, blistered heirloom cherry tomatoes, sautéed green beans, avocado crema

SIMPLY GRILLED FISH 32
catch of the day, chef’s choice vegetable medley, sweet potato mash

 SOUTH’S FRIED CHICKEN
HALF \$25 or WHOLE \$38

South’s buttermilk biscuits, one accompaniment

ACCOMPANIMENTS

- COLLARD GREENS 8
- FRIES: HERB TOSSED 7 / CAJUN 7 / TRUFFLE 8
- SWEET POTATO FRIES 7
- MARKET VEGETABLES 7
- RED BEANS & RICE 8
- SWEET POTATO CASSEROLE 9
- JALAPENO MACARONI & CHEESE 9
- SIDE CAESAR SALAD 8
- SIDE SOUTHERNER SALAD 9

DOWN SOUTH

CRAW DADDY 30
cajun crawfish cream sauce, smoked gouda, spaghetti, crispy crawfish, green onions

NEW ORLEANS PASTA 27
blackened chicken, farfalle pasta, bell peppers, onions, spicy NOLA cream sauce

SOUTHERN GRITS
all served with creamy gouda middlin' grits, topped with chicken cracklin' & green onions:

 **SHRIMP 34 | SHORT RIB 30 | FRIED CATFISH 28**

GREENS
Add grilled/fried chicken 7, shrimp 8, steak 9, salmon 11

BURRATA 17
roasted heirloom cherry tomatoes, arugula, lemon vinaigrette, chicken cracklin', parmesan, grilled sourdough

 **CRISPY COBB 22**
hot honey fried chicken, crisp romaine, tomatoes, red onion, bell peppers, avocado, egg, bacon, pepper jack, house made buttermilk ranch

CAESAR 16
romaine hearts, parmesan, biscuit croutons, buttermilk caesar dressing

THE SOUTHERNER 17
shredded romaine, pickled okra, heirloom cherry tomatoes, spiced hominy, roasted red peppers, red onion, crushed olives, shaved celery, pepper jack, red wine vinaigrette

 **GEORGIA 17**
farro, blueberries, arugula, goat cheese, crushed roasted peanuts, peach vinaigrette

BOTH HANDS

Choice of herb tossed fries or sweet potato fries

FRESH MAHI SANDWICH 22
napa slaw, red onion, tomato, pickle, cajun remoulade, toasted brioche

 **SOUTH’S CHICKEN SANDWICH 18**
choice of: classic or spicy double dipped fried chicken breast, shredded lettuce, pickle, garlic mayo, toasted brioche bun

SHRIMP PO’ BOY 19
napa slaw, red onions, tomatoes, house pickles, remoulade

 **SMOKED PULLED PORK SANDWICH 18**
maple BBQ, chimichurri, garlic aioli, crispy shallots

WHOLLY COW

Choice of herb tossed fries or sweet potato fries

CLASSIC CHEESEBURGER* 18
8oz homestyle patty, LTOP, white cheddar, fancy sauce

 **THAT’S THE JAM* 21**
8oz homestyle patty, candied bacon jam, sweet grass tomme cheese, roasted garlic mayo, arugula, toasted brioche bun

PIMENTO BURGER* 19
8oz homestyle patty, Sweet Grass Dairy pimento cheese, roasted garlic mayo, pickle, crispy shallots, toasted brioche bun



OUR WEEKLY SPECIALS

TUESDAY
\$12
SOUTH’S FRIED CHICKEN SANDWICH
with purchase of a beverage

WEDNESDAY
50% OFF
WINE BOTTLES VALUED \$100 OR LESS
with purchase of an entree

THURSDAY
25% OFF
BUILD YOUR OWN OLD FASHIONED FROM “THE LIST”
weekends start early

 **HOUSE FAVORITES**

SOUTH

BAR & KITCHEN

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

20% gratuity added to parties of 5 or more.

CRAFT COCKTAILS

-  **BLESS YOUR HEART 15**
Rock N Roll Platinum tequila, honey, lemon, rosemary, coconut, ginger
-  **GIN & JAM* 16**
Hendricks gin, egg whites, citrus, muddled raspberries

-  **LA SANDIA 16**
Ocho Plata tequila, fresh watermelon, citrus, agave, tajin
-  **HER NAME IS VIOLET 15**
Don Fulano Blanco, Amaras mezcal, Rocky’s liqueur, ube, pineapple, coconut

-  **OLD TOWN FASHIONED 14**
Prickly Pear infused Knob Creek Rye, citrus, spicy bitters
-  **KENTUCKY SIDECAR 15**
Makers 46, orange liqueur, fresh tangerine, lemon, orange bitters

-  **MATCHA YUZU LEMONDROP 16**
Haku vodka, J. F. Haden’s Citrus liqueur, matcha, yuzu juice

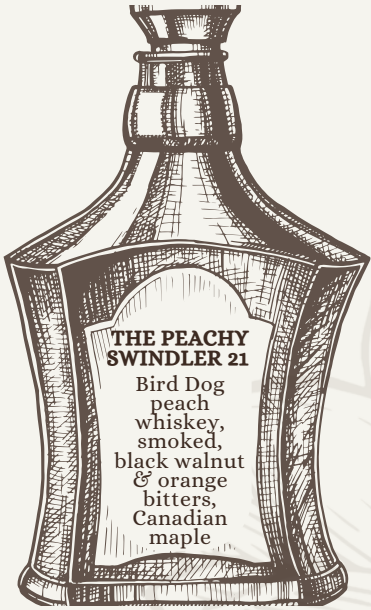
CLASSIC COCKTAILS

-  **LYCHEE MARTINI 15**
Grey Goose vodka, lychee, elderflower
-  **HURRICANE 15**
Bacardi spiced rum, RumHaven, mango, orange, lemon, grenadine

-  **FRENCH 75 15**
Gulfstream gin, lemon, sparkling rosé

-  **CATTYWAMPUS 16**
Sazerac Rye, absinthe, Peychaud's bitters, lemon twist

-  **PAPER PLANE 16**
WhistlePig 6 Year, Amaro Nonino, Aperol, lemon



ASK ABOUT OUR CURRENT SEASONAL COCKTAILS

95 SOUTH

ESPRESSO MARTINI 16

Stoli Vanil or Milagro Reposado, Buffalo Trace Bourbon Cream, J.F. Haden’s Espresso liqueur, espresso, walnut bitters, torched marshmallow

“TABLES ARE FOR GLASSES,
NOT FOR ASSES!”
—Grandma Rose

CRAFT MOCKTAILS 7

- STRAWBERRY PEACH LEMONADE**
- MATCHA YUZU LEMONADE**
- UBE COCONUT PURPLE ORCHIDS**
- ABITA ROOTBEER**

TAP BEERS

- COORS LIGHT 7**
- FUNKY BUDDHA FLORIDIAN 8**
- CIGAR CITY JAI ALAI IPA 9**
- ABITA AMBER LAGER 8**
- 26 DEGREE THIRST CONTROL PILS 8**
- CIGAR CITY MADURO BROWN ALE 9**
- SIERRA NEVADA HAZY LITTLE THING 9**
- SEASONAL CRAFT BEER 10**

BOTTLE BEERS

- BUD LIGHT 7**
- CORONA LIGHT 7**
- STELLA 8**
- MODELO 8**
- MICHELOB ULTRA 7**
- HEINEKEN 8**
- HEINEKEN 0.0 8**
- SURFSIDE 6**

BUBBLES

- VILLA WOLF**, Sparkling Rosé, Germany 15/55
- LA MARCA**, Prosecco Brut Split, Veneto, Italy..... 16
- LA MARCA**, Prosecco Rosé Split, Veneto, Italy 16
- LUCIEN ALBRECHT**, Cremant D'Alsace Brut, Alsace, France 85
- G.H. MUMM**, Gran Cordon Brut Rosé, Champagne, France 115
- VEUVE CLIQUOT**, Brut, Champagne, France 150

WHITE WINES

- DR. LOOSEN**, Riesling, Mosel, Germany 13/45
- WENTE**, Chardonnay, Central Coast, California 14/47
- LA CREMA**, Chardonnay, Sonoma Coast, California 18/65
- GABBIANO**, Pinot Grigio, Veneto, Italy 13/45
- WHITEHAVEN**, Sauvignon Blanc, Marlborough, New Zealand 14/47
- MIRABEAU "FOREVER SUMMER"** Rose, Provence, France 15/52
- SANTA MARGHERITA**, Pinot Grigio, Valdadige, Italy..... 18/70
- CHALK HILL ESTATE**, Chardonnay, Sonoma Coast, California 95
- VINCENT GAUDRY "LE TOURNEBRIDE"**, Sancerre, Loire Valley, France 103

RED WINES

- ERATH**, Pinot Noir, Oregon 13/45
- MEIOMI**, Pinot Noir, California 16/60
- BROADSIDE**, Cabernet Sauvignon, Paso Robles, California 14/52
- RJ VINEDOS "REUNION"**, Malbec, Mendoza, Argentina 16/60
- PRISONER “UNSHACKLED”**, Red Blend, California 17/64
- CAYMUS “WALKING FOOL”**, Red Blend, Suisun Valley, California 19/72
- PENFOLDS “BIN 28”**, Shiraz, South Australia 86
- BELLE GLOS “CLARK & TELEPHONE”**, Pinot Noir, Santa Maria Valley, California..110
- FAR MOUNTAIN**, Cabernet Sauvignon, Sonoma Valley, California..... 120
- FRANK FAMILY RUTHERFORD**, Cabernet Sauvignon, Napa Valley, California..... 132
- ORIN SWIFT “ABSTRACT”**, Red Blend, St. Helena, California 110

**BUILD YOUR OWN
OLD FASHIONED**

Pick your bourbon,
add your bitters, a touch of
sweetness, and enjoy a
custom crafted classic!

Ask your server for our
Tailor-Made Bourbon List.

SOUTH
BAR & KITCHEN



HAPPY HOUR



WEEKDAYS 4PM - 7PM | AT THE BAR & HIGH TOP TABLES

\$4

SELECT BOTTLE
& DRAFT BEER

\$5

SELTZERS & SURFSIDES

\$6

SELECT WINES
BY THE GLASS

\$7

SELECT SINGLE SPIRIT
COCKTAILS

\$10

OLD TOWN FASHIONEDS &
95 SOUTH ESPRESSO MARTINIS

50% OFF HANKERIN' APPETIZERS

SOUTH
BAR & KITCHEN

• WEEKLY SPECIALS •

TUESDAY

\$12

**SOUTH'S FRIED
CHICKEN SANDWICH**

with purchase of a beverage

WEDNESDAY

50%

OFF WINE BOTTLES

valued \$100 or less
with purchase of an entree

THURSDAY

25%

OFF THE BOURBON LIST

weekends start early with
tailor-made old fashioned



UNTAPPED

every first Friday
of the month

FRIDAY



BACKYARD JAM

every third Friday
of the month

WEEKEND BRUNCH

SOUTH'S ULTIMATE BOTTOMLESS BRUNCH

10:30 AM - 3:30 PM | LIVE MUSIC

SOUTH
BAR & KITCHEN

AIN'T THAT SWEET



BANANA PUDDIN' PARFAIT 12

housemade nilla wafer, banana curd, vanilla pudding topped with fresh whipped cream

NEW YORK STYLE CHEESECAKE 14

baked in a ritz cracker crust, white chocolate chips, fresh whipped cream

WARM CHOCOLATE BROWNIE 14

fresh baked chocolate pecan brownie topped with vanilla ice cream

STRAWBERRY SHORTCAKE 13

BREAD PUDDING

white chocolate & strawberry bread pudding, strawberry ice cream

ABITA ROOT BEER FLOAT 10

CHEF'S SEASONAL DESSERT

ask your server

THE LIST

BOURBON

Angel's Envy	15
Basil Hayden	16
Bulleit.....	13
Evan Williams 1783.....	16
Four Roses Small Batch.....	15
Fort Mosé	14
High West	15
Jim Beam	12
Jim Beam Black	13
Jim Beam Red Stag.....	13
Knob Creek	14
Makers Mark	14
Makers Mark 46 French	16
Old Forester 86 Proof.....	12
Old Forester Bottled in Bond.....	16
Old Forester Old Fine.....	16
Old Forester Original Batch	16
Old Forester Prohibition	16
Russel's Reserve.....	50
Whistlepig 6 Yr.....	14
Widow Jane.....	18
Woodford Double Oaked	17
Woodford Reserve.....	15
Yellowstone Select.....	16

RYE

Angel's Envy Rye	20
Basil Hayden Dark Rye	17
Bulleit Rye	14
Chicken Cock Rye.....	75
High West Double Rye.....	16
High West High Country.....	17
High West Rendezvous.....	17
Jim Beam Rye	13
Knob Creek Rye.....	14
Michters Rye	14
Old Forester 100 Proof Rye... ..	13
Sazerac Rye.....	15
Whistlepig 10 yr Rye	16
Whistlepig 12 Yr Rye.....	40
Whistlepig 6 Yr Rye.....	14
Whistlepig Farmstock Rye	16
Widow Jane Applewood Rye	16
Widow Jane Paradigm Rye....	16
Woodford Reserve Rye	17

WHISKEY / WHISKY

Balvine 12 Yr	18
Crown Royal	13
Dewars 12 Yr.....	18
Dewars White.....	13
Glenfiddich 15 Yr.....	24
Jack Daniels.....	13
Jack Daniels Bonded.....	14
Jack Daniels Triple Mash	14
Jameson.....	13
Jameson Orange.....	13
Johnny Walker Black.....	14
Johnny Walker Blue	40
Macallan 12 Yr	16
Michters American	14
Nikka Coffe Grain	15
Santory Toki Whisky.....	16
Skrewball Peanut Butter.....	12
Twin-P Whiskey.....	14

BUILD YOUR OWN OLD FASHIONED

+2 FOR TAILOR-MADE ADDITIONS

Pick your bourbon, add your bitters, a touch of sweetness, and enjoy a custom crafted classic!

SWEETS

CHOOSE ONE:

Agave
Butterscotch
Honey
Peach
Prickly Pear
Simple
Vanilla

BITTERS

CHOOSE ONE:

Aromatic
Black Walnut
Chili
Chocolate Mole
Orange
Peyschaud's

SOUTH
BAR & KITCHEN