# BOTTLED BEER

MILE WIDE SCHNITZELBANK WHEAT 7% 6.5 KENTUCKY BOURBON BARREL ALE 8.2% 6.5 CB COUGAR BAIT BLONDE 4.9% 5

DELIRIUM TREMENS BELGIAN ALE 8.5% 12

**WEST 6TH IPA** 7% 5

WEST 6TH AMBER 5% 5

YUENGLING LAGER 4.4% 4.5

ATG CITRA ASS DOWN DOUBLE IPA 8.2% 8.5

ATG BLK PILS SCHWARZBIER 5% 6.5

**HEINEKEN** 5

COORS LIGHT 4.5

COORS BANQUET 5% 4.5

MICHELOB ULTRA 4.5

MILLER LITE 4.5

**BLUE MOON** 4.5

**REDD'S APPLE** 4.5

BUD HEAVY 4.5

**BUD LIGHT** 4.5

CORONA 5

# ASK ABOUT OUR DRAUGHT BEERS LIST

<u>RED</u>

**BONESHAKER ZINFANDEL** 12/40

RICH, SPICY 2020 LODI, CALIFORNIA

**RAINSTORM PINOT NOIR** 12/40

RED FRUIT/MINERALLY WILLAMETTE VALLEY, OREGON

**ACROBAT PINOT NOIR** 10/36

OREGON BLEND

J LOHR CABERNET SAUVIGNON 12/36

PASO ROBLES, CENTRAL COAST, CALIFORNIA

TRIVENTO RESERVE MALBEC 12/36

Mendoza, Argentina

APOTHIC CRUSH RED BLEND 8/26

Zin, Syrah, Merlot Cab, Cali blend

DARK HORSE CABERNET SAUVIGNON 8/22

House, California blend

DARK HORSE MERLOT 8/22

House, california Blend

WHITE/SPARKLING

GOUGUENHEIM SPARKLING MALBEC 6/22

CRISPY, JUICY ROSE UCO VALLEY, AR

BELLAFINA PINK MOSCATO 8/26

SPARKLING PINK MOSCATO, SWEET BUBBLY STONE FRUIT

DR "L" SPARKLING RIESLING 10/33

Off dry, charmat germany, no vintage

**A-Z RIESLING** 12/36

OREGON

G. Bertrand Cote Des Roses Chard 12/40

FRANCE

**DAVINCI PINOT GRIGIO** 10/33

Trentino-Alto Adige, Italy

DARK HORSE BUTTERY CHARDONNAY 8/22

House wine, California blend

WALNUTBLOCK SAUVIGNON BLANC 12/36

Medium bodied, bright Marlborough, New Zealand

Veuve de Vernay brut sparkling 9/30

2021 CHAMPAGNE, FRANCE

CAPTAIN'S LIST

Poca Terra Chambourcin 70

(ESTATE BOTTLED & LOCAL)

BONANZA CABERNET SAUVIGNON 25

CAYMUS VINEYARDS, CALIFORNIA WINE

RED SCHOONER VOYAGE 10 MALBEC 55

Voyage 10, 2020 Caymus ca/ag

NICHOLAS IDIART PINOT NOIR 45

FRANCE

**BILTMORE ESTATE MERLOT** 30

NORTH CAROLINA, RESTAURANT EXCL

BRAVIUM RRV CHARDONNAY 45

VEUVE CLIQUOT CHAMPAGNE 100
YELLOW LABEL BRUT, CHAMPAGNE, FRANCE

# HARPER HOUSE CHAMPAGNE COCKTAIL

PINK SPARKLING WITH AN EDIBLE HIBISCUS FLOWER 8

# THREE LITTLE BIRDS

MONTE ALBAN MEZCAL, KETEL ORANGE, APEROL, CITRUS & FREDDIE'S GINGER ALE 9

## **BAJA PEACH TEA**

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PATRON SILVER, PEACH LIQUEUR, CITRUS MIX, & SPRITE 8.5

#### **BLACK DAIQUIRI**

KRAKEN BLACK RUM, DEMERARA SYRUP, FRESH LIME 8

#### **ORANGE CRUSH**

KETEL ONE ORANGE, PEACHTREE, TRIPLE SEC, ORANGE JUICE  $\ \ ^{\circ}$ 

#### **FAIRY DUST**

WHEATLY VODKA, BLUE CURAÇAO, HOUSE SQUEEZED CITRUS WITH A PIXIE STICK RIM, SERVED UP 8.5

#### **GARDEN GLOBE**

EMPRESS 1908 GIN, LILLET BLANC, ST GERMAINE ELDERFLOWER LIQUEUR & BOTANICALS 11

## **QUEEN ANNE'S REVENGE**

RUMHAVEN COCONUT, BANANA SCHNAPPS, CINNAMON VANILLA SIMPLE SYRUP, HELLA SMOKED CHILI BITTERS, PINEAPPLE JUICE AND RED WINE FLOAT 10

#### **JADE SKYY**

SKYY STRAWBERRY VODKA, MIDORI MELON, OJ, & SOUR 8.5

#### **HUCK FINN**

STOLI RAZZ, ORANGE CURACAO, SOUR, HIBISCUS NECTAR AND A SUGARED RIM, SERVED UP 8

# HARPER HOUSE MARGARITA

OUR AWARD WINNING FRESH-SQUEEZED CITRUS
WITH HORNITOS REPASADO ON THE ROCKS 7

# **DUTTON**

YELLOWSTONE WHISKEY, COFFEE LIQUEUR, BITTERMENS ORANGE BITTERS 13

## **REVIVER**

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ELIJAH CRAIG SMALL BATCH, LILLET BLANC, PIERRE F DRY CURAÇAO, FRESH LEMON JUICE 8.5

## **MAPLE MANHATTAN**

OLD FORESTER, MAPLE, SMOKED CINNAMON BITTERS, CARPANO ANTIQUA SWEET VERMOUTH 9

## **FIRESIDE**

OLD FASHIONED: WOODFORD DOUBLE OAKED, CHOCOLATE BITTERS, BROWN SUGAR SYRUP 14

\* REQUEST OUR BOURBON LIST \*

# **HH SANGRIA**

CHOICE OF RED BERRY OR WHITE PEACH,
WITH MUDDLED FRUIT. 8.5

# SUNFLOWER ICED AMERICANO (LOCAL)

THE SUNFLOWER COFFEE CO COLD BREW, CASEY JONES BOURBON, ANCHO REYES CHILI LIQUEUR, KAHLUA & DARK CREME DE CACAO 10

# **BRANDY ALEXANDER**

VANILLA BEAN ICE CREAM BLENDED W/ COURVOISIER VS, & WHITE CREME DE CACAO 12

# **ULTIMATE CHOCOLATE MARTINI**

GODIVA DARK CHOCOLATE LIQUEUR, STOLI VANILLA & KAHLÚA COFFEE LIQUEUR 12

# CAFÉ HARPER

BAILEYS, FRANGELICO, FRESH ARABICA COFFEE TOPPED WITH WHIPPED CREAM, & KAHLÚA FLOAT 8.5





#### DISHES SIDE

FRESH APPLE SAUCE **MASHED POTATOES BAKED POTATO CHEDDAR GRITS BLACKENED SLAW** SHOE STRING FRIES GRILLED ZUCHINNI

MAPLE GLAZED BRUSSEL SPROUTS **CRISPY THIN ONION STRINGS BACON BRAISED GREEN BEANS** SMOKED GOUDA MAC N CHEESE SMALL HH SALAD SMALL CAESAR SALAD SMALL WEDGE SALAD +\$3

**★ Veggie Plate (choose 3) \$13 ★** 

# CLASSIC DISHES

Simple. Local. Handmade.

#### HIBACHI FRIED RICE BOWL

WOK CRISP PORK BELLY, FRIED JASMINE RICE, PICKLED VEGETABLES, CREMINI MUSHROOMS & COOKED EGG IN A SWEET SOY GLAZE 18.5

ADD: CHICKEN 6, GRILLED SHRIMP(5CT) 6, STEAK 15, Salmon(402) 10, Ahi Tuna 12, Mahi Mahi 8

## SMOTHERED CAMPFIRE CHICKEN

GRILLED CHICKEN BREAST, SMOTHERED WITH MELTED SERVED WITH MAC AND CHEESE AND BRUSSEL SPROUTS 24

#### SUMMER PESTO PASTA

BUCATINI NOODLES TOSSED IS A FRESH WALNUT PESTO, BLISTERED CHERRY TOMATOES, WALNUT CRUMBLE AND SWEET BALSAMIC DRIZZLE 20

ADD: CHICKEN 6, SAUTEED SHRIMP(5CT) 6, STEAK 15, Salmon(40z) 10, Ahi Tuna 12, Mahi Mahi 8

#### GRILLED CHICKEN VOO DOO PASTA

WITH CAJUN SAUSAGE IN A SPICY BLACKENED CREAM SAUCE GOUDA, DR PEPPER BBO, CRISPY BACON, SAUTEED ONIONS. ROASTED RED PEPPERS, CAPATAVI NOODLES & GARLIC TOAST 23

> SUBSTITUTE SAUTEED SHRIMP FOR CHICKEN OR ADD SAUTEED SHRIMP IN ADDITION FOR +6

#### STEAK FAJITA BOWL

Marinated Ribeye Steak, Sauteed onions & Red bell peppers, cilatro lime rice, black bean corn salsa, queso FRESCO, HOUSE GUACAMOLE, PICO DE GALLO AND A DRIZZLE OF SMOKED CILANTRO CREMA 21

# APPETIZERS

We suggest you begin with some leisurely noshing and great conversation!

#### **BBO SPICY SHRIMP SKEWERS**

Broiled shrimp skewers in a sweet smokey CHIPOTLE BUTTER GLAZED TOPEED WITH COWBOY SAUCE ATOP GARLIC BREAD FOR SOPPING 18

#### AHI TUNA SASHIMI

SESAME CRUSTED SLICED RAW SUSHI GRADE TUNA, SWEETENED SOY, FIRECRACKER SAUCE 15

#### **EVERCHANGING FLATBREAD**

ASK YOUR SERVER FOR DETAILS 13

#### STEAKHOUSE TEMPURA ROLL

ALL OF YOUR FAVORITE STEAKHOUSE INGREDIENTS ROLLED UP LIKE SUSHI 15

#### DEVILED EGGS WITH CANDIED BACON

SERVED WITH HOUSE PICKLES. ½ DOZEN 6.5

#### CRISPY WISCONSIN CHEESE CURDS

SERVED WITH HOUSE BBQ. 8.5

#### FRIED PICKLE CHIPS

SERVED WITH RANCH DRESSING. 8.5

#### SMOKE BRISKET OUESO DIP

OUR TRIPLETS BURNT ENDS, CREAMY QUESO FRESCO, FRESH PICO, HOUSE CANDIED JALAPEÑO, & FRESH HOT TORTILLA CHIPS. 12.5

# GRAZING BOARD (FEEDS A GROUP)

A Sample All of the Scratch made items that we love! Hickory BRISKET, GLAZED CURED PORK BELLY, BBO SPICY SHRIMP & PICKLED Veggies, Deviled Eggs, Assorted Cheese & Crackers. Nosh To-GETHER! 30

# SEAFOOD

## **GRILLED MAHI TACOS**

TWO FRESH BLACKENED MAHI FILETS, MANGO PEPPADEW RELISH FIRECRACKER AIOLI, SHREDDED LETTUCE, GRILLED FLOUR TORTI-LLAS, PICKLED JALAPENOS 20

# CRISPY COCONUT SHIRMP

8 BUTTERFLIED COCONUT CRUSTED SHRIMP WITH SHOE STRING FRIES, BLACKENED SLAW, HOUSE TARTER & COCKTAIL SAUCE 18

# SHRIMP N GRITS

Fresh tail on Gulf Shrimp Sauteed with Portobello MUSHROOMS, CRISPY BACON AND GREEN ONION IN A WHITE WINE LEMON REDUCTION WITH A SPICY KICK. SERVED OVER HOUSE CHEDDAR CHEESE GRITS 19.5

# SALMON

PAN FRIED ZUCCHINI AND SQUASH WITH PESTO, CARMALIZED ONIONS & BLISTERED TOMATOES TOPPED WITH WALNUT CRUSTED ROASTED SALMON 24

## MAHI BASKET

CHOOSE: CRISPY, BLACKENED OR GRILLED, SERVED WITH SWEET PICKLED REMOULADE, SHOESTRING FRENCH FRIES AND SLAW 24

# THE BUTCHER SH

# **PORK CHOP**

Double Boned, Citrus Brined, Hickory SMOKED & FINISHED ON OUR CHAR-BROILER. ORANGE CHILI BUTTER GLAZE, SERVED WITH MASHED POTATOES & BACON BRAISED GREEN BEANS 33

# RIBEYE 12oz

BAKED POTATO, CRISPY THIN ONION STRINGS, & ROASTED GARLIC BUTTER. -MARKET PRICE-

# FILET 7oz

MASHED POTATOES, MAPLE GLAZED BRUSSEL SPROUTS, AND PEPPERCORN DEMI GLACE. -MARKET PRICE-

(ADD BBQ SHRIMP SKEWER (5) TO ANY ITEM FOR \$8) ASK YOUR SERVER ABOUT OUR "BY THE BOTTLE" ROTATION OF WINE SELECTIONS

# **PICKUPS**

# **BRISKET TACOS**

Triplets hickory smoked brisket, dr pepper bbo SAUCE, GRILLED FLOUR TORTILLA, BLACKENED SLAW, CRISPY JALAPENOS, SIDE OF TRIPLETS PICKLES, & SHOESTRING FRENCH FRIES 16.5

## SMOKED PRIME RIB SANDWICH

SHAVED SMOKED PRIME RIB. FRESH BAKED BUTtered Baguette, Caramalized onions, Horse-RADISH CREAM, AU JUS DIP & A SIDE OF SHOESTRING FRIES 18

# FRESH SALADS

# VIETNAMESE LETTUCE WRAPS

GRILLED RIBEYE STEAK, SEASONED RICE NOODLES, PEANUTS, PICKLED VEGETABLES, CUCUMBER, FRESH HERBS, BUTTER LETTUCE CUPS AND PEANUT VINIAGRETTE 24

## **CHEF SALAD**

ROASTED TURKEY, CRISPY BACON, ROMAINE, CARROT, CHEDDAR, TOMATO, HARD BOILED EGG, CROUTONS, PICKLED RED ONION AND OUR HOUSE MADE CREAMY TOMATO BACON DRESSING 18

# **CLASSIC WEDGE**

Crispy Iceberg Lettuce topped with tomato, egg, crispy bacon, Green Onion & Bleu Cheese Crumbles smothered in our scratch made bleu CHEEE DRESSING 15

# **HOUSE CAESER SALAD**

SCRATCH MADE TRADITIONAL CAESAR DRESSING, BROWN BUTTER TOASTED CROUTONS, PARMESAN CHEESE AND CRISP ROMAINE LETTUCE 13.5

# **DRESSING CHOICES:**

HOUSE CREAMY TOMATO BACON, FRESH BLEU CHEESE, SCRATCH RANCH, SCRATCH CAESAR DRESSING, HONEY MUSTARD

SALAD ADD ONS: CHICKEN 6, SAUTEED SHRIMP (5CT) 6, STEAK 15, SALMON (4OZ) 10 AHI TUNA 12, MAHI MAHI 8

## ADD ONS (PICK ONE)

# \$1 ADD ONS (EACH) ADDITIONAL CHEESE \$.50 AMERICAN

SMOKED GOUDA BLEU CHEESE

CHEDDAR **BBQ SAUCE** 

# RANCH

# CARAMELIZED ONIONS

SAUTEED MUSHROOMS CRISPY JALAPENOS CRISPY PICKLES TRIPLETS PICKLES

# BACON PORK BELLY

CHEESE CURDS FRIED EGG

# Onion Rings BRISKET SLICES

# THURSDAY IS LOCALS NIGHT! \$12 BURGERS & \$4 MARGARITAS

BEEF DEMI GLACE

1/2 LB. 80/20 BURGER, AMERICAN CHEESE, COOKED GRIDDLE STYLE, AND SERVED WITH LETTUCE, TOMATO, ONION, PICKLE, AND A SIDE OF SHOESTRING FRIES

\$2 Add Ons (Each)