

Happy Hour at the Umbrella Bar

Monday-Fridays • 3:00pm-6:00pm



Featuring

- \$5** • Well Drinks
- \$4** • Domestic Bottled Beer
- \$2 Off** • Wines by the Glass

The Umbrella Bar-tini.....8 (during Happy Hour)
 RumHaven Coconut Rum, Bacardi Rum, Reál Coconut purée, coconut milk, a splash of pineapple, and fresh-squeezed lime juice, shaken and strained into a chilled martini glass; Garnished with a toasted coconut rim

\$10 Old Fashioneds • Choose your Bourbon or Rye below

- Angel's Envy • Basil Hayden* • Buffalo Trace Small Batch • Bulleit Rye
- Castle & Key Small Batch • Castle & Key Restoration Rye
- Elijah Craig Small Batch • James E. Pepper 1776 Small Batch
- James E. Pepper 1776 Rye • Four Roses Small Batch • Makers Mark
- Michter's US*1 Small Batch Bourbon • Pinhook Rye • Woodford Reserve

Porchside Cocktails

Carson's Old Fashioned.....12
 Pinhook Straight Rye, the Bitter Truth Aromatic and Orange Bitters, simple syrup and a cocktail cherry stirred together and served on the rocks; garnished with a lemon and orange twist

The Tuxedo (Espresso Martini).....13
 Three Olives Espresso Vodka, Borghetti Espresso Liqueur, and the Bitter Truth Chocolate Bitters shaken and strained into a chilled martini glass and layered with half & half foam; garnished with shaved chocolate

Southern Gentleman.....12
 Four Roses 80 Proof and simple syrup muddled with fresh blackberries, lemon, and basil; served on the rocks.

The Porch Swing.....14
 Four Roses 80 Proof, dark rum, house-made lemonade, peach purée, and a cognac float; garnished with a lemon wheel

The Bogart.....14
 Empress 1908 Elderflower Rose Gin, fresh-squeezed lemon juice, simple syrup, egg white, and a dash of the Bitter Truth Lemon Bitters, shaken and strained into a chilled coupe. Garnished with an edible orchid.

The "9 to 5".....13
 RumHaven Coconut Rum, Tito's Handmade Vodka, lemon and cranberry juice, house-made strawberry syrup and the Bitter Truth lemon bitters; garnished with a sparkling sugar rim and a fresh strawberry

The Gentry.....15
 Michter's US*1 Kentucky Straight Rye, maple syrup, and orange bitters stirred and served on the rocks; garnished with an orange twist

Carson's Bloody Mary.....12
 Tito's Handmade Vodka with our house-made bloody mary mix served with our house garnish of candied bacon, shrimp*, olives, celery, cheese, pepperoncini, and a seasoned rim

Chandler's Cosmo.....12
 Stoli Cucumber Vodka, cranberry juice, fresh-squeezed lime juice, simple syrup, and triple sec, shaken and strained into a chilled martini glass with a lime wheel

The Blanche.....12
 Tito's Handmade Vodka, peach schnapps, lemon and orange juice, and triple sec; served on the rocks and garnished with an orange slice and a mint sprig

The Jackie-O.....13
 Tito's Handmade Vodka, Vanilla Syrup, Chambord, and pineapple juice shaken over ice; served with blackberry garnish

Dubai Chocolate Martini.....15
 Bottega Pistachio Crème Liqueur, Disaronno Amaretto, fresh-squeezed orange juice, and half & half, shaken and strained into a chilled martini glass. Garnished with a chocolate swirl, whipped cream, shaved chocolate and Pocky stick cookies

The King.....14
 Bird Dog Peanut Butter Whiskey, Kahlúa Coffee Liqueur, and Giffard Banana Liqueur, shaken, strained, and served on the rocks; topped with half & half foam and a piece of candied bacon.

The Umbrella Bar-tini.....12
 RumHaven Coconut Rum, Bacardi Rum, Reál Coconut purée, coconut milk, a splash of pineapple, and fresh-squeezed lime juice, shaken and strained into a chilled martini glass; Garnished with a toasted coconut rim

Bottled & Canned Beer

- | | | |
|-------------------------------|--|---------------------------------|
| West 6th IPA6.25 | Miller Lite4.75 | Michelob Ultra4.75 |
| Blue Moon6.25 | Corona6.25 | Bud Light4.75 |
| | Heineken 0.0 (Non-Alcoholic)6.25 | |



Wine List

Sparkling & Champagne

Glass • Bottle

La Marca.....11 • 44
Extra Dry, Prosecco • Vento, Italy

Veuve Clicquot Yellow Label Reserve.....98
Cuvee • Champagne, France

Taittinger Brut "La Française".....150
Champagne • Champagne, France

Pinot Grigio

Glass • Bottle

Benvolio.....10 • 40
Friuli Venezia Giulia, Italy

Santa Margarita.....15 • 60
Region of Alto Adige Italy

Rosé

Glass • Bottle

La Crema.....12 • 48
Sonoma, California

Calvet.....13 • 52
Sparkling Rosé Brut • Bordeaux, France

Sauvignon Blanc

Glass • Bottle

La Crema.....12 • 48
Sonoma, California

Stoneleigh.....13 • 52
South Island, Marlborough, New Zealand

Chardonnay

Glass • Bottle

Kendall-Jackson "Vintner's Reserve".....11 • 44
Sonoma, California

Sonoma-Cutrer "Russian River Ranches".....14 • 56
Russian River Valley, California

Flowers.....75
Sonoma Coast, California

Stonestreet "Estate Vineyards".....95
Sonoma Coast, California

Interesting Reds & Whites

Glass • Bottle

Cavit Collection Moscato.....10 • 40
Moscato • Trevenezie IGT, Lombardy, Italy

Relax.....11 • 44
Reisling • Germany

Conundrum "Red Blend".....12 • 48
Zinfandel - Petite Sirah - Cabernet • California

Les Cadrans de Lassegue.....78
St. Emilion, Gran Cru • Bordeaux, France

Pinot Noir

Glass • Bottle

Murphy Goode.....11 • 44
California

Incription by "King Estate".....14 • 56
Willamette Valley, Oregon

Cambria "Julia's Vineyard".....60
Santa Maria Valley, California

Belle Glos "Dairyman".....85
Russian River Valley, Sonoma County, California

Hartford Court "Land's Edge".....110
Sonoma Coast

Merlot

Glass • Bottle

Decoy by Duckhorn.....12 • 48
St. Helena, California

Oberon.....68
Napa Valley, California

Cabernet Sauvignon

Glass • Bottle

Mark West.....11 • 44
California

Bootleg.....15 • 60
Paso Robles, California

Daou Reserve.....20 • 80
Paso Robles, California

Austin Hope (1L Bottle).....22 • 88
Paso Robles, California

Stags' Leap.....115
Napa Valley, California

Silver Oak.....170
Alexander Valley, California

Vértité La Joie • Cabernet Blend.....300

74% Cabernet Sauvignon - 10% Cabernet Franc

7% Merlot - 6% Petit Verdot - 3% Malbec

Sonoma County, California

Cardinale 2014 • Cabernet Blend.....400

88% Cabernet Sauvignon - 12% Merlot

Napa Valley, California



Appetizers

Jumbo Shrimp Cocktail*.....19
served in a martini glass with cocktail sauce, horseradish cream and parmesan toast points.

Deviled Eggs.....14
topped with cherrywood smoked candied bacon and chives

Seared Ahi Tuna* (seared - rare).....19
sliced and glazed with ahi sashimi sauce with our field green salad and wasabi aioli

Pimento Cheese Fritters.....16
house-made pimento cheese breaded, fried, and served with spicy peach chutney

Daddy's Hushpuppies.....11
southern hushpuppies drizzled with honey and served with our sweet whipped butter

Carson's Grilled Brie.....17
flame-grilled and served with bourbon pear chutney, candied pecans, seasonal fruit and a freshly baked parmesan baguette

Onion Rings.....15
panko-breaded and served with horseradish cream and sriracha bourbon bbq

Baked Garlic Butter Oysters*.....26
baked in the shell with garlic butter, parmesan cheese and bread crumbs; topped with lobster, crab, and shrimp, béarnaise & caviar.

Bacon Wrapped Filet Bites*.....24
cherrywood smoked bacon wrapped filet mignon bites glazed with sriracha bourbon bbq; served on a bed of fried onion straws

Soup & Salads

Add grilled or fried chicken...7, grilled salmon...10, grilled blackened shrimp*...9, or filet medallion*...11*

Seafood Bisque*.....15
topped with garlic butter lobster, shrimp, crab, crème fraiche, chives and our puffed pastry

Southern Sip & Salad.....19
caesar salad served with parmesan garlic fries and a glass of California champagne, coffee, soda or tea

Warm Bacon Salad.....17
fresh spinach and field greens mixed with chopped bacon, candied pecans, raisins, red onion, sliced egg, bleu cheese crumbles, Granny Smith apples tossed in our warmed bacon dressing

Cobb Salad.....19
mixed greens tossed in our dill ranch dressing, topped with cucumber, red onions, bacon bits, sliced egg, ham, avocado, tomatoes, bleu cheese crumbles

Ahi Tuna Stack (raw)*.....20
Ahi Tuna, diced tomato, cucumber, avocado, red onion, fried onion straws, jasmine rice, sesame seeds, toasted ramen noodle nut mix, and drizzled with sweet and spicy soy dressing

Jayne's Pasta & Fruit Salad.....15
sliced strawberries, mandarin orange slices, chopped apples, blueberries, blackberries, toasted ramen noodle nut mix, pesto, cucumber, candied pecans, dried cranberries, tossed in raspberry vinaigrette and topped with vanilla blueberry goat cheese; served with a slice of our bread pudding

Shrimp Louie Wedge Salad*.....19
Jumbo shrimp, avocado, cucumber, bleu cheese crumbles, bacon bits, chopped tomatoes, red onion, sliced egg and thousand island

Burgers, Sandwiches, & More

All burgers and sandwiches served with garlic parmesan fries (substitute for any back porch side...2)

Back Porch Smashburger*.....19
two patties smashed with grilled onions and topped with American cheese, dill pickle chips and house burger sauce on a toasted brioche bun

Shaved Prime Rib.....21
with sautéed mushrooms and onions, mozzarella and provolone cheese, horseradish cream, chives & ajús for dipping

Blackened Salmon Sandwich*.....20
grilled salmon on our toasted brioche bun with lettuce, tomato, and red onion with dill ranch dressing

Santa Barbara Chicken Club (Grilled or Fried).....19
buttermilk marinated chicken breast grilled or fried, topped with melted Swiss cheese, on a toasted brioche bun, with lettuce, tomato, red onion, bacon, sliced avocado and garlic aioli

Hot Buttered Lobster Rolls*.....38
chopped lobster sautéed in our herb garlic butter and placed on two butter toasted brioche lobster rolls

Avocado Toast (Add an Over-Easy Egg at no charge).....18
sourdough toast with goat cheese spread, smashed avocado, diced tomatoes, cucumbers and red onion, then glazed with balsamic reduction

Knife & Fork Corn Dog.....18
an all-beef kosher hot dog hand dipped, fried, drizzled and served with sweet and tangy carnival mustard

Dallas Stuffed Baked Potato.....19
stuffed with bbq pork belly mac 'n' cheese, chives, butter, crème fraiche, and topped with one of Carson's signature "Sweet & Spicy Ribs" and served with our signature sweet field green salad



Entrées From the Back Porch

Add Side Caesar or Chopped Wedge Salad...6

Sweet Tea Peach Salmon*	36
Grilled salmon with sweet and spicy peach tea chutney and served on pomme purée, and roasted rainbow carrots	
Champagne Chicken	33
Fried chicken breast on a bed of pomme purée topped with our champagne mushroom sauce and served with roasted rainbow carrots	
Low Country Pasta	28
shrimp with spicy sausage, peppers, and onions in our white wine creole reduction tossed with our linguine and finished with freshly grated parmesan	
Millionaire's Baked Potato*	48
shrimp, crab, and lobster sautéed in garlic butter loaded in our baked potato, with crème fraîche, chives and caviar in a bowl of seafood bisque; topped with a cold water lobster tail	
Scallops, Shrimp & Grits*	38
with spicy sausage, bell peppers, onions, and jalapeños sautéed in our creole white wine reduction on a bed of smoked gouda Wiesenberger grits	
Sweet & Spicy Ribs	30
tossed in our sriracha bourbon bbq and finished with shaved jalapeños, and toasted sesame seeds; served with garlic parmesan fries	
Sea Bass Oscar Style*	46
Topped with lobster, crab, and shrimp and house béarnaise on pomme purée and asparagus	
Chicken & Waffles (Sweet or Savory)	22
<i>Sweet</i> - fried chicken, maple syrup, and candied pecans • <i>Savory</i> - fried chicken with pork belly sage gravy	
Chicken Pot Pie	21
topped with our buttery house-baked puffed pastry	

Steak Selections

All steaks are grilled over an open flame & oven-finished with garlic butter, rosemary & thyme

All Classic Cut and Prime Steaks are served with your choice of:

Side Caesar or Chopped Wedge Salad and One Back Porch Side Item

Classic Cut USDA Steaks

USDA Prime Steaks

Please select one sauce to accompany your steak: Béarnaise or House Steak Sauce

Ribeye* (18oz).....	70
Center Cut New York Strip* (12oz).....	60
Barrel Cut Filet* (8oz).....	60
Petite Filet* (6oz).....	45
Hanger Steak Tenderloin* (8oz).....	38

Prime Ribeye* (18oz).....	81
Prime New York* (12oz).....	73
Prime Filet* (8oz).....	69

Steak & Lobster

served with your choice of: Side Caesar or Chopped Wedge Salad and One Back Porch Side Item

Filet Mignon & Lobster*	60z...68 • 80z...83
filet mignon paired with our 7oz cold water lobster tail with drawn butter	
Twin Lobster Tails*	70
two 7oz cold water lobster tails finished with drawn butter	

Dressed Steaks

served with your choice of: Side Caesar or Chopped Wedge Salad

Oscar Style Filet*	60z...50 • 80z...65
on a bed of pomme purée and asparagus; topped with buttered lobster, crab, shrimp and finished with béarnaise	
Au Poivre Filet*	60z...48 • 80z...63
topped with our Au Poivre brandy cream sauce on a bed of pomme purée and asparagus	

Steak Add-Ons

Lobster Tail* (7oz.) with drawn butter...23 • Sautéed Garlic Butter or Grilled Blackened Shrimp*...9

Back Porch Sides...8

Pomme Purée (Mashed Potatoes) • Garlic Parmesan Fries • Roasted Rainbow Carrots • Mac 'n' Cheese
Sweet Southern Coleslaw • Sautéed Garlic Mushrooms • Loaded Baked Potato • Asparagus with Béarnaise

Please notify us of any food allergies- not every ingredient is listed and your well-being is important to us
*State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food-borne illness