

## BITES

### **Hush Puppies 9**

Tossed in Kindle Spices Hot Sauce #5, and served with a smoky garlic & thyme aioli *v, gf*

### **Chicken Biscuits 13**

3 signature biscuits with crispy fried chicken thigh, sweet peach glaze, served with spicy remoulade

### **Charcuterie Plate 20**

With a rotating selection of accompaniments

### **Ozark Flatbread 16**

Roasted garlic puree, farmer's market roasted tomatoes, mozzarella, shiitake mushrooms, arugula, and chili oil *v*

## DESSERTS

### **Bananas Foster 9**

Roasted banana pudding, smashed brown sugar tart shell, cinnamon pecans, rum and sea salt caramel, vanilla ice cream *v*

*v* vegetarian *vg* vegan *gf* gluten-free

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## SIGNATURE COCKTAILS

### **Elder–Melon Spritz 14**

Elderflower spirits and bubbles with watermelon

### **The Soundsuit 14**

Diplomatico rum, warm, sweet, and pleasantly bitter

### **The Mighty Cucumber 13**

Fox Trail Artanical gin, fresh as spring, full of herbs, all the benefits

### **Liquorsoul 12**

Four Roses bourbon, robust and bright with a kick

### **Arkansas Mule 12**

Tito's vodka, delightfully sweet and fizzy

### **Oh My! Hibiscus Margarita 10**

Silver tequila, tangy and sweet with some fizz

## DRAFT BEER 6

### ***Daily selections on tap***

Bentonville Brewing Co., Black Apple Hard Cider

Fossil Cove Brewing Co., Ozark Beer Co.

## WINE 8

### **Imagery WINE BY THE GLASS**

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

### **Happy Hour 4–6:30 PM**

1/2 price house draft and house wine,  
and 2 off all signature cocktails