

THE DRAFTING TABLE

COCKTAILS & KITCHEN

— SMALL PLATES —

SPINACH AND MOZZARELLA STUFFED MUSHROOMS	\$12
marinara, toasted garlic	
LEMON PEPPER WINGS	\$16
parmesan, buttermilk herb ranch	
HERB GARLIC CHEESE BREAD	\$12
mozzarella, pecorino, marinara	
MEATBALLS MARINARA	\$12
homemade meatballs, basil pecorino romano	

— SALADS —

CAESAR	\$12
rustic croutons, pecorino, classic dressing	
ICEBERG WEDGE	\$9
tomato, blue cheese crumbles, bacon red onion, scallions, blue cheese dressing	
ANTIPASTO	\$18
artichokes, roasted tomatoes, red onion salami, mozzarella, olives, red wine vinaigrette	
GARDEN	\$9
cucumber, tomato, croutons	
ADD CHICKEN TO ANY SALAD	\$8

— SIDE ITEMS \$6 —

SAUTEED SPINACH
GRILLED ASPARAGUS
ROASTED POTATOES
PASTA AND MARINARA
BROCCOLINI

— PASTA —

FOUR CHEESE RAVIOLI	\$16
asparagus, chardonnay cream sauce, parmesan	
BOLOGNESE	\$18
shells, hearty beef sugo, pecorino, oregano	
SHRIMP FETTUCCINI	\$20
basil pesto, garlic, pecorino	
BRAISED BEEF TORTELLONI	\$24
garlic cream, red wine jus, fresh herbs mozzarella	
CONCHIGLIES ALLA POMODORO	\$16
spinach, mushrooms, pomodoro, crisp garlic	

— ENTREE —

SALMON PUTTANESCA*	\$26
grilled salmon, broccolini, olives, capers pomodoro	
CHAR GRILLED NEW YORK STRIP*	\$36
roasted potatoes, grilled asparagus chianti demi-glace	
ROASTED CHICKEN PICCATA	\$26
lemon, capers, sauteed spinach roasted tomatoes	
INDIGO BURGER	\$17
double patty, american cheese, onion brioche bun	
PESTO CHICKEN	\$18
grilled chicken breast, pesto, tomato mozzarella cheese, ciabatta	

— DESSERTS \$8 —

CANNOLIS
NEW YORK CHEESE CAKE
TRIPLE BERRY TART

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THE DRAFTING TABLE

COCKTAILS & KITCHEN

PINEAPPLE PARADISE \$15 Don Q Anejo, Coconut Cream, Pineapple Juice, Angostura Bitters		WHITE 	RED 
		LAMARCA, PROSECCO VENITO, ITALY \$14 \$49	JEZEBEL, PINOT NOIR OREGON '21 \$14 \$49
1917 (ATL FIRE) \$15 1972 Whiskey, Orange Bitters, Smoked Demerara Simple Syrup, Orange, Cherry		MASI CANALI, PINOT GRIGIO ITALY '21 \$15 \$53	RESPLENDENT ERATH, PINOT NOIR OREGON '19 \$14 \$49
		WILLIAM HILL, CHARDONNAY CALIFORNIA '21 \$17 \$60	RUTA 22, MALBEC ARGENTINA '21 \$13 \$46
		HARTFOURD COURT, CHARDONNAY RRV, CA '21 \$17 \$60	ALEXANDER VALLEY, MERLOT SONOMA VALLEY \$15 \$53
PURPLE LOTUS \$14 Empress 1908 Gin, Black Raspberry Liqueur, Lemon Juice, Simple Syrup		WHITEHAVEN, SAUVIGNON BLANC MARLBOROUGH '22 \$13 \$46	BONTERRA, MERLOT CALIFORNIA '21 \$14 \$49
		FLEUR DE ER, ROSE COTES DE PROVENCE '21 \$11 \$39	BANFI BOLGHERI ASKA ROSSO, CABERNET SAUVIGNON TUSCANY '20 \$18 \$63
RASPBERRY ROSE DROP \$13 Titos Vodka, Lemon Juice, Rose Syrup		ST CHATEAU MICHELLE, RIESLING COLUMBIA VALLEY '21 \$12 \$42	ASK ABOUT OUR WINE OF THE DAY
			
		DRAFT BEER	
		SWEETWATER GOIN COASTAL IPA WITH PINEAPPLE, GA (L) \$7	
		TERRAPIN WHITE CHOCOLATE MOO-HOO MILK STOUT, GA (L) \$7	
		MICHELOB ULTRA \$7	
		LEISURE TIME LAGER HIGHWIRE \$7	
		SWEETWATER EXTRA PALE ALE 420, GA (L) \$7	
		BOTTLE BEER	
		STONE IPA, CA* \$6	FIRE MAKER CHTTAHOOC-TEA, GA*(L) \$7
		GUINNESS KALIBER (NA) \$4	CREATURE COMFORTS TROPICALIA IPA,GA* (L) . \$7
		GUINNESS DRAUGHT STOUT \$7	BLUE MOON, CO. \$6
		ESTRELLA JALISCO PILSNER, MX . . \$7	ANGRY ORCHID, NY \$6
		MILLER LITE PILSNER, WI \$6	
		DOS EQUIS LAGER, MX. \$5	SPECIALTY DRINKS
		YUENGLING, PA \$4	MIMOSA \$10
		STELLA ARTOIS PILSNER, BE \$6	COCKTAIL OF THE DAY \$15
		BUD LIGHT PALE LAGER, MO \$4	
SOUTHERN REFRESHER \$10 (NA) Blueberry Ginger Amethyst, Mint Syrup, Ginger Beer			