

STARTERS

Homemade Soup 10

Fresh, from scratch

Chicken Strips 16

Crispy chicken tenderloins, honey mustard or tangy barbecue sauce, sidewinder or house fries

Margherita Flatbread 16.75

Mozzarella, parmesan, tomato marinara, basil balsamic drizzle

Garden Flatbread 16

Tomato, roasted peppers, caramelized onions, mushrooms, pesto, mozzarella

Buffalo Wings 19.25

Buffalo sauce, crispy wings, celery, carrots, ranch dressing

Crab Cake Sliders 22

Three petite crab cakes, Cajun remoulade, mini Kaiser rolls, home fries

SIGNATURE SALADS

Mediterranean Cobb 19 GF

Grilled chicken, hard-boiled egg, cucumber, tomato, bacon, shaved Parmesan, olives, roasted artichokes, mixed greens, Caesar dressing

Grilled Sirloin 22 GF

Steak, mixed greens, blue cheese, tomatoes, red onion, balsamic vinaigrette

Mighty Caesar 15 GF (no croutons)

Crisp romaine, garlic croutons, Caesar dressing

Add grilled chicken 8 | steak or shrimp 10

Grilled Salmon 21

Chopped romaine, tomato, avocado, red onion, hard-boiled egg, Parmesan, balsamic vinaigrette

18% gratuity will be added for parties of 6 or more.

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

LUNCH

SERVED 11:30 AM - 3:00 PM

SANDWICHES, BURGERS & MORE

21ST Amendment Cheeseburger 18.5

Angus beef grilled to order, choice of cheese, lettuce, tomato, onion, bun

Add bacon, mushroom or sautéed onion 1.5 ea

Grilled Cheese 15

White cheddar, muenster, garlic butter, toasted sourdough

Summertime Sammy 18.25

Breaded chicken breast, lettuce, tomato, pickle, jack cheese, avocado mayo, brioche bun

Turkey Sandwich 20

Hickory smoked shaved turkey, sourdough, lettuce, tomato mayo, home fries

MAIN PLATES

Cajun Salmon* 25 GF

Salmon filet, NOLA pepper blend, basmati rice, steamed broccoli

Sriracha Chicken Pasta 24

Grilled chicken, rigatoni, spicy cream sauce, garlic bread

Steak Fritters 35

Top sirloin, home fries, chimichurri aioli

DESSERTS

Brownie Sundae 10.5

Cheesecake 10.5

Ice Cream 9



21ST
AMENDMENT
BAR & GRILL

21ST SIGNATURE COCKTAILS | 17 each

The Monumental

Gin, lemon juice, honey

Harvey Wallbanger

Vodka, Galliano, orange juice

The Ellipse

Cognac, triple sec, lemon juice

The Hill

Vodka, peach liquor, lime juice

The Memorial

Tequila, ginger beer, lime juice

SUMMERTIME VIBES | 14 each

Lemon Drop Gin Martini

Gin, lemon juice, simple syrup, sugar rim

Mojito Classico

White rum, muddled fresh mint, club soda, fresh squeezed lime, simple syrup

Blue Moscato Margarita

Moscato wine, tequila, Blue Curaçao, triple sec, lime juice, ice, sugar rim

Blue Lagoon

Malibu, sour mix, pineapple juice, Blue Curaçao, simple syrup, ice, pineapple slice

Cherry Limeade

Malibu lime, pineapple juice, cherry juice, grenadine, splash of Sprite, ice, lime slice, cherries

MOCKTAILS | 7 each

Arnold Palmer

Iced tea, lemonade, ice, lemon slice

Cranberry Refresher

Cranberry juice, splash of Sprite, mint leaf

Virgin Mule

Ginger beer, lime juice, lime slice

Sunshine Blast

Orange soda, orange simple syrup, lemon juice, orange slice

21ST Speakeasy Temple

Grenadine, ginger ale, splash of lemonade, cherry garnish

SOFT DRINKS

Coffee 4.5

Tea 4.25

Milk 3.75

Sodas 4.25

WINE

White Glass 12 | Bottle 48

Chardonnay | Chateau Ste. Michelle, WA

Chardonnay | Kendall-Jackson, CA

Chardonnay | William Hill, CA

Sauvignon Blanc | Bonterra, CA

Prosecco Rose | La Marca, Italy

Pinot Gris | J. Vineyards, CA

Red Glass 13 | Bottle 50

Cabernet Sauvignon | Kendall-Jackson, CA

Cabernet Sauvignon | William Hill, CA

Merlot | Benzinger, CA

Pinot Noir | Carmel Road, CA

Pinot Noir | Meomi, CA

BEER

Imports | 9.5 ea

Modelo Negro

Red Stripe

Corona Extra

Heineken

Heineken 0.0 (non-alcoholic)

Premium Domestic | 9.5 ea

Angry Orchard

Samuel Adams Boston Lager

Domestic | 8.75 ea

Budweiser

Leinenkugel

Michelob Ultra

Coors Banquet

Draft | 9.5 ea

DC Brau

Devils Backbone

Guinness

Yuengling

Stella Artois

DRINKS



SIGNATURE

BITES & SHAREABLES

Crispy Fried Brussels Sprouts 12

Honey, butter, maple syrup, bacon

Tequila Lime Shrimp Tacos 18

Guacamole, pickled red cabbage, cilantro crema

Baked Cheese 15

Parmesan, gouda, cheddar, herb garlic flatbread

Low Country Mussels 14

Corn, smoked sausage, potatoes, kale, seafood broth

SIGNATURE SALADS

Arugula & Mache 17

Pickled shallots, baby radish, roasted peaches, grilled leeks vinaigrette

Spinach Salad 16

Strawberries, pickled fennel, toasted sunflower seeds, pimento habanero vinaigrette

Seasonal House Salad 15

Arcadia mixed greens, roasted spiced apples, pickled shallots, goat cheese, herb vinaigrette

Add salad proteins: chicken 8 | shrimp 10 | salmon 12

SANDWICHES

Crispy Salmon 23

Warm Brussels, bacon slaw, tomato jam, brioche bun

Our Burger 22

Amgus beef, NY smoked cheddar, bacon, beer battered onion, LTP, brioche bun

Moroccan Meatball 20

Braised lamb meatball, smoked tomato yogurt, cucumber, parsley, naan bread

Shaved Steak 22

Tenderloin, mushroom, onion, provolone, whiskey au jus, ciabatta

MAINS

Herb Roasted Chicken 26

Fingerling potatoes, English peas, heirloom carrots, lemon thyme chicken jus

Vegetable Ragu 25

Pappardelle, parmesan, fresh ricotta, basil oil

Sriracha Chicken Pasta

Grilled chicken, rigatoni, spicy cream sauce, garlic bread

Steak Fritters 35

Top sirloin, home fries, chimichurri aioli, compound butter

Smoked Pork Chops 28

Root vegetables & potato hash, spiced apple glaze

Crab Cake 35

Saffron basmati, baby carrots, seafood cream



DESSERTS

Vanilla Bourbon Sponge Cake 10.5

Vanilla syrup, vanilla mousse

Trilogy Chocolate Cake 10.5

Dark chocolate, white chocolate, chocolate crunch

Brownie Sundae 10.5

Ice Cream 9



21ST SIGNATURE COCKTAILS | 17 each

The Monumental

Gin, lemon juice, honey

Harvey Wallbanger

Vodka, Galliano, orange juice

The Ellipse

Cognac, triple sec, lemon juice

The Hill

Vodka, peach liquor, lime juice

The Memorial

Tequila, ginger beer, lime juice

WINE

White Glass 12 | Bottle 48

Chardonnay | Chateau Ste. Michelle, WA

Chardonnay | La Crema, CA

Pinot Grigio | Chloe, Italy

Pinot Grigio | Alta Luna, Italy

Prosecco Rosé | La Marca, Italy

Prosecco | La Marca, Italy

Red Glass 13 | Bottle 50

Merlot | Benzinger, CA

Merlot | Kendall-Jackson, CA

Pinot Noir | Carmel Road, CA

Pinot Noir | Meomi, CA

Cabernet Sauvignon | Kendall-Jackson, CA

Malbec | Trapiche Medalla, Argentina

BEER

Imports | 9.5 ea

Modelo Negra

Red Stripe

Corona Extra

Heineken

Heineken 0.0 (non-alcoholic)

Premium Domestic | 9.5 ea

Angry Orchard

Samuel Adams Boston Lager

Domestic | 8.75 ea

Budweiser

Leinenkugel

Michelob Ultra

Coors Banquet

Draft | 9.5 ea

DC Brau

Devils Backbone

Guinness

Yuengling

Stella Artois



COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$14.25
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$14.25
The Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$14.25
Jack® & Coke® with Cherry Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$14.25
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$14.25
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$14.25
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$14.25

BEERS

DRAFT:

Bud Light (192 cal)	\$8.75
Blue Moon (228 cal)	\$9.50
Dos Equis Mexican Lager (130 cal)	\$9.50
Voodoo Ranger IPA (220 cal)	\$9.50

DOMESTIC & IMPORT:

Miller Lite (110 cal)	\$8.75
Coors (150 cal)	\$8.75
Stella Artois (150 cal)	\$9.50
Modelo Especial (150 cal)	\$9.50

CRAFT:

Sam Adams Seasonal (160+ cal)	\$9.50
Goose Island IPA (250 cal)	\$9.50

WINE

105-125 cal per glass	Glass/Bottle
William Hill Chardonnay	\$10/40
Kendall Jackson Chardonnay	\$10/42
Cabernet Sauvignon Silver Gate, California	\$11/42
William Hill Cabernet	\$12/48

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$4.50
Tea (0 cal)	\$4.25
Milk (150 cal)	\$3.75
Assorted Soft Drinks (0-160 cal)	\$4.25



HOURS

7 DAYS A WEEK 3:00PM TO 11:00PM

SHARE

Crispy Chicken Wings  10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	\$19.25
Meat Lovers Flatbread Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	\$17.50
Doritos™ Nachos  Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal) Add Roasted Chicken (140 cal) +\$5.75	\$13.25
Margherita Flatbread Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	\$16.75

TOSS

Caesar Salad  Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	\$13.75
Southwest Salad  Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	\$13.75

Plus-Ups:

Roasted Chicken (140 cal)	+\$5.75
Salmon (350 cal)	+\$7.75
Fried Chicken (815 cal)	+\$5.75

SAVOR

All American Burger* Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal) <i>Served with House-Seasoned Fries</i>	\$17.25
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Plus-Ups:


Double Patty (300 cal)	+\$3.25	Cheese (90 cal)	+\$1.25
Bacon (220 cal)	+\$1.25	Avocado (60 cal)	+\$1.25

Spicy Chicken Bacon Ranch Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal) <i>Served with House-Seasoned Fries – Non-spicy upon request</i>	\$18.25
Sweet Soy Salmon* Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	\$25.50

COMPLEMENT

House Fries (425 cal) 	\$6.25
Side Salad (110 cal)  	\$6.25
Roasted Broccoli (85 cal)  	\$6.25

INDULGE

Blueberry Cheesecake  Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	\$10.25
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 Vegetarian  Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

RISE & DINE

Visit us for a selection of freshly prepared breakfast favorites served daily.



PICK-UP SERVICE
Dial Ext. 0