



SOUTH OF THE BORDER

COLUMBUS CRUNCH WRAP \$13
choice of chicken tinga or pork carnitas, lettuce, tomato, chipotle crema, queso, sour cream.

QUESADILLA \$15
choice of chicken tinga, pork carnitas, or birria, shredded cheese, sour cream, pico de gallo.

ALL TACOS COME IN ORDERS OF 2 \$10
GET A PLATTER OF 6 FOR SHARING FOR \$25

CHICKEN TINGA
marinated shredded chicken, guacamole, cilantro, cotija, chipotle crema.

PORK CARNITAS
marinated shredded pork, pico de gallo, cilantro, cotija, chipotle crema.

BIRRIA
shredded beef, onion, cilantro, served with consume for dipping.

SHAREABLES

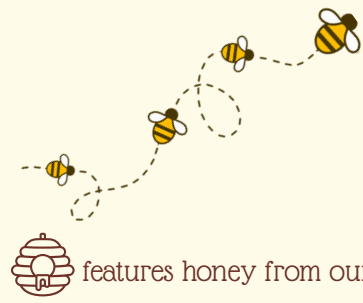
LIGHTER FARE

HANDHELDS

FULL PLATES

CRISPY BRUSSEL SPROUTS \$12 hot honey glazed, fried onion straws.		CAESAR SALAD \$11 chopped romaine hearts, shredded parmesan cheese and croutons tossed in creamy caesar dressing. add grilled chicken \$5 add salmon \$8		CHICKEN SALAD CROISSANT \$15 traditional chicken salad with dried cranberries. served on a flaky croissant with lettuce and sliced tomato.		SMOKED PORK CHOP \$25 locally sourced 12oz pork chop, glazed with our hot honey mustard.
ELOTE CORN RIBS \$14 locally sourced corn, topped elote style with mexican crema, tajin, and cotija cheese.		SOUTHWEST CHICKEN SALAD \$17 mixed greens, bell peppers, red onion, sweet corn, cucumber, tomatoes, black beans, sliced avocado and cheddar cheese topped with grilled chicken breast. served with house-made southwest dressing and crispy tortilla strips.		BACON CHEDDAR BURGER \$21 two 4oz smashed patties sourced locally from PAQ'd meats, cheddar, bacon, lettuce, sliced tomato, red onion, and mayo.		EVERYTHING SALMON \$28 alaskan salmon crusted with everything seasoning.
DIPS TRIO \$12 queso blanco, house-made salsa and guacamole served with house made tortilla chips.		MIXED BERRY SALAD \$15 mixed greens, red onion, feta cheese, candied nuts, and seasonal berries. served with a balsamic honey drizzle. add grilled chicken \$5 add salmon \$8		MUSHROOM & SWISS BURGER \$20 two 4oz smashed patties sourced locally from PAQ'd meats, sautéed parmesan mushrooms, and swiss cheese.		TENDER FEAST \$18 5 chicken tenders and our house made hot honey mustard.
EVERYTHING PRETZELS \$13 warm soft pretzel bites, tossed in everything bagel seasoning and served with our house-made hot honey mustard.		SALMON CHOP SALAD \$20 bibb lettuce, cranberries, guacamole, grape tomatoes, pickled red onion topped with a 6oz salmon fillet. served with green goddess dressing.		AVOCADO CLUB \$17 sliced turkey, bacon, avocado, provolone, lettuce, sliced tomato, mayo.		LOADED MAC \$15 house-made and loaded with cheese, then topped with your choice of pulled pork and our honey bbq sauce, or grilled chicken, crispy bacon, and creamy ranch.
NACHOS \$12 topped with corn, black beans, pico de gallo, cotija, chipotle crema & queso blanco. add pork carnitas, chicken tinga, or birria for \$4		RED PEPPER GOUDA SOUP \$8 served with naan bread.		PHILLY CHEESESTEAK \$17 shaved sirloin, cheese whiz, "wit" or "witout" onions. served on philly's own amoroso roll.		SIDES WAFFLE FRIES \$4 SWEET POTATO FRIES \$5 STEAMED BROCCOLI \$5 LONG GRAIN RICE \$5 MAC & CHEESE \$6 SIDE SALAD \$5
CHICKEN WINGS \$16 8 breaded chicken wings, tossed in our house made hot honey, honey bbq, buffalo, or naked. served with ranch and celery.				PEYTON'S CHICKEN PARM SUB \$16 fried chicken, marinara, fresh basil, provolone cheese. served on amoroso roll.		

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



features honey from our rooftop hives

COCKTAILS

ESPRESSO MARTINI \$18 ketel one vodka, caffe borghetti espresso liqueur, espresso, vanilla syrup	SPICED RUM PUNCH \$14 captain morgan spiced rum, fresh blood orange and lime juice, honey
PEAR WITH MY HONEY \$15 grey goose pear vodka, st germaine elderflower liqueur, fresh lemon, honey	SPICY PINEAPPLE RITA \$18 teremana blanco tequila, cointreau, chipotle pineapple syrup, fresh pineapple and lime, agave
APPLE PIE MARTINI \$13 hard truth cinnamon vodka, caramel apple butter syrup, fresh lemon, apple juice	TRIPP'S PALOMA \$15 teremana blanco tequila, fresh grapefruit and lime, agave
HONEY GOOD COCKTAIL \$18 plymouth navy strength gin, campari, fresh blood orange juice, honey	DECKSIDE DERBY \$17 hard truth rye, allspice liqueur, fresh lemon and grapefruit, honey, orange bitters
COCO COMMONS \$13 hard truth toasted coconut rum, blue curacao, fresh lemon, sprite float	PAPER PLANE \$15 elijah craig bourbon, aperol, montenegro, fresh lemon

DRAFT BEER				local to Indiana
MICHELOB ULTRA 4.2%	\$6	ZWANZIGZ BREWING	\$8	
		COLUMBUS PALE ALE 5.5%		
ROTATING SEASONAL	MKT	ROTATING HOG MOLLY	MKT	

BOTTLES & CANS

COORS LIGHT 5%	\$5
QUAFF ON BREWING SIX FOOT BLONDE 4.5%	\$7
MODELO ESPECIAL 4.4%	\$6
HEINEKEN 5%	\$6
STELLA ARTOIS 5%	\$6
YUENGLING 4.5%	\$5
3 FLOYDS ZOMBIE DUST PALE ALE 6.5%	\$7
LAGUNITAS IPA 6.2%	\$7
METAZOA BREWING	\$7
HOPPOPOTAMUS IPA 7%	\$7
QUAFF ON BREWING BUSTED KNUCKLE PORTER 7.2%	\$7
CIDER - SELTZER - NA	
ANGRY ORCHARD CIDER 5%	\$7
HIGH NOON SELTZER 4.5%	\$7
ATHLETIC BREWING NA LITE	\$7

WINE

SPARKLING		
PIPER BRUT, FRANCE	\$9/\$42	
LA MARCA PROSECCO, ITALY	\$12/\$57	
WHITE		
DAOR ROSE, CALIFORNIA	\$9/\$34	
OLIVER MOSCATO, INDIANA	\$10/\$38	
KUNG FOO GIRL REISLING, WASHINGTON	\$9/\$34	
EMMOLO SAUVIGNON BLANC, CALIFORNIA	\$9/\$34	
HOUSE CHARDONNAY, CALIFORNIA	\$7/\$26	
ELOUAN CHARDONNAY, OREGON	\$9/\$34	
RED		
ELOUAN PINOT NOIR, OREGON	\$9/\$34	
CATENA MALBEC, ARGENTINA	\$10/\$38	
CHATEAU SOUVERAIN MERLOT, CALIFORNIA	\$8/\$30	
HOUSE CABERNET, CALIFORNIA	\$7/\$26	
BANFI CENTINE RED BLEND, TUSCANA	\$80	