

# GENTLE CREEK

## SMALL PLATES

*To Share or Not to Share*

RANCH CHIPS	12	THE PICNIC SPREAD	21
House Chips   Warm Pimento Cheese   Daily's Applewood Bacon   Candied Jalapenos   Chives   Sunny Side Egg		Grilled Sourdough   House Jam   Pimento Cheese   Gardiniera   Smoked Brisket   Deviled Eggs   Crispy Pork Belly   Chefs Choice Cheese	
PIMENTO CHEESE DEVEILED EGGS	10	GRILLED SHISHITO PEPPERS	9
Chorizo   Candy Jalapeno		Smoked Chili Butter   Charred Lemon   Cilantro	
ROASTED RED PEPPER HUMMUS	14	HONEY GARLIC CRUNCH WINGS	16
Crispy Pita   Crudite   EVOO   Everything spice		Blue Cheese Dressing   Toasted Sesame Seeds   Cilantro   Red Fresnos	
CREAMED GREENS AND ELOTE DIP	11	THAI BBQ SLIDERS	13
Tender Kale   Spinach   Roasted Corn   Fresh Mozzarella Grilled Pita   Sourdough Points   Crispy Pita		Smoked Pork Belly   Carrot Sriracha Slaw   Thai BBQ Sauce	

## THE GREENS

*Toppers for Salads: Chicken or Salmon: 7*

SALMON CROUTON SALAD	18	HARISSA SHRIMP AND GRAIN SALAD	19
Cucumber   Red Onion   Pepperoncini   Feta   Greek Olives   Roma Tomato   Greek Yogurt Dressing		Ancient Grains   Arugula   Roasted Sweet Potato   Roasted Red Pepper Hummus   Feta   Citrus Ginger Vinaigrette	
GRILLED CEASER SALAD	15	CALI CHICKEN CHOP	16
Grilled Romaine   Pumpernickel Croutons   House Ceaser Dressing   Fried Capers   Ricotta Salata		Radicchio   Calabrese   Marcona Almonds   White Balsamic Vinaigrette   Grape Tomato   Kalamata Olives	
AHI TUNA POKE BOWL	17	THE STEAK AND WEDGE	18
Sticky Rice   Avocado   Miso Ginger   Grilled Mango   Crab Salad   Sriracha Creme   Spring Mix   Everything Spice		Soft Boiled Egg   Cherry Tomato   Blue Cheese Dressing   Red Radish   Avocado   Red Onion	

## HANDHELDS

THE BOH BURGER	17	PRIME RIB DIP	19
Grilled Peppers and Onions   GOOD American   Daily's Bacon   Tomato   Shredded Lettuce   Burger Sauce   Avocado Goddess		Aged Swiss   Carmelized Onions   Horsey Sauce   Baby Arugula   Ajus	
SPINACH & MUSHROOM FLATBREAD	14	NASHVILLE HOT CHICKEN	16
Basil Pesto   EVOO   Kalamata Olives   Whipped Ricotta		Blue Cheese Kale Slaw   Pickles   Brioche Bun	
THE NICKEL	17	WEST COAST TURKEY BURGER	15
Pumpernickel   Wagyu Pastrami   Aged Swiss   Special Sauce		Pepperjack   Tomato   Marinated Kale   Avocado Goddess   Hippie Bread   House Salad	

## MAINS

CREAMY MUSHROOM & SPINACH TORTELLINI	19	STEAK FRITES	39
Blistered Grape Tomato   Grilled French Bread		14oz Prime Ribeye   Parm Frites   Good Butter   Roasted Garlic Aioli	
TX FISH FRY	19	SWEET TEA BRINED PORK CHOP	28
TX Cornmeal Catfish   Cajun Remoulade   House Fries   Curley Kale Slaw		Honey Mustard Brussels   Grilled Apple Salad	
BOURBON BBQ MEATLOAF	21	YUZU GLAZED SALMON	22
Daily's Bacon Wrapped   Grilled Broccolini   Rutabaga Mash Tabasco Onions		Grilled Broccolini & Baby Carrots   Smoked Chili Butter	
GRILLED SHRIMP TACOS	22	8OZ PRIME FILET	62
Carrot Sriracha Slaw   Grilled Pineapple Relish   Pickled Red Onion   Cilantro		Roasted Marble Potatoes   Grilled Asparagus   Mushroom Demi	

## SIDES - 6

PIG MAC & CHEESE	GRILLED BROCCOLINI W/CHILI BUTTER
HONEY MUSTARD BRUSSELS	RUTABAGA MASH
HOUSE SALAD	KALE CEASER

\*Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Especially if you have certain medical conditions. Please advise your sever if there are any dietary requirements or food allergies. 41688

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## BREWS

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VOODOO RANGER JUICY HAZE IPA 6

MODELO ESPECIAL 6

MILLER LITE 6

CORONA PREMIER 6

COORS LIGHT 6

CORONA LIGHT 6

WHITE CLAW HARD SELTZER 6

HIGH NOON TEQUILA SELTZER 7

HIGH NOON VODKA SELTZER 7

RED BULL ENERGY DRINK 5

HEINEKEN 0.0 5.5

FEATURED BEER ON TAP

MODELO ESPECIAL 6

MILLER LITE 6

ROLLERTOWN LIGHT 6.5

TUPPS JUICE PACK 6.5

ANGRY ORCHARD 6

VOODOO RANGER JUICY HAZE IPA 6.5

SMOKEY BLUE MOON SHANDY 8  
Blue Moon Belgian White Beer | Jack Daniel's  
Whiskey | Lemon Juice | Simple Syrup

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## COCKTAILS

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WORMBURNER 12

Exotico Silver Tequila | Agave | House-Made  
Sour Mix | Jalapeño

SUNSET STIRRUP 13

Maker's Mark | Lime Juice | Fever-Tree Blood  
Orange Ginger Beer | Mint

TWILIGHT MOJITO 13

RumHaven Silver Rum | Mint | Lime | Simple  
Syrup | Blueberry Preserves | Club Soda

SMOKED OLD FASHIONED 13

Woodford Reserve Bourbon | Aromatic Bitters |  
Simple Syrup | Smoke Infusion

CART-HOPPER 12

Svedka Cherry Limeade Vodka | Lime Juice |  
Simple Syrup | Lemon-Lime Soda | Club Soda

PRO(S)PER TRANSFUSION 12

Tito's Handmade Vodka | Lime | Grape Juice |  
Fever-Tree Ginger Ale

SAZERAC RYE MANHATTAN 14

Sazerac Rye | Sweet Vermouth | Aromatic  
Bitters | Brandied Cherry

ON-PAR PALOMA 14

Flecha Azul Reposado | Lime Juice | Agave |  
Fever-Tree Grapefruit Soda

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## WINE

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LA MARCA 12 | 49  
Prosecco

PRATI BY LOUIS M. MARTINI 14 | 49  
Cabernet Sauvignon

KIM CRAWFORD 11 | 39  
Sauvignon Blanc

LA JOLIE FLEUR 17 | 59  
Rosé

MASO CANALI 17 | 59  
Pinot Grigio

CANYON ROAD 7 | 21  
Chardonnay

TALBOTT KALI HART 15 | 54  
Chardonnay

FREI BROTHERS 13 | 49  
Merlot

CANYON ROAD 7 | 21  
Cabernet Sauvignon

POGGIO AL TESORO MEDITERRA 16 | 59  
Toscana Blend

MEIOMI 13 | 49  
Pinot Noir

POGGIO AL TESORO SOLOSOLE 17 | 59  
Vermentino