



LUNCH

SOUPS & SALADS

SOUP OF THE DAY
bowl 9 | cup 6

CKB SALAD VG 9
cucumber, tomato, red onion, cheddar-jack, white balsamic vinaigrette

LITTLE GEM CAESAR SALAD 9
baby romaine, romaine hearts, parmesan crumbles, parmigiano reggiano, garlic croutons

SIDES

CRISPY BRUSSELS SPROUTS VG 10
BUTTER BEAN SUCCOTASH 9
ROASTED CAULIFLOWER VG GF 10
COLESLAW 7
FRENCH FRIES 7



all of our fish and seafood is 100% sustainable, delivered daily, and butchered by our chefs.



local is important. here are a few examples of our commitment: sunburst farms, harmony ridge farms, and boy & girl farms



meats by linz from chicago breeds, butchers, & heavy - ages all of our meat.

GF = gluten free **VG** = vegetarian

cashless payments preferred

*Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness.

RAW BAR

SPICY AHI TUNA* 19
chili water, sesame, yuzu guacamole, scallion, seasoned crispy wontons

JUMBO SHRIMP COCKTAIL GF 22
sweet chili aioli, house cocktail sauce with horseradish

FRESH-SHUCKED OYSTERS OF THE DAY* GF 22
mimosa mignonette, house cocktail sauce, tabasco

MARKET GREENS & WHOLE GRAINS

SONOMA CHICKEN SALAD 19
grilled chicken, avocado, corn, almond, date, bacon, tomato, danish blue cheese, green goddess dressing

FILET MIGNON & VINE RIPE TOMATO SALAD* GF 26
grilled medium, french feta, pickled peppers, fennel, arugula, red wine vinaigrette

SEAFOOD COBB SALAD 26
jumbo shrimp, lump crab, bay scallops, avocado, egg, tomato, bacon, danish blue cheese, ditalini pasta, buttermilk lemon basil dressing

HANDHELDS

served with fries, slaw or small salad

NEW ENGLAND LOBSTER & SHRIMP ROLL 22
poached maine lobster, herb boiled shrimp, celery, lemon aioli, lettuce, traditional new england roll

SPICY BUTTERMILK FRIED CHICKEN 17
pickle, slaw, ranch dressing, split-top bun

NEW YORK STRIP FRENCH DIP* 24
medium rare, provolone, caramelized onion, au jus, baguette

HOUSE MADE PASTA

gluten free pasta available upon request

TAGLIATELLE* 26
scallops, lump crab, shrimp, white wine, butter, chili flake, fresh herbs

PAPPARDELLE 22
short rib ragu, roasted tomato, fresh herbs

STARTERS

CRISPY BRUSSELS SPROUTS VG GF 13
sweet chili, peanut, scallion

GRILLED CHICKEN WINGS GF 16
habanero rubbed, blue cheese dressing, pickled vegetables

CALIFORNIA DEVEILED EGGS 14
avocado, crispy prosciutto, chow chow, tomato, radish

OVEN FIRED BREAD 8
rosemary, kosher salt, extra virgin olive oil, butter, house marinated olives

ROASTED VEGETABLE BOWL VG GF 19
cauliflower, carrot, asparagus, zucchini, pickled shallot, lemon aioli, salsa verde, short grain rice

SOUTHWEST CHICKEN BOWL GF 19
blackened chicken, baby romaine, avocado, corn, tomato, black beans, pico de gallo, cheddar-jack, ranchero sauce, avocado cream, short grain rice

SPICY AHI TUNA POKE BOWL* 24
edamame, pickled carrot-red pepper-cauliflower, avocado, scallion, short grain rice

CATALINA BURGER* 17
half pound steakhouse blend, aged cheddar, lettuce, tomato, onion, pickle, mustard, mayo, split-top bun

CLASSIC CHICKEN SALAD 16
oven roasted chicken breast, diced honeycrisp apple, tomato, lettuce, texas-cut multigrain

RIGATONI 19
vodka sauce, whipped ricotta, prosciutto, basil

MAINS

HEAVY-AGED STEAK FRITES* GF 29
long island strip steak, peppadew chimichurri, bistro fries

CAROLINA SUNBURST FARMS TROUT 28
butter bean succotash

FISH OF THE DAY GF mkt
roasted cauliflower, brown butter aioli, toasted almond, salsa verde

WINE SELECTIONS

CHAMPAGNE AND SPARKLING

risata prosecco • veneto	11
mumm cuvée brut • california	15
chandon brut rosé • california	16
pommery brut • champagne	25

CHARDONNAY

mer soleil unoaked • monterey	11
sonoma cutrer • russian river valley	14
post & beam by far niente • napa valley	19

SAUVIGNON BLANC

the ned • marlborough	11
domaine michel girard et fils • sancerre	17

INTERESTING WHITES & ROSÉS

justin rose • paso robles	11
chat d'esclans "whispering angel" rose • france	14
pieropan soave classico • veneto	11
peitan albarino • rias baixas	11
ponzi pinot gris • willamette valley	13

PINOT NOIR

westmount • willamette valley	11
belle glos "clark & telephone" • santa maria valley	16

CABERNET SAUVIGNON

browne family "heritage" • columbia valley	12
austin hope "austin" • paso robles	14
valravn • sonoma county	16
hindsight • napa valley	18

INTERNATIONAL REDS

bodegas lan "reserva" rioja • spain	13
cht pegau "cuvée maclura" • cotes du rhone	13
querceto chianti classico • tuscan	13
gaia malbec • mendoza	12

OTHER REDS AND RED BLENDS

lapis luna cabernet franc • california	13
quilt "fabric of the land" by caymus blend • napa	16
alpha omega "II" blend • napa valley	22

PREMIUM BEER

DRAFT

hi-wire "leisure time" • german pilsner • charlotte, nc	7
stone brewing "buenaveza" • mexican lager • richmond, va	7
red oak • amber lager • whitsett, nc	7
legion "lunar daze" • belgian wheat • charlotte, nc	7
noda brewing "jam session" • pale ale • charlotte, nc	7
deep river "mango tango foxtrot" • w.c. ipa • clayton, nc	7

ROTATING BREWERY PARTNER

birdsong brewing company : charlotte, nc

"all knight long" • blonde ale	7
"hazy sexy cool" • east coast ipa	7
"party starter festbier" • marzen	7

BOTTLES + CANS

modelo especial • mexican lager • mexico	6
burial "surf wax" • west coast ipa • charlotte, nc	6
deep river "yachty by nature" • hazy ipa • clayton, nc	6
bold rock • hard apple cider • mills river, nc	5
coors light • light lager • golden, co	5
miller lite • light lager • milwaukee, wi	5
non alcoholic selection • lager • charlotte, nc	6
topo chico ranch water - lime - hard seltzer	6

HANDCRAFTED COCKTAILS

BARREL-AGED OLD FASHIONED

elijah craig small batch bourbon • demerara • aromatic & orange bitters	16
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BARREL-AGED SAZERAC

journeyman last feather rye • absinthe • demerara • peychauds bitters	16
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NY SOUR

george dickel 8 yr rye • cold-pressed lemon & lime • demerara • cabernet sauvignon float	15
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ESPRESSO MARTINI

tito's vodka • kahlua • licor 43 vanilla liqueur • fresh brewed espresso	15
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BEE'S KNEES

nolets gin • honey • cold-pressed lemon	14
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HAVANA NIGHTS

mount gay rum • cold-pressed lime • demerara • orange bitters • fresh mint	14
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CENOTE

hornitos cristalino anejo tequila • blue curacao • cold-pressed lime & pineapple	13
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OAXACAN OLD FASHIONED

lunazul reposado tequila • los vecinos mezcal • agave • chocolate bitters	16
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PHILOSOPHER'S STONE

espolon blanco tequila • cointreau • passion fruit • jalapeño tincture	16
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ST. ANN'S BAY

goslings black seal rum • bacardi light rum • aromatic bitters • cold-pressed passion fruit, pineapple & lime • fresh mint	14
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ZERO PROOF COCKTAILS

LAVENDER LEMONADE

fresh lemonade • lavender infused syrup • cold-pressed lemon	12
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QUEEN CITY SPRITZ

cold-pressed grapefruit • rose infused syrup • cold-pressed lime	12
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Catalina

