

# SHAREABLES

## TAVERN FRIES OR TATER TOTS

fancy sauce & seasoned sour cream  
\$6

## COLOSSAL ONION RINGS

buttermilk ranch  
\$8

## CHEESE CURDS

tomato jam & buttermilk ranch  
\$10

## LOADED TOTS

cheddar, bacon, cajun ranch sauce  
& green onion  
\$12

## GIANT PRETZEL

with cheese sauce & carolina mustard  
\$13

## NACHOS

cheddar & jack cheeses, lettuce,  
pico de gallo, sour cream & salsa  
\$13

add carnitas or rotisserie chicken \$3

## SPINACH, ARTICHOKE & MUSHROOM FLATBREAD

garlic cream sauce, mozzarella &  
parmesan cheeses, balsamic glaze  
\$13

## PESTO CHICKEN FLATBREAD

mozzarella, aioli, balsamic glaze  
& red onion  
\$13

## BBQ PORK FLATBREAD

bbq sauce, carnitas, mozzarella  
& cheddar cheeses, red onion,  
carolina mustard, roasted corn  
& black bean salsa  
\$14

## WINGS

choice of: dry rub, buffalo or  
whiskey glazed served with:  
ranch or bleu cheese  
\$16

## CAJUN STEAK BITES\*

whiskey glaze & horseradish cream  
\$17

*\*consumer advisory: items are served raw, undercooked or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

# HAPPY HOUR

## MONDAY-FRIDAY | 3-6PM

**\$2 OFF** SHAREABLES

**\$2 OFF** SELECT COCKTAILS

**\$3.00 - \$5.00** DRAFT BEERS (16OZ)

**\$2 OFF** SELECT BOTTLED BEER

**\$3.50** WELL COCKTAILS

**\$4-\$7.50** HOUSE WINE (5OZ & 9OZ POUR)



# COCKTAILS

## SPICY MANGO MARGARITA

Campo Bravo blanco tequila, Leroux triple sec,  
sweet & sour, lime juice, mango puree & fresh jalapeño  
\$11

## FEATURED SANGRIA

\$11

## TRIPLE RUM PUNCH

Captain Morgan spiced rum, Cruzan coconut rum,  
Cruzan banana rum, cranberry & pineapple  
\$11

## BLACKBERRY MOJITO

Cruzan light rum, mint & blackberry syrup  
\$11

## PINK SENORITA

Campo Bravo tequila, grapefruit, simple syrup,  
cranberry juice & mint  
\$12

## BLUEBERRY BASIL SMASH

Tanqueray, ginger beer, lemon juice,  
basil & blueberry syrup  
\$12

## PEACH MOSCOW MULE

New Amsterdam vodka, ginger beer, lime juice,  
peach syrup & cinnamon stick  
\$12

## STRAWBERRY BASIL LEMON DROP

Tattersall Tightline vodka, Barrow's ginger liqueur,  
strawberry & basil syrup  
\$13

## TAVERN OLD FASHIONED

Maker's Mark bourbon, bitters, bordeaux cherry &  
brown sugar simple syrup  
\$14

# BEERS

## DRAFTS & PITCHERS

*\*\*ask your server for featured variety*

### COORS LIGHT

\$5 - 16oz | \$6.50 - 20oz | \$18 - pitcher

### GRAIN BELT NORDEAST 🍷

\$5 - 16oz | \$6.50 - 20oz | \$18 - pitcher

### MICHELOB GOLDEN LIGHT

\$5 - 16oz | \$6.50 - 20oz | \$18 - pitcher

### BLUE MOON

\$6 - 16oz | \$7.50 - 20oz | \$21 - pitcher

### FEATURED DRAFT\*\*

\$6 - 16oz | \$7.50 - 20oz | \$21 - pitcher

### FULTON\*\* 🍷

\$6 - 16oz | \$7.50 - 20oz | \$21 - pitcher

### KONA BIG WAVE

\$6 - 16oz | 7.50 - 20oz | \$21 - pitcher

### LIFT BRIDGE\*\* 🍷

\$7 - 16oz | 8.50 - 20oz | \$24 - pitcher

### LUPULIN\*\* 🍷

\$7 - 16oz | 8.50 - 20oz | \$24 - pitcher

### SUMMIT EPA 🍷

\$7 - 16oz | 8.50 - 20oz | \$24 - pitcher

### SURLY FURIOUS 🍷

\$7 - 16oz | 8.50 - 20oz | \$24 - pitcher

### WARPIGS FOGGY GEEZER

\$7 - 16oz | 8.50 - 20oz | \$24 - pitcher

## -SELTZERS & CAN COCKTAILS-

*\*ask your server for current flavors*

WHITE CLAW\* \$6

CARBLISS\* \$8

HIGH NOON\* \$8



## PRIVATE DINING

Featuring fresh chophouse cuisine, a fun, inviting atmosphere, attentive service, and stunning views of the Bunker Hills Golf Course, Kendall's is the perfect place for group and private dining.

**Speak to a Kendall's team member  
or email [info@kendallstc.com](mailto:info@kendallstc.com) to book today!**

## DESSERTS

### FRENCH SILK JAR

chocolate crust with white & dark sour cream mousse  
\$6

### LEMON BLUEBERRY CREAM CHEESE JAR

yellow cake with blueberry compote, lemon cream cheese  
\$6

### CRÈME BRULÉE

classic vanilla bean  
\$6

### CHOCOLATE LAVA CAKE

molten center with vanilla bean ice cream  
\$6

### HOT FUDGE SUNDAE

vanilla ice cream with hot fudge, whipped cream & maraschino cherry  
\$7

### HOUSEMADE CHEESECAKE

ask server for current selection  
\$7

### PEACH STRUDEL

peach compote in a flaky pastry crust  
\$7

*add a la mode - \$2*

## DESSERT COCKTAILS

### CRÈME BRULÉE MARTINI

Absolut vanilla, Bailey's, White Creme de Cacao, caramel syrup  
\$12

### RED VELVET MARTINI

New Amsterdam vodka, Bailey's, grenadine & cream  
\$12

### ESPRESSO MARTINI

New Amsterdam vodka, Kahlua, espresso & cream  
\$12

### BIRTHDAY CAKE MARTINI

UV Birthday Cake vodka, Bailey's  
whipped cream & sprinkles  
\$13

## BEERS + CIDER

### BOTTLES | CANS

*\*\*ask your server for featured variety*

### COORS LIGHT

\$5

### COORS EDGE NA

\$5

### MICHELOB GOLDEN LIGHT

\$5

### MICHELOB ULTRA

\$5

### PABST BLUE RIBBON

\$5

### HEINEKEN ZERO NA

\$6

### CORONA

\$7

### LAGUNITAS IPA

\$7

### ANGRY ORCHARD CIDER

\$8

### DESCHUTES\*\*

\$8

### LEINENKUGEL'S SUMMER SHANDY

\$8

### GUINNESS

\$8

## SPIRIT FREE

### ARIZONA ARNOLD PALMER

\$5

### BLUEBERRY NOJITO

blueberry syrup, mint & soda water  
\$5

### RASPBERRY ITALIAN CREAM SODA

raspberry syrup, cream soda & water  
\$5

### 1919 ROOTBEER

\$5

### MANGO PINEAPPLE SPRITZ

mango puree, pineapple juice & soda water  
\$5

### PERRIER SPARKLING WATER

\$5

# WINES

*light to heavy*

## RED

### PROVERB

pinot noir, california  
\$6.50 - 5oz | \$9.50 - 9oz | \$24 - bottle

### LA CREMA

pinot noir, monterey, california  
\$12.50 - 5oz | \$15.50 - 9oz | \$48 - bottle

### TERRAZAS “ALTOS DEL PLATA”

malbec, argentina  
\$8.50 - 5oz | \$11.50 - 9oz | \$32 - bottle

### PROVERB

merlot, california  
\$6.50 - 5oz | \$9.50 - 9oz | \$24 - bottle

### JOEL GOTT “PALISADES”

red blend, california  
\$10 - 5oz | \$13 - 9oz | \$38 - bottle

### PROVERB

cabernet sauvignon, california  
\$6.50 - 5oz | \$9.50 - 9oz | \$24 - bottle

### JOSH CELLARS “CRAFTSMAN COLLECTION”

cabernet sauvignon, california  
\$9 - 5oz | \$12 - 9oz | \$34 - bottle

### FRANCIS COPPOLA “DIAMOND”

cabernet sauvignon, california  
\$11 - 5oz | \$14 - 9oz | \$42 - bottle

## SPARKLING

### LA MARCA PROSECCO italy

\$9.50 - glass | \$36 - bottle

### LA MARCA PROSECCO ROSÉ italy

\$9.50 - glass | \$36 - bottle

### WYCLIFF BRUT california

\$7 - glass | \$26 - bottle

# WINES

*light to heavy*

## WHITE & ROSÉ

### MARYHILL

riesling, washington  
\$8.50 - 5oz | \$11.50 - 9oz | \$32 - bottle

### MIRASSOU

moscato, california  
\$8.50 - 5oz | \$11.50 - 9oz | \$32 - bottle

### PROVERB

pinot grigio, california  
\$6.50 - 5oz | \$9.50 - 9oz | \$24 - bottle

### NOBILO

sauvignon blanc, new zealand  
\$8.50 - 5oz | \$11.50 - 9oz | \$32 - bottle

### WHITEHAVEN

sauvignon blanc, new zealand  
\$11.50 - 5oz | \$14.50 - 9oz | \$44 - bottle

### PROVERB

chardonnay, monterey, california  
\$12.50 - 5oz | \$15.50 - 9oz | \$48 - bottle

### LA CREMA

chardonnay, california  
\$8.50 - 5oz | \$11.50 - 9oz | \$32 - bottle

### KENDALL-JACKSON

chardonnay, california  
\$10 - 5oz | \$13 - 9oz | \$38 - bottle

### JOSH CELLARS “CRAFTSMAN COLLECTION”

chardonnay, california  
\$10 - 5oz | \$13 - 9oz | \$38 - bottle

### PROVERB

rosé, california  
\$6.50 - 5oz | \$9.50 - 9oz | \$24 - bottle