

Die in the Sky

12" individual pizzas



LITTLE JIMMY BUFFETT 16

house tomato sauce | fresh mozzarella
basil | sliced tomato | dried oregano

NACHO LIBRE 17

taco seasoned beef | mozzarella blend
diced tomato | black beans | pickled jalapeno
cheddar | shredded lettuce | chipotle crema

RAGIN' CAJUN 18

creole white sauce | mozzarella blend
blackened chicken & shrimp | andouille sausage
diced green pepper

IN THE BUFF 17

house ranch | mozzarella blend | buffalo chicken
chopped celery | buffalo drizzle

FIELD OF DREAMS 16

basil pesto | mozzarella blend | asparagus
artichoke hearts | roasted red peppers
sauteed mushrooms | blistered tomatoes
charred onion | feta cheese

MAUI WAUI 17

house tomato sauce | mozzarella blend
shaved ham | bacon | grilled pineapple
jalapeno | aged parmesan | crumbled herbs

PLAIN JANE 13

house tomato sauce | mozzarella blend
crumbled herbs

ADDITIONAL TOPPINGS

\$2 RED ONION | PICKLED JALAPENO | EXTRA CHEESE
SAUTEED MUSHROOMS | DICED TOMATO | CHEDDAR CHEESE

\$3 PEPPERONI | BACON | SHAVED HAM | FETA CHEESE
ASPARAGUS | ROASTED RED PEPPERS | CHARRED ONION
GRILLED PINEAPPLE

\$4 TACO SEASONED BEEF | BUFFALO CHICKEN | ARTICHOKE HEARTS
FRESH MOZZARELLA | CHILI LIME SHRIMP

DIPPING SAUCES

\$1 HOUSE RANCH | CLASSIC BUFFALO | SALSA VERDE

\$2 BUTTERMILK BLEU CHEESE | BASIL PESTO | CHIPTOLE CREMA

gluten free cauliflower crust \$3

**We take all steps possible to minimize the risk of cross contamination. However, we are not a gluten free restaurant and a great deal of flour is present in our kitchen.*

For the Table

shareable bites



ANTIPASTI 16

stuffed peppadews | house marinated olives
grilled veggies | blistered tomatoes
fresh mozzarella | grilled foccacia

LOADED CRAB DIP 16

lump crab | smoked bacon | shaved sweet corn
jalapeno | tortilla chips | celery & carrots

CHEESE BOARD MP

seasonal jam | whole grain mustard
wild flower honey | smoked almonds
dried fruit | grilled baguette

HOT WINGS 18

flats & drums | carrots & celery | house ranch

SWEET WHISKEY BBQ - CHILI LIME - CLASSIC BUFFALO

CAROLINA DISCO CHIPS 14

Cheerwine BBQ pulled pork | house chips
pimento mornay | diced tomato | scallion

CLOUD 9 CUBAN SLIDERS 18

house pulled pork | shaved ham | swiss | dill pickle
dijon | King's Hawaiian roll | house chips

CHIPS & DIPS 14

house BBQ chips | tortilla chips | fried saltines
pimento mornay | roasted garlic hummus
buttermilk bleu cheese

Dessert

STUFFED CONES 12

cheesecake batter waffle cones
**chef's choice*

GRAZING BOARD 24

cookies & cream dip | shortbread cookies | pretzels
graham crackers | candied bacon | fresh berries
spiced almonds | petit fours

***Asterisk denotes items that may contain raw ingredients or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.



Craft Cocktails

NEON ANGELS

citrus vodka | dry rose | lavender syrup
fresh lemon | sparkling water | shaved ice

PINEAPPLE EXPRESS

white rum | pineapple | orange | crème de
coconut | shaved ice | dark rum floater
grated nutmeg

WONDERWALL

tequila | aperol | fresh grapefruit | lime
sparkling water | salt rim

ELECTRIC AVENUE

gin | maraschino liqueur | butterfly pea
flower syrup | fresh lemon

LET'S DANCE

vodka | crème de violet | hibiscus white tea
fresh lemon | orange bitters

BULLET WITH BUTTERFLY WINGS

bourbon | pear | ginger honey syrup | lemon

CALL IT FATE

tequila | watermelon | habanero honeydew
syrup | fresh lime | pickled watermelon rind

BAD MOON RISING

bourbon | peach | blackberry | fresh mint
demerara syrup | lemon | sparkling water

FAST CAR

cognac | orange liqueur | fresh lemon
honey | rosemary | sugar rim

UP ALL NIGHT

vanilla vodka | Disarrono velvet | cold brew
coffee | sea salt cream

BOOGIE SHOES

house recipe margarita
fresh watermelon | jalapeno peach | grilled pineapple ginger



signature mules

GREAT ESCAPE

peach vodka | mint | fresh lime | ginger beer

LONDON CALLING

gin | ginger liqueur | fresh lemon | agave | ginger beer

SHUT UP & DANCE

bourbon | blackberry | thyme | fresh lime | ginger beer

ORANGE BLOSSOM

aged rum | tangerine honey syrup | fresh lime | ginger beer

THIS IS WHY I'M HOT

el jimador tequila | cucumber | habanero | fresh lime | ginger beer

FROZEN cocktails

DRUNK IN LOVE

citrus vodka | fresh blackberry | lemonade

SEA & SAND

aged rum | coconut | pineapple | whipped cream

Sparkling Cocktails

EVERYDAY IS SUNDAY

sparkling wine & frozen cube
elderflower pear | white peach | tangerine honey | passion fruit

SOUTHERN SUNSHINE

gin | fresh grapefruit | wildflower honey | sparkling wine

EASY LIVING

bourbon | brown sugar | fresh squeezed orange | sparkling wine

LAVENDER AND LACE

elderflower liqueur | lavender syrup | sparkling wine



Shooter Menu

Watermelon Bomb

watermelon vodka, watermelon red bull

Peanut butter jelly

skrewball PB whiskey & chambord raspberry liqueur

Green Tea

bushmills irish whiskey, peach liqueur, sour, sprite

Apple Jack

el jimador tequila, fresh lime, cream de coco

Kentucky Peach

peach vodka, fresh lemonade, bourbon floater

Purple Hooter

vodka, raspberry liqueur, sour

Alcohol Free

INTO THE MYSTIC

dry London non-alcoholic spirit | muddled mint
lime | agave | ginger beer

LIGHT MY FIRE

Italian orange non-alcoholic spirit | fresh squeezed orange
rosemary sprig | sparkling water

UP-SIDE DAWN

non-alcoholic IPA brewed by Athletic Brewing Company

FRIEXENET SPARKLING WINE

non-alcoholic IPA brewed by Athletic Brewing Company

OTHER THAN COKE

DIRTY SODA

coca cola | coconut syrup | lime | heavy cream

SAN PELLEGRINO SPARKLING WATER

SAN PELLEGRINO LIMONATA

SAN PELLEGRINO ARANCIATA ROSSA

PANACEA KOMBUCHA

RED BULL

original | sugar free | watermelon

Wine by the Glass

Volio, Prosecco, Italy, n/v

10

Winestream, Pinot Grigio

11

Winstream, Chardonnay

11

Wine by the bottle

Bubbles

Los Monteros, Brut Cava, Spain, n/v

32

Jacques, Brut, Rose, France, n/v

38

Nicholas Feuillatte, Brut Réserve,
Champagne, France, n/v

82

Rose

Montrose, Provence, France, 2020

38

White

Gabbiano, Promessa, Pinot Grigio, Italy, 2020

32

Peter Weinbach, Riesling, Germany, 2020

34

Skeleton, Gruner Vetliner, Burgenland, Austria, 2020

36

Meillac Blanc, Entre-Deaux Mers, White Blend,
France, 2019

40

The Crossings, Sauvignon Blanc, Marlborough
New Zealand, 2020

42

Laurent Miguel, Chardonnay, France, 2020

40

Farmstead, Chardonnay

54

Napa Valley, California, 2018

Red

Smith & Perry, Pinot Noir, Willamette Valley,
Oregon, 2018

48

Fontella, Chianti, Italy, 2019

42

Napa by N.A.P.A., Michaels Red, Napa, California, 2017

36

MDZ, Malbec, Mendoza, Argentina, 2020

40

Joel Gott, Cabernet Sauvignon, California, 2019

44

Fable, Brack Mountain, Cabernet Sauvignon,
California, 2019

48

ROOFTOP BAR
CLOUD **daily features**

MARGARITA MONDAY **MP**

Chef's choice tacos | signature margarita
**No substitutions

TUESDAY BURGER & BREW **MP**

Chef's choice burger | select craft beer
**No substitutions

OYSTER WEDNESDAY **MP**

Chef's choice Oysters on the half shell
**No substitutions

Saturday & Sunday
[br(eakfast) + (l)unch]

AVAILABLE 1PM-4PM ONLY

BREAKFAST PIZZA **16**

cheddar mornay | jack cheese blend
scrambled eggs | smoked bacon | sausage
scallion

BRUNCH BOARD **16**

butter croissant | house jam | candied
bacon | seasonal fruit | wild flower
honey | greek yogurt | granola

LOX PLATTER **16**

house cured salmon | chive cream cheese
crispy capers | English cucumber | sliced
tomato | everything bagel chips

from the bar

MIMOSA FLIGHT **14**

elderflower pear | white peach
tangerine honey | passion fruit

ADULT COLD BREW FLIGHT **16**

vanilla sweet cream | PB&J
almond joy | Bushmills & brown sugar

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