

THE COMMON TABLE



CAN I KICK IT

BUTTERMILK BISCUIT FRIED CHICKEN SLIDERS | 10
Honey jalapeño jelly

THREE LITTLE PIGS | 10
3 different local sausage kolaches

GREEK YOGURT & FRESH FRUIT PLATE | 8
With yogurt & honey

WHISKEY-BUTTERED PRETZEL BITES | 9
Dusted with cinnamon sugar & cream cheese icing

THINK GREEN

FRIED CHICKEN COBB | 15
Battered chicken, chopped greens, Applewood-smoked bacon, semi-dried tomato, avocado, boiled egg, gorgonzola dolce & red wine vinaigrette

CHICKEN CAESAR | 13
Romaine hearts, parmesan crisp, & house Caesar dressing

HOUSE | 7
Mixed greens, shaved carrots, tomato, cucumber, radish, & mimosa dressing

STRICTLY BUSINESS

CLASSIC BENEDICT | 13
Toasted English muffin, Canadian bacon poached eggs, hollandaise & breakfast potatoes

BREAKFAST FLAT BREAD | 12
Applewood smoked bacon, scrambled eggs, cheese, peppers, onions & white gravy

BCT | 14
Grilled sourdough, scrambled eggs, cheddar and provolone cheese, choice of chorizo, bacon, or sausage with tomato & breakfast potatoes

BREAKFAST WRAP | 13
Flour tortilla, scrambled eggs, ranchero sauce, cheddar cheese, choice of chorizo, bacon, or sausage with breakfast potatoes

GRILLED CHEESE | 13
Roasted pork loin, smoked cheddar, provolone, mozzarella, parmesan, sourdough, marinara dipping sauce & breakfast potatoes

THE HANGOVER BURGER | 15
Applewood-smoked bacon, tomato, beer cheese fondue, sunny side up egg, on a buttery toasted croissant bun with breakfast potatoes

CHEF'S BREAKFAST TACOS | 13
Always changing, so just ask. Comes with breakfast potatoes

CHICKEN FRIED RIBEYE | 18
Black pepper gravy, scrambled eggs, breakfast potatoes & toast

SHORT RIB HASH | 16
Braised short rib, spicy potatoes, peppers, onions, sunny side egg & smoked gouda béchamel

BLACKENED CHICKEN | 16
Cheddar grits, eggs over easy, blackened chicken & Cajun hollandaise

VEGGIE GARDEN OMELETTE | 12
Mixed veggies & egg whites with breakfast potatoes

AVOCADO TOAST | 13
Toasted Hippy Bread, Sliced avocado, Sunny side up eggs, fresh pico, Cholula

CHICKEN & WAFFLES | 15
Fresh waffle, fried chicken fingers, Frank's Hot Sauce & syrup

ANTE UP

All side items - \$6

APPLEWOOD-SMOKED BACON	ENGLISH MUFFIN
SAUSAGE PATTY	BREAKFAST POTATOES
CHEDDAR GRITS	EGGS
	WAFFLE

HAIR OF THE DOG

MIMOSA TOWER | LIL KIM 25 | BIGGIE 40
*Fresh OJ & sparkling wine * Make Tropical for 5*

GANGSTA'S PARADISE | 35
Tequila, Triple Sec, fresh lime and lemon juice, 7-Up, Bottle of Blue Raspberry MD 20/20 (Serves 6)

PURPLE RAIN | 11
Ketel One, Chambord, Lemon Juice, Simple Syrup, Soda Water

BOTTLE O' BOONE'S | 12
Bottle of Boone's Farm Strawberry Hill Wine

GIN & JUICE | 11
Zephyr Gin, Cointreau, Grapefruit & Lime Juice

IRISH COFFEE | 9
Jameson, Bailey's & coffee

UNCOMMON BLOODY MARY | 7/35
Vodka, fresh lime, Zing Zang, dash of cayenne & Tajin rim

MICHELADA | 9
Fresh lime juice, celery bitters, Sriracha & bloody mary mix

C.R.E.A.M. | 10
Sagamore Rye, Mr. Black Coffee Liqueur, Licor 43 Horchata

COMMON TABLE PUNCH | 45
Bulleit Rye, strawberry purée, lemon juice, Segura Viudas Cava & fresh fruits (Serves 6)

SUMMER BEER | 10
Wheat beer with choice of Skyy Grapefruit or Citrus Vodka

THE REGULATOR | 9
Bulleit, Mr. Black Coffee Liqueur, Whipped Cream, Cinnamon

SHOTS! SHOTS! SHOTS!

BREAKFAST SHOT | 8
Jameson, Butterscotch Schnapps, fresh OJ, garnished with slice of bacon

BLACKOUT SHOT | 9
Kruto Vodka, Mr. Black Cold Brew Coffee liqueur, soda water, over ice with two straws

BABY GOT BACK SHOT | 9
Johnnie Walker Black, Frangelico with a side of OJ

HANGOVER HELPER | 2
A shot of Pedialyte

CHAMPAGNE PAPI CHAMPAGNS

JUST THE TIP | 275
Veuve Clicquot 1.5 Liter

PLAY ON PLAYA | 575
Veuve Clicquot 3 Liter

ALL THE WAY UP | 1000
Veuve Clicquot 6 Liter



All campaigns will be rolled out on a champagne cart with mimosa towers, fresh oj, cranberry, assorted fresh sliced fruit, and ice

HOT IN HERRE

ESPRESSO 3.5/5.5	AMERICANO 5.5
LATTE 5.5	HOT CHOCOLATE 4
CAPPUCCINO 5.5	

CHECK YO SELF BEFORE YOU WRECK YO SELF!

\$2 Charge for Split Plate
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



Parties of 6 or more will have an added gratuity of 18%. \$3 Charge For Split Plate, To-Go and In-House. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Foodborne Illness.

Liquid Swords

WATER LILY | 12
Zephyr, Aperol, Lime Juice, Plum Bitters

RAMBLE ON | 12
Sagamore Rye, Lemon Juice, Ginger Beer, Mixed Berry Syrup, Cherry Bitters

JALISCO MULE | 12
Espolon Blanco, Lime Juice, Agave Nectar, Rhubarb Bitters, Ginger Beer

NOT SO OLD FASHIONED | 14
Bulleit Bourbon, Amaro Nonino, Turbinado Syrup, Angostura Bitters

LEMONBERRY MULE | 12
Ketel One Vodka, Gosling's Ginger Beer, Fresh Lemon, Fresh Blueberries

SMOKE & MIRRORS | 13
Illegal Mezcal, Espolon Blanco, Lemon Juice, Rosemary Syrup, Ginger Bitters

RISE & GRIND | 14
Grey Goose, Baileys Irish Cream, Espresso, Turbinado Syrup

SKINNY MARGARITA | 12
Don Julio Tequila, Lime, Agave & Soda

CROWN FOR A KING | 11
Crown Royal, Lemon Juice, Mixed Berry Tea Syrup, Ginger Ale

LONG DAY'S NIGHT | 13
Dank Vodka, Cointreau, Lemon Juice, Red Wine Syrup

FOR THE GROUP

SKITTLES SANGRIA | 8 | PITCHER 30
Traditional Sangria, Fresh Fruit & Skittles Candy

COMMON TABLE PUNCH | 45
Bulleit Rye, Strawberry Syrup, Lemon, Veuve du Vernay & Fresh Fruit

THE FOUNTAIN OF YOUTH | 45 | GROWLER 65
Veuve du Vernay, Grey Goose, St. Germaine
Available with Grey Goose Essences

R&D INFUSIONS
A selection of different liquors, infused with various fresh fruits and spices. These are always changing, so ask your server what's currently available.

BUBBLES

LUNETTA PROSECCO | 10/38
Italy – Enticing aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish

VEUVE CLICQUOT | 99
Champagne - A wonderful, appley, bready champagne that fits the bill for any occasion. Mouthwatering fruit, a splendid mousse and a tremendous finish - what's not to love?

ACE OF SPADES | 299
Champagne – Complex, full-bodied, fresh & lively, racy fruit character

CHARDONNAY

BUTTERNUT | 12/48 ON TAP
California - Aromas of peach, hazelnut and spiced candied apple breeze around the brim. Round, creamy notes of fig, butterscotch and sweet oak dance on the palate

ST. FRANCIS CHARDONNAY | 11/44
Sonoma, CA – This bright and balanced Chardonnay has aromas of tropical fruit, mango peel, peach and honey

TRUE MYTH CHARDONNAY | 9/34
Edna Valley – Flavors of beautiful tropical fruit with mineral undertones

INTERESTING WHITES

KRIS PINOT GRIGIO | 10/38 ON TAP
Italy – Enticing aromas of acacia flowers, lime, tangerine and hints of apricots and almonds, bold but clean and refreshing on the palate, and offers a long finish tinged with orange blossom and honey

CHARLES & CHARLES RIESLING | 8/32
Washington – Crisp and clean with stone fruit and floral notes

TERRA D'ORO MOSCATO | 10/40
California – Aromas of perfumed peach blossom and fresh honeysuckle flowers

MOHUA SAUVIGNON BLANC | 11/44 ON TAP
New Zealand – Notes of passionfruit, gun smoke, pink grapefruit and fresh cut herbs

CABERNET SAUVIGNON

JOEL GOTT | 10/40 ON TAP
California - Aromas of bright red fruit, black cherry and blackberry with notes of clove and vanilla

GOLDSCHMIDT 'KATHERINE' | 14/55
Sonoma - Nicely focused red cherry and red raspberry aromas. Loaded with red berry fruit flavors with a touch of caramel, dark chocolate, and toasty oak. Well-structured, smoothly textured, and medium bodied. Pronounced white pepper and spice in the finish

SILVER PALM CABERNET | 11/44
California – Aromas of sweet cherries, cassis, blackberries, cigar box and spicy cocoa

PINOT NOIR

ELOUAN | 13/52 ON TAP
Oregon - Deep aromas of plum, red cherries and black currant jam with subtle touches of toasty vanilla and spice. Rich, ripe fruit flavors of plum, cherry, mixed berry jam, and blackberry

BAILEYANA FIREPEAK PINOT NOIR | 12/46
Edna Valley – Supple tannins with dark fruit, blueberry, mocha and cola flavors

INTERESTING REDS

ANGOVE FAMILY CREST SHIRAZ | 12/48
McLaren Vale – Deep red with purple hues. Spice, pepper, red cherry and black chocolate aromas

THE SHOW MALBEC | 9/36
Argentina- Deep red, almost purple with aromas of concentrated black fruits and cigar box

TROUBLEMAKER RED BLEND | 12/48 ON TAP
Central Coast - Complex, fruit-forward red wine with rich aromatics that display hints of smoke and violets, bright fruit on the palate and a long finish

KLINKER BRICK ZINFANDEL | 12/48
Lodi - This wine puts bold, spicy, flashy oak at center stage, and introduces a good supporting cast of gorgeous blackberry and black-plum flavors

NAPA CELLARS MERLOT | 15/45
Napa – Aromas of dark fruit, rich black cherry, blackberry, red plum and violet

ROSE

MATCHBOOK ROSÉ | 12/48 ON TAP
California- Intense aromas of peach, nectarine and key lime lead to full flavors of strawberry, cream soda, sassafras and tangerine. There is a satisfying weight to the wine that balances the zip of fresh fruit flavors

BELLE GLOS PINOT NOIR | 65
Santa Barbara – Bright ruby red with fresh, vibrant aromas of wild blackberry, raspberry jam and cedar box accented by rich floral notes

PRISONER RED BLEND | 75
Napa – Features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, & vanilla

CAKEBREAD CHARDONNAY | 95
Napa – Bright, creamy, golden apple, white peach, pear & melon aromas, with hints of mineral, yeast & introduce rich, full-bodied, apple, pear & melon flavors

DAOU BODYGUARD RED BLEND | 65
Paso Robles - Notes of cocoa, coffee, dark chocolate, licorice and sweet pipe tobacco are rounded out with whispers of truffle, toffee, mocha and menthol

SILVER OAK CABERNET | 125
Alexander Valley – Aromas of vanilla, cassis and sage fill the glass, revealing the influence of American oak barrel aging

DALLA VALLE COLLINA CABERNET | 230
Napa – Made with hillside fruit this wine shows great structure and length. Aromas of fresh raspberries, nutmeg, vanilla and toasty oak

CAYMUS CABERNET | 175
Napa – Deep purple-black in color, lifted crème de cassis, violets & chocolate box notes plus hints of lilacs, raspberry leaves, anise & cardamom

DARIOUSH CABERNET | 300
Napa – Full bodied, the palate has a firm, grainy texture and a lively line carrying spicy blackberry preserves flavors to a nice long finish

DAILY HAPPENINGS

MONDAY

POUR MAN'S BEER DINNER
4 COURSES + 4 BEER PAIRINGS = \$29
FIRST MONDAY OF EVERY MONTH

TUESDAY

ALL DAY HAPPY HOUR SPECIALS

WEDNESDAY

LIVE TRIVIA STARTING AT 7PM

THURSDAY

ALL YOU CAN EAT WINGS
1/2 OFF 20oz BEERS
\$5 HOUSE BUBBLES BOTTLES

SATURDAY

HIP HOP BRUNCH 10AM-4PM
\$3 MIMOSAS, \$7 BLOODY MARYS

SUNDAY

HIP HOP BRUNCH 10AM-4PM
\$3 MIMOSAS, \$7 BLOODY MARYS

FREE LIVE MUSIC
EVERY FRIDAY & SATURDAY
STARTING AT 10:00PM!



FRISCO

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