

NETFLIX BITES

OPENERS

KILLER ONION DIP | V | GF | 🍷 | \$12

Whodunnit? This killer caramelized onion dip did. Paired with crisped house-made potato chips: to help Detective Benoit Blanc crunch the case. Served in — what else? — a glass half-dome.

NETFLIX PLOT TWIST | V | 🍷 | \$35

Warm, salty, and served with local dips: Cooper's Sharp Cheddar and Honey Mustard. We bring you the biggest, softest bavarian twist out there. Perfect for sharing... or not.

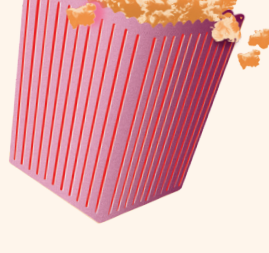
SERVES 4-6.

RED BITE, GREEN BITE | 🍷 | \$16

If your fate involves fried chicken and dipping sauces, spin the wheel to see what's in store. This is a hunger-eliminating challenge directly from The Front Man.

SALT FAT ACID TINNED FISH | \$18

Grilled bread, crackers, pickled shallots, lemon and spicy tuna. Experiment with salt, fat, acid, and heat to make the perfectly balanced bite.



SIDES

HOUSE POPCORN | \$6

GOLDEN KOREAN SNACK MIX | 🥜 | \$6

FRIES OR TATER TOTS | \$6

GREENS

EMILY'S ITALIAN FLING SALAD | GF | 🍷 | \$15

Hunky slices of salami, flirty pepperoncini, chickpeas and a little zest — this salad tastes like pure amore.

REGENCY GARDEN GREENS | VG | GF | \$13

Mixed greens, shaved seasonal vegetables, herbs and sherry vinaigrette are well worth courting. Our menu's hidden diamond for those who mix gardening with pleasure.

SELLING CAESAR | 🍷 | \$16

Gem, baby kale, and creamy dressing are the foundation, with garlic breadcrumbs and shaved parmesan adding curb appeal — a timeless classic with just enough bite to close any deal.

PIZZA

ARTISAN MARGHERITA PIZZA | V | 🍷 | \$17

Mozzarella, fresh tomato, and fresh basil take the spotlight on this pizza straight from The Chef's Table — proving that sometimes you can't beat a classic.

TOTALLY RADICAL PEPPERONI | 🍷 | \$19

Surf's up for intensely satisfying pepperoni and cheese flavors! Surfer Boy Pizza sent us this epic pie to satisfy even Demogorgon-sized appetites.

PERFECT PICKLE PIE | V | 🍷 | \$19

Ann Kim's addictive combo of briny pickles, mozzarella and fontina cheeses, and kettle chips dipped in ranch, created by this outside-the-pizza-box visionary.



HOUSE FAVORITES

PREACHER'S CLASSIC GRILLED CHEESE & TOMATO SOUP | V | 🍷 | \$15

Melted perfection straight from Jack's Bar — this grilled cheese and tomato soup combo feels like a warm hug on a rainy Virgin River afternoon.

THE HELLFIRE CLUB | 🍷 | \$19

Break from forced conformity with this feast-worthy stack of roasted turkey, bacon, lettuce, tomato, and Hellfire Aioli - for just the right amount of hellacious heat.

WWE SMASHED BURGER | 🍷 | \$18

Double smashed patty mania, featuring a signature move of pickles and American cheese on a brioche bun. It is that damn good!

GRAND LINE FISH SANDWICH | \$18

Fresh crispy cod and Sanji's special spice blend — served with Caribbean slaw and jerk aioli on a brioche bun. Oregano is strictly forbidden.

HOLLYWOO' HANGOVER CURE | 🍷 | \$14

Greasy Diner-style bacon, baked egg, perfectly melted cheese on the softest roll, and a slight spicy kick to cure what ails you. The Universe may be cruel, but this sandwich isn't.

FEATHERINGTON FRENCH TOAST | V | 🍷 | \$15

Thick-cut brown butter brioche layered with luscious blueberry syrup and a dollop of whipped lemon ricotta — French toast so good, it might end up in Lady Whistledown's next column.



RED PLATE SPECIALS

HUNTR/X POWER UP SSAM | \$25

Fire-grilled pork belly with fragrant herbs and kimchi — a pre-show power-up worthy of HUNTR/X's fiercest fans.

SWEET MAGNOLIAS CHICKEN & WAFFLES | 🍷 | \$24

A sourdough waffle, spicy fried jumbo wings, and a drizzle of maple syrup — comfort so good it feels like Sunday in Serenity.

LE STEAK FRITES DE GABRIEL | GF | \$49

A decadent 12 oz ribeye, French fries, and chimichurri sauce make for a tantalizing Parisian affair.

NONNA'S SUNDAY SAUCE | 🍷 | \$23

Fusilli, sausage ragu, and pecorino romano blend together for Nonna's-approved comfort in every bite.



KIDS

DOUBLE CHEESEBURGER | \$10

Served on a brioche bun with tots.

BUTTER NOODLES | \$7

Fusilli pasta & butter.

CHICKEN TENDERS | \$9

Served with tots.

CHEESE PIZZA | \$10

Cheese & tomato sauce.

SWEET FINALES

U.S.S. BUTTERSCOTCH | V | 🍷 | 🥜 | \$12

Double butterscotch, waffle crisp, and Heath chunks are sure to take your sweet craving across an ocean of flavor. A sundae straight from Scoops Ahoy!

HOUSE POPCORN CAKE | V | 🍷 | \$12

This browned-butter cake layered with popcorn pastry cream and topped with caramel popcorn is one part movie snack, one part cake. Like a packed premiere, it's full of excitement.

RETRO PEANUT BUTTER PIE | V | 🍷 | 🥜 | \$12

Peanut butter filling in a graham cracker crust, topped with marshmallow fluff and peanut-sesame brittle. 80s-inspired fuel built for walkie-talkie missions and battles in the Upside Down.

REST IN CHOCOLATE | V | 🍷 | \$12

Dark chocolate cake with molten chocolate sauce, vanilla ice cream, raspberry sauce, cookie crumble, blueberry crunch — a dessert to die for (Wednesday's hoping she just might).

SCOOPS AHOY MILKSHAKE | GF | V | 🍷 | \$10

Ahoy! Take your pick from creamy Ice Cream Parlor-style milkshakes in classic flavors: Strawberry, Chocolate, or Vanilla. You wouldn't want Robin to add a strike to the "You Suck" column, would you...?



VG VEGAN | V VEGETARIAN | GF GLUTEN FREE
🍷 CONTAINS DAIRY 🥜 CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



preferred payment partner

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NOW POURING

COCKTAILS

TRÈS CHIC SPRITZ | \$13

St. Germain, Lillet Blanc, Elderflower, and sparkling Crémant. Accompany your meal with this flowering Parisian romance — and show off your Savoir faire with an edible rose petal.

SPICY LITTLE SECRET | \$16

A marg that's sweet, salty, and has a bit of a bite — just like the Hunting Wives themselves. Garnished with a smoke bubble, it takes off like a shot and puts the 'party' in hunting party.

THE MORTICIA | \$17

The cocktail classic of spiced tomato, mezcal, sherry, lemon juice, and a dash of balsamic — as is Addams Family tradition. Gloomy spirits for tortured souls — how utterly dreadful!

THE CHOCOLATIER'S MARTINI | \$18

Vodka, Mr Black coffee liqueur, espresso, cacao, and simple syrup in a concoction engineered by Willy Wonka himself. A chocolate factory in a glass.

THE TASTE OF THE TON | \$16

Empress gin, blackberry syrup, purple shimmer, and an edible flower all together would turn heads at any high-class ball.

AN OLD FASHIONED GENTLEMAN | \$18

The appeal of a neat, clean old fashioned is easy to understand. If you're an enterprising gentleman such as Eddie. It's at least one of the best buzzes 'round the Halstead Estate.

LOVE AT FIRST SIP | \$13

Aperol, prosecco, grapefruit, and an orange slice. This one's easy to fall for. Order it sight unseen and prove that love is truly blind.

DALGONA'S GAMBLE | \$13

Honeycomb-infused Soju, yuzu, and club soda create a drinkable tribute to The Squid Game. Its candy-coated flavors are so good, you're only gambling with your ability to resist it.

STREAMING OPTIMISM | \$16

 | signature cocktail

Tequila reposado, passionfruit syrup, lime, agave, and a Tajin rim. A toast to bright skies and great shows in your future.

PASSION ON DEMAND | \$16

 | signature cocktail

A smooth mix of Botanist Gin, Campari, Cointreau, lemon, and Peychaud's bitters — complete with an edible flower. We don't hide our passion, so go loud and proud.



MOCKTAILS

EAST BLUE MILK TEA | NA | \$10

Oat milk, butterfly pea flower tea, and coconut syrup come together in this eye-popping milk tea — sip while charting your course across the East Blue.

SAJA BOYS SODA POP | NA | \$10

This demonically tasty banana cream 'dirty soda' made with soda water, banana syrup, and Nilla Wafer whipped cream is a flavor combo that's easy to ship. Which Saja Boy is your favorite?

WINE BY THE GLASS

SPARKLING

Becco Rosso Grasperossa Lambrusco
Emilia-Romagna, Italy | \$14

Crémant du Jura "Harmonie"
Pierre Richard Jura, France | \$19

WHITE

Lieu Dit Sauvignon Blanc
Santa Ynez Valley, California | \$18

Oltrepò Pavese Bianco Pinot Grigio
Lombardy, Italy | \$16

Hermann J. Wiemer Dry Riesling
Seneca Lake, New York | \$17

Massican "Hyde" Chardonnay
Napa Valley, California | \$19

ROSÉ

La Fête du Rosé
Provence, France | \$17

RED

Cristom Vineyards Pinot Noir
Willamette, Oregon | \$18

Beaujolais-Villages "La Roche"
Domaine Michel Tête | \$16

Monte Bernardi 'Sangio' Chianti Classico DOCG
Tuscany, Italy | \$14

BloodRoot Undertow Cabernet Sauvignon
Sonoma, California | \$19



BY THE BOTTLE

SPARKLING

Champagne Paul Laurent Brut
France NV | \$90

Pierre Gimonnet & Fils Champagne
1er Cru Brut Blanc de Blanc | \$110

WHITE

Russian River Valley Sauvignon Blanc
Hopkins Ranch | \$110

Matthiasson Chardonnay
Linda Vista Vineyard, Napa | \$110

ROSÉ

Scribe Rose of Pinot Noir
Sonoma Valley | \$80

Land of Saints Rosé
Santa Barbara, California | \$100

RED

Anthill Farms Pinot Noir
North Coast, California | \$100

Viteadovest Ghammi Rosso Terre Siciliane
Sicily, Italy | \$80

Château de Landiras,
Graves, Bordeaux, France | \$75

Chateau Montelena Estate Zinfandel
Napa, California | \$70

BEERS

DRAFT

Von C Brewing OG Pilsner | \$10
Yards Brewing Hazy Pale Ale | \$10
Yuengling Traditional Lager | \$7

BOTTLES & CANS

Evil Genius Stacy's Mom IPA | \$9
Flying Fish Farmhouse Summer Blonder | \$8
Stella Artois Pale Lager | \$9
Michelob Ultra | \$8

CIDERS & NA

Original Sin Black Widow Cider | \$8
Best Day Brewing Non Alcoholic Kolsch | \$9



SOFT DRINKS

SODA & JUICE | \$4

Coca-Cola	Sprite
Diet Coke	Fanta Orange
Dr. Pepper	Iced Tea
Seagram's Ginger Ale	Minute Maid Lemonade

COFFEE & TEA

Latte \$7	Hot Green Tea \$5
Cappuccino \$6	Hot Black Tea \$5
Machiato \$5	Hot Herbal Tea \$5
Americano \$4	
Espresso \$4	



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