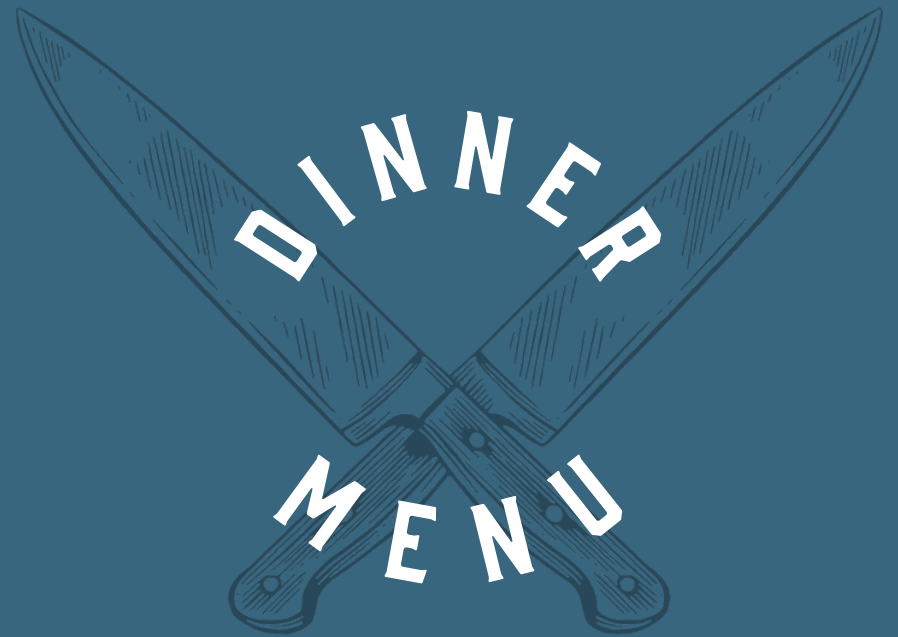




EARL GILES

DRINKS EMPORIUM



Whatever
FLOATS YOUR ~~BOAT~~ PLANE

Whatever
FLOATS YOUR ~~BOAT~~ PLANE

THANKS



THE SPIRIT OF
Adventure

LARGE PARTY POLICY

To ensure the best possible experience for all of our guests and the entire Earl Giles team, we accommodate reservations for parties of up to 10 guests. For larger groups, we'll always do our best to seat you as space & volume allows, though we are unable to guarantee accommodations.

We appreciate your understanding—especially during our busiest times on weekends.

FOOD



THE SPIRIT OF
Adventure

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

Earl Giles applies a 3% fee for credit card transactions and a 9.025% city/state tax. There is an additional 15% THC tax for all THC beverages. These charges are not a gratuity. If you at any time have questions about these charges, please ask for a manager.

A 20% gratuity is included to parties of eight or more, and we kindly ask those groups to be on one check.

Thank you for your understanding.



APPETIZERS

Getting Started

***SHRIMP COCKTAIL (GF)**

Gulf Shrimp, Garden Variety Cocktail
Sauce, Lemon
15

***OYSTERS (GF)**

East Coast, Ginger Mignonette, Lemon
4 (EA)

RICK'S PICKLE DIP (GF)

Topped w/Crispy Bacon, Fresh Dill,
w/Seasoned Kettle Chips
12

TRUFFLE FRIES

Manchego, Chives, Truffle Aioli
15

HOUSE PICKLES

Rotating Seasonal Veggie Blend
6

DURITOS

Seasoned Wheat Puffs
[Rotating Flavor]
5

FOOD



Featured Seasonal Fare

Salads

Wedge Salad - Iceberg Lettuce, Tomatoes, Crispy Pancetta,
Roquefort Dressing **18**

Citrus & Greens - Charred Bok Choy, Miso Dressing, Crispy Rice
Noodles, Mandarin Oranges, Snow Peas, Radish **19**

Appetizers

Beef Tartare* - Charred Scallion Aioli, Preserved Mushrooms,
Herbs, House Cracker **22**

House Focaccia - Grilled Bread, Savory Ricotta **12**

Pizzas

Ares (Vegan) - Cashew & Chickpea, Artichoke, Roasted Red
Pepper, Olive Tapenade, Marinated Tomato & Onion Mint **22**
[Add Ricotta Salata +3]

Backyard Bird - Smoked Chicken Thighs, Mozzarella, Gouda,
Arugula, Green Goddess **23**

Dessert

Mango Tres Leches - Sponge Cake, Mango, Sweetened
Condensed Milk, Mango Whipped Cream **14**

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shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.





DESSERTS

Sweets



BUDINO

Butterscotch Pudding, Whipped Cream, Butterfinger
Crumble

11

CHURROS

Cinnamon Sugar, Ricotta Frosting

12

DAIRY LAB ICE CREAM

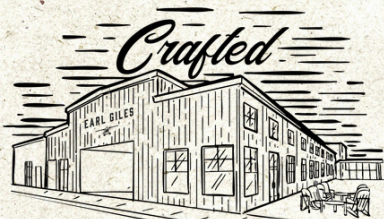
Oat-Based, Strawberry, Blondie Bar

9

ICE CREAM SANDWICH

Chocolate Chip Cookies, Buttercream Ice Cream,
Dipped in Salted Chocolate Ganache

9



HERE WITH LOVE



PLATES

Shareable

CAESAR SALAD

Romaine Mix Lettuce, Sourdough Croutons,
Pickled Onion, Manchego
Add Chicken Tendies +4

17

*MASA FRIED CHICKEN THIGHS (GF)

Avocado Purée, Fermented
Chow Chow, Cilantro

21

POTATOES (GF)

Smashed & Fried Yukons, Swiss Aioli, Red
Harissa, Scallions

16

*DOUBLE CHEESEBURGER

Served w/Fries

17

*CHESAPEAKE CRAB DIP

Lump Crab, Artichokes, Old Bay, Breadsticks,
Lemon

25



PIZZA

Stone Oven

NATIONAL TREASURE

Red Sauce, Mozzarella, Pepperoni, Fennel Sausage, Peppers, Onion,
Olive Mix
23

PIZZA INDEED

Roasted Poblano Cream, Mozzarella, Chorizo, Jalapeños, Hot Honey
22

A GOOD TRIP

Onion Soubise, Whey Braised Wild Mushrooms, Gruyère, Roasted
Garlic Aioli, Scallion
24

PEPPERONI

Red Sauce, Mozzarella, Pepperoni
17

CARBONARA

Pasta, Egg Yolk, Mozzarella, Pancetta, Black Pepper
24

SAUSAGE

Red Sauce, Mozzarella, Housemade Fennel Sausage
17

CHEESE

Red Sauce & Mozzarella
14



PIZZA EXTRAS

the Sky's the limit

PIZZA TOPPINGS

Add \$3

- Calabrian Chiles
- Bacon
- Fennel Sausage
- Pepperoni
- Chorizo
- Whey Braised Mushrooms

Add \$1

- Sauerkraut
- Onion
- Jalapeno
- Olives

SAUCES

Made From Scratch

ADD \$3

- Ranch
- Smokey Mayo
- Roasted Garlic
- Hot Sauce
- Marinara
- BBQ
- Hot Honey

