**Come as you are.**

Ty’s Roadside welcomes you, and all adventurous souls, just as you are!

“FAVES”

**Pimento Cheese Hush Puppies**
- honey butter, pimento cheese ≈ $9

**Buffalo Cauliflower**
- house hot sauce, ranch ≈ $9

**Waffle-Cut Potato Chips**
- cojita cheese, caramelized onion dip ≈ $7

**SALADS**

Salads Available Half & Whole
Add Chicken ≈ $6  |  Shrimp ≈ $8

**The Caesar**
- parmesan two ways, toasted breadcrumbs ≈ $8 / $12

**Ty’s Chopped**
- romaine, radicchio, salami, chickpeas, blistered tomato, aged provolone, dijon oregano dressing ≈ $8 / $12

**Strawberry Salad**
- mixed greens & arugula, feta, candied almonds, olive oil & aged balsamic ≈ $8 / $12

**Mixed Green**
- greens, radicchio, frisée, cucumbers, radishes, lemon oregano dressing ≈ $8 / $12

**Kale & Chickpea**
- lemon dressing, parmesan ≈ $8 / $12

**GROWN-UP GRILLED CHEESE & TOMATO SOUP**
- challah, sharp white cheddar, white american, bacon, onion jam ≈ $12

**Sunday Fried Chicken Sammy**
- brioche bun, lettuce, tomato, pickles, sunday sauce ≈ $12

**Pastrami Reuben**
- marbled rye, sauerkraut, swiss, secret russian sauce ≈ $12

**Fat Boy Slim Turkey Club**
- grilled rustic bread, bacon, avocado, havarti, roasted tomato, honey dijon aioli ≈ $12

**The Backyard Burger**
- brioche bun, lettuce, tomato, onion, pickle, cheddar, special sauce
  - single ≈ $9  |  double ≈ $12

**Beverages**
check out our selection of sodas, beer, wine & cocktails!

SOUPS

Chef Jon’s Classic
- Roasted Tomato Soup
  - $6

Soup-0-Day
  - mkt

RUSTIC BREAD TOASTS

**Burrata**
- arugula salad, blistered tomatoes, aged balsamic, rustic toast ≈ $14

**Tarvin Shrimp Toast**
- chili-lime butter, white wine, garlic, rustic toast ≈ $18

**Deluxe Avocado Toast**
- rustic bread, sesame pistachio crunch, poached egg, roasted tomato ≈ $10

FOR THE KIDDOS

**Chicken Tendies & Fries**
- $10

**Cheeseburger & Fries**
- $10

**Kids Grilled Cheese & Fries**
- $8

**Penne Pasta**
- butter or marinara ≈ $7

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD/SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THESE ITEMS MAY BE COOKED TO ORDER OR OFFERED UNDERCOOKED.*

gluten free item  gluten friendly item
MARGARITAS

GALORE

Classic
tequila, triple sec, house rita mix
Chadillac
tequila, triple sec, house rita mix, grand mariner floater
Pomegranate
tequila, pama liquor, house rita mix
Pineapple Jalapeño
dulce vida flavored tequila, triple sec, house rita mix
Hot Honey
tequila, triple sec, mike’s hot honey, house rita mix
Peach
tequila, triple sec, peach puree, lime juice
Marinelli’s Italian
tequila, triple sec, house rita mix, amaretto floater

ROADSIDE

REFRESHERS

$12 each

Island Time
striped pig spiced rum, pear nectar, mango puree, soda
Aim-Dog Refresher
ketel one grapefruit and rose vodka, Ty’s juice blend, fresca
Bourbon Business
larceny bourbon, apple cider, lemon juice, simple syrup, cinnamon stick
El Brutus
dulce vida grapefruit tequila, cointreau, aperol, lime, soda

WHITES/ROSÉS BY THE GLASS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio</td>
<td>Riff by Alois Lageder - Veneto, Italy</td>
<td>8</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>2018 Urlar - Gladstone, New Zealand</td>
<td>11</td>
</tr>
<tr>
<td></td>
<td>2021 Giocato - Dobrovo, Slovenia</td>
<td>11</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>2018 Peirano Estate - Lodi, California</td>
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</tr>
<tr>
<td></td>
<td>Louis Jadot Steel - Burgundy, France</td>
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</tr>
<tr>
<td>Rosé</td>
<td>Maison Saleya - Côtes de Provence, France</td>
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</tr>
<tr>
<td>Prosecco</td>
<td>Val D’Oca, Extra Dry - Prosecco, Italy</td>
<td>9</td>
</tr>
<tr>
<td>Sparkling Rosé</td>
<td>Louis Perdrier, Brut - Burgundy, France</td>
<td>10</td>
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</table>

REDS BY THE GLASS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Pinot Noir</td>
<td>Four Vines The Maverick - Edna Valley, CA</td>
<td>13</td>
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<tr>
<td></td>
<td>Eola Hills - Willamette Valley, OR</td>
<td>13</td>
</tr>
<tr>
<td>Malbec</td>
<td>Gouguenheim - Mendoza, Argentina</td>
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</tr>
<tr>
<td>Cabernet</td>
<td>Portillo - Mendoza, Argentina</td>
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<tr>
<td></td>
<td>Martin Ray Winery - Napa Valley, CA</td>
<td>15</td>
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<tr>
<td>Red Blends</td>
<td>Hahn, GSM - Central Coast, CA</td>
<td>10</td>
</tr>
<tr>
<td>Pizza Wine</td>
<td>Sassoregale Sangiovese - Tuscany, Italy</td>
<td>10</td>
</tr>
<tr>
<td>Italian Corvina</td>
<td>Masi Bonacosta Valpolicella - Veneto, Italy</td>
<td>10</td>
</tr>
</tbody>
</table>

THE USUAL SUSPECTS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Alcohol</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>4.2%</td>
<td>≈ 4</td>
</tr>
<tr>
<td>Bud Light</td>
<td>5.0%</td>
<td>≈ 4</td>
</tr>
<tr>
<td>Coors Light</td>
<td>4.2%</td>
<td>≈ 4</td>
</tr>
<tr>
<td>Heineken 0.0</td>
<td>N/A</td>
<td>≈ 5</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>4.2%</td>
<td>≈ 4</td>
</tr>
<tr>
<td>Mich Ultra</td>
<td>4.2%</td>
<td>≈ 4</td>
</tr>
<tr>
<td>Modelo</td>
<td>4.4%</td>
<td>≈ 5</td>
</tr>
<tr>
<td>Narragansett</td>
<td>5.0%</td>
<td>≈ 4</td>
</tr>
<tr>
<td>Victoria</td>
<td>4.0%</td>
<td>≈ 5</td>
</tr>
</tbody>
</table>

SEE OUR SEPARATE DRAFT LIST

SEE TY’S 9 SPLURGE REDS ON OUR EXTENDED RED WINE LIST

In collaboration with Tideland Brewing

French Connection
Bargain Red Bottles
Meiomi Pinot Noir
Sonoma County, CA
Simi Cabernet
Sonoma County, CA

RETAIL + GIFT CARDS

Grab some gear!