



## DRINK

**ASH CAT.....\$9**  
(Lavender Creme Martini) Lavender vodka, coconut milk, simple syrup, lavender bitters, served over a large lemon water ice cube.

**GRIFTER.....\$8**  
(Jasmine Martini) Jasmine vodka, orange blossom water, lemon juice, simple syrup, jasmine bitters, served up.

**MIDNIGHT CREEPS.....\$9**  
(Negroni) Dry gin, sweet vermouth, Campari, served up.

**DERELICT.....\$10**  
(Fernet-Fir Martini) Dry gin, Lillet Blanc, Fernet, douglas fir infused syrup & bitters, served up.

**DING BAT.....\$9**  
(Horchata Martini) Silver tequila, coconut milk, rice milk, simple syrup, cinnamon bitters & powder, served up.

**BACK SLIDER.....\$9**  
(Hibiscus Moscow Mule) Silver tequila, ginger beer, hibiscus syrup float, on the rocks.

**RUM DUM.....\$9**  
(Rum Old Fashioned) Smith & Cross rum, ginger syrup, orange bitters, served over a large ice cube.

**HOODWINK.....\$8**  
(Side Car) Brandy, muddled lemon & orange, simple syrup, orange liquer, served up.

**WOOD TIC.....\$10**  
(Chamomile Sazerac) Rye whiskey, chamomile syrup, Peychaud's bitters, absinthe, served up.

**BANG TAILS.....\$9**  
(Rye Manhattan) Rye whiskey, sweet vermouth, Angostura bitters, ginger bitters, served over a large ice cube.



## EAT

Order at the bar

### BURGERS:

**Fried Chicken Burger**  
house-made chicken style Seitan, greens, tomato, Dynasty BBQ sauce, bun. \$10

**Spicy Chicken Burger**  
house made grilled chicken style Seitan, tomato, cabbage slaw, Dynasty aioli, bun. \$10

**Caribbean Style Black Eyed Pea Burger:** house-made Caribbean coconut curry black eyed pea patty, greens, tomato, Dynasty BBQ sauce, bun. \$10

### BOWLS:

**Caribbean Coconut Black Eyed Pea Curry:** brown rice, collards, cabbage slaw, plantain, lime (GF). \$9

**Spicy Chicken Style Seitan:** brown rice, cabbage slaw, collard greens, black eyed peas, Dynasty BBQ sauce. \$10

**Waffle Iron Corn Fritter:** Corn fritter, dunked in chick pea/spinach stew, dollop of cashew cheese (GF). \$11

**Plantain Basket:** Plantain chips with black eyed pea curry, collards (GF). \$9

### WAFFLES:

#### Plain:

Earth Balance syrup. \$7

#### Sweet:

Fried chicken style Seitan, Earth Balance butter, syrup. \$9

#### Savory:

Fried chicken style Seitan, collard greens, black eyed peas, Dynasty BBQ sauce. \$11

### FRIES:

Hand cut with your choice of 1 house-made sauce. \$5  
Additional sauce \$1.

#### Dynasty house-made sauces:

Tamarind BBQ, Roasted garlic aioli (GF), Caribbean coconut curry (GF).

\*GF=Gluten Free