

TACO TUESDAY  
\$8 TACOS (3)  
\$6 TEQUILA DRINKS

CUFF

HAPPY HOUR  
ALL DAY MONDAY

## STARTERS

<b>CHARCUTERIE BOARD</b> chef's choice of cured meats, cheeses, nuts, marinated tomatoes & olives...	14
<b>SWEET CHILI CALAMARI</b> whole crispy calamari, served with sambal aioli.....	10
<b>TEQUILA LIME FISH TACOS</b> grilled or fried, pico de gallo, roasted salsa, white sauce.....	10
<b>PULLED PORK TACOS</b> pulled pork shoulder, mango salsa, pico de gallo.....	10
<b>BURRATA</b> creamy fresh mozzarella, tomato, basil pesto*, balsamic glaze, grilled ciabatta.....	9
<b>CUFF WINGS</b> 8 chicken wings with choice of: sweet BBQ, medium, hot, or sweet & spicy sauce.....	10
<b>CHEESE PUFFS</b> cream cheese filled dumplings, served with sweet & spicy sauce.....	8
<b>DEILED EGGS</b> half dozen eggs topped with bacon.....	6
<b>CAJUN FRIES</b> side of crispy long cut french fries topped with house-made cajun seasoning.....	4

## SANDWICHES

<i>served with side of cajun fries or signature salad -- add gluten free bun .....</i>	<i>1.5</i>
<b>CUFF BURGER</b> 7 oz premium beef, cheddar, bacon, caramelized onion, pickled tomato mayo.....	12
<b>PORK SHOULDER</b> slow smoked pulled pork, spicy carolina bbq sauce, coleslaw.....	11
<b>CHICKEN CLUB</b> grilled chicken breast, avocado, swiss, caramelized onion, bacon, mayo.....	11
<b>FRIED SHRIMP PO'BOY</b> lettuce, tomato, pickles, remoulade.....	13
<b>EGGPLANT PARMESAN</b> fried eggplant , mozzarella, marinara sauce, pesto mayo.....	11

## PLATES

<b>CUFF'S POSOLE</b> smoked pork pot stickers, hominy, tomato chipotle broth, cotija cheese, cilantro.....	12
<b>BRISKET</b> carolina bbq sauce, cajun fries, coleslaw.....	14
<b>BRAISED RIBS</b> short ribs with sweet bbq sauce, cajun fries, seasonal salad.....	13
<b>FISH FRY</b> basa fish fillets, coleslaw, cajun fries, homemade tartar sauce.....	12
<b>SHRIMP AND GRITS</b> cajun grilled shrimp, creamy grits, spicy andouille sausage.....	13

## SIGNATURE SALADS

<i>add grilled chicken or shrimp to any salad.....</i>	<i>5</i>
<b>CLASSIC CAESAR</b> roasted garlic croutons, parmigiano-reggiano.....	4   8
<b>MIX GREEN</b> peach vinaigrette, goat cheese, candied pecans.....	4   8
<b>SEASONAL SALAD</b> mixed baby lettuce, ginger-sake dressing, seasonal fruits.....	4   8

## DESSERTS *courtesy of Shelly's Speciality Desserts*

<b>KEY LIME PIE</b> .....	5
<b>COCONUT CREAM PIE</b> .....	5
<b>BUTTERMILK PIE</b> .....	5

\*contains nuts

\*\*the consumption of raw or undercooked eggs, meat, poultry, or seafood may increase your risk of food borne illness

\*\*\*20% gratuity charge will be added to any party of 8 or more

## SIGNATURE COCKTAILS

<b>BARREL CUFF SOUR</b>	rittenhouse bonded rye, honey syrup, lemon juice.....	10
<b>DESERT BREEZE PALOMA</b>	hornitos tequila, grapefruit juice, lime juice, club soda, agave nectar.....	9
<b>CUFF'S COPPER CUP</b>	our moscow mule: fig infused tito's vodka, aperol, lime juice, ginger beer.....	10
<b>HGT</b>	Arizona gin, fever tree tonic, fresh thyme, lemon.....	9
<b>MAI-TAI</b>	smith & cross rum, cruzan white rum, dry curacao, giffard orgeat, lime juice.....	10
<b>FRENCH CUFF</b>	tito's vodka, viogner syrup, lemon juice, kenwood brut, frozen grapes.....	10
<b>CHAMPAGNE COCKTAIL</b>	kenwood brut, angostura, cane sugar cube.....	9
<b>GLENDALE THISTLE</b>	copper city bourbon, cynar, figgy pudding bitters.....	10
<b>CUFF BLOODY MARY</b>	tito's vodka, ancho reyes chili liquer, tomato juice.....	9
<b>CUFF COSMOPOLITAN</b>	house-infused citrus vodka, cointreau, cranberry juice, lime juice.....	10
<b>SANGRIA NO. 43</b>	licor cuarenta y tres, red wine, orange and lemon juices, orange bitters, fruits.....	9

## WHITE WINE

<b>KENWOOD CUVÉE BRUT SPARKLING</b>	sonoma, california (187 mL).....	10
<b>GRAYSON CELLARS CHARDONNAY</b>	2014 napa, california brisk, notes of pineapple and apricot.....	8   23
<b>TWIN ISLAND SAUVIGNON BLANC</b>	2014 new zealand tropical, citrus, fresh herbs.....	9   27
<b>CA'DEL SARTO PINOT GRIGIO</b>	2014 friuli italy light, notes of lemon and kiwi.....	8   24
<b>BRICCO RIELLA MOSCATO</b>	2012 italy sweet, fresh, instense.....	9   27

## RED WINE

<b>GRAYSON CELLARS PINOT NOIR</b>	2014 napa, california mix of cherry, violets, raspberry.....	8   26
<b>CANNONBALL CABERNET</b>	2013 napa, california big & bold, notes of black cherry, chocolate, oak.....	9   29
<b>OXFORD LANDING MERLOT</b>	2014 south australia velvety, bright plum notes.....	8   23
<b>BODINI MALBEC</b>	2014 mendoza, argentina notes of spices, smooth tannins, fresh.....	8   23
<b>PROVISIONER RED BLEND</b>	2015 cochise county, AZ bold, hints of black cherry and red berries.....	8   23

## BEER

<b>ROTATING DRAFT SELECTION</b>	ask your server what we have on tap.....	5
<b>DESTIHL BREWING ABBEY'S SINGLE</b>	4.9% abv - belgian style blonde ale, light body, dry finish.....	5
<b>BLACK MARKET BREWING AFTERMATH</b>	5.8% abv - pale ale, hop foward, citrus finish.....	5
<b>ODELL BREWING CO 90 SHILLINGS</b>	5.3% abv amber ale, smooth, medium bodied.....	5
<b>FOUR PEAKS KILT LIFTER</b>	5% abv - scottish style ale, smooth, full bodied.....	5
<b>LEFT HAND BREWING NITRO</b>	5% abv - milk stout, super smooth, mocha notes, soft roastiness.....	5
<b>GUINNESS STOUT</b>	4.2% abv - smooth, creamy, and balanced.....	5
<b>STONE IPA</b>	6.9% abv - hop forward, bold.....	5
<b>ROTATING CIDER SELECTION</b>	.....	5
<b>NOT YOUR FATHER'S ROOT BEER</b>	6% abv - spiced ale, vanilla, honey notes.....	5
<b>STELLA ARTOIS</b>	5% abv - premium lager.....	5
<b>BLUE MOON</b>	5,4% abv belgian style wheat ale.....	5
<b>BUD LIGHT</b>	.....	4
<b>COORS LIGHT</b>	.....	4
<b>CORONA</b>	.....	4
<b>CORONA LIGHT</b>	.....	4