

Airline

BAR & LOUNGE

- Charcuterie** 3 Meats/Cheeses **\$39**
4 Meats/Cheeses **\$57**
An assortment of cured meats, cheeses, jams, crackers or lavash, fruit, and nuts.
- Fried Cheese Curds** **\$14**
Cheese curds, agave dipping sauce.
- Chips and Salsa** **\$11**
Warm chips, house-made salsa, guacamole, pico de gallo. Add house-made queso: \$3
- Gulf Coast Nachos** **\$17**
Blackened shrimp, tortilla chips, black beans, pico de gallo, shredded monterey and cheddar cheese blend, house-made queso, candied jalapeño.
- Southwestern Nachos** **\$13**
Warm tortilla chips, black beans, pico de gallo, shredded monterey and cheddar cheese blend, guacamole, sour cream.
Add sugar-cured grilled chicken: \$7
- Fried Pickles** **\$10**
House-made cilantro pickles, red pepper remoulade.
- Poutine** **\$14**
Crispy fries, cheese curds, pot roast, rich gravy.
- Korean Barbecue Eggrolls** **\$15**
Filled with prime rib bulgogi and house-made kimchi, topped with ssamjang, toasted sesame seeds, and green onions.
- Strawberry Salad** **\$15**
Baby spinach, strawberries, goat cheese, smoked almonds, pickled red onion, roasted shallots, and balsamic vinaigrette.
- Caesar Salad** **\$12**
Romaine lettuce, croutons, creamy caesar dressing, parmesan cheese, heirloom tomato.
Add: grilled chicken \$6, blackened shrimp \$8, or mahi \$12
- Fish Taco** **\$16**
Blackened mahi, pineapple salsa, asian slaw.
Add a taco: \$3.50 each.
- Tuna Street Taco** **\$18**
Searred rare tuna togarashi, teriyaki glaze, red pepper remoulade, sesame seeds, house-made kimchi, pickled jalapeño.
- Snapper Cakes** **\$24**
Hand-pattied cakes, creole corn, lemon tartar.
- Lamb Lollipops** **\$24**
Lebanese 7-spice rubbed lamb chops, roasted red pepper and garlic labneh, za'atar oil, crispy lavash.
- Beef Sliders** **\$17**
Three beef sliders, hawaiian bun, smoked gouda, pickle, fries.

Alibi

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SEASONAL SPECIALS

Tiramisu Martini \$14.50

Espresso Mix, Amaretto, Chocolate Liqueur, Baileys Irish Cream, Simple Syrup, and Cocoa Powder.

Peppermint Mocha

Espresso Martini \$14.50

Peppermint Vodka, Grind Coffee Liqueur, Vanilla Syrup, Peppermint Schnapps, and Cream.

Apple Pie on the Rocks \$14.50

Captain Morgan Rum, Fireball, Vanilla Syrup, and Apple Cider.

Caramel Apple Martini \$12.50

Wheatley Vodka, Apple Pucker, Sweet n Sour, Caramel Syrup, and Cherry.

Caramel Delight \$12.50

Toasted Coconut Rum, Amaretto, Chocolate Syrup, Caramel Sauce, and Cream.

Jameson Peach Margarita \$14.50

Jameson Irish Whiskey, Triple Sec, Peach Purée, Margarita Mix, Sugared Rim, Lime, and Cherry.

Verry Berry Mojito \$14.50

Bacardi, Chambord, Simple Syrup, Lime, Juice, Cut Mint Leaves, Lime, and Mint Sprig.

Espresso Martini \$12.50

Vodka, Grind Coffee Liqueur, Simple Syrup, Espresso Mix, and Coffee Beans.

Cosmopolitan \$12.50

Vodka, Triple Sec, Fresh Lime Juice, and Cranberry Juice.

Lemon Drop Martini \$12.50

Vodka, Caravella Limoncello, Fresh Lemon Juice, Simple Syrup, Lemon Wheel, and Sugar Rim.

Sazerac \$12.50

Sazerac Rye Whiskey, Herbsaint, Peychaud's Bitters, and Sugar Cube.

Old Fashioned \$14.50

Buffalo Trace Bourbon, Simple Syrup, Aromatic Bitters, and Orange Bitters.

Toasted Whiskey Sour \$12.50

Bourbon, Lemon Juice, Simple Syrup, and Fireball Whisky Bitters.

SoCo Bright Berry Lemonade \$12.50

Southern Comfort Original, Strawberry Syrup, Hibiscus Syrup, Lemonade, and Lemon Slice.

Strawberry Mint Margarita \$14.50

Tequila, Strawberry Purée, Margarita Mix, Lime Wedge, and Torn Mint Leaves.

Traditional Mojito \$11.75

White Rum, Simple Syrup, Soda Water, Lime Wedges, and Fresh Mint Leaves.

Planters Punch \$12.50

Dark Rum, Orange Juice, Pineapple Juice, Fresh Lime Juice, and Grenadine.

Tom Collins \$12.50

Gin, Fresh Lemon Juice, Simple Syrup, Soda Water, Orange Wheel, Lemon Wheel, and Cherry.

ASK ABOUT OUR CURRENT BEERS ON TAP.

18% gratuity will be added to parties of 6 or more.