



## *Small Bites*

### **AHI TUNA TARTARE 17**

Diced Ahi tuna mixed with avocado, jalapeño, cilantro, red onion, topped with toasted sesame seeds tossed with a Thai chili ginger aioli served with fried wonton & a sweet soy glaze

### **CAPRESE 12 – (pairs with a Rose)**

Fresh mozzarella layered between thick cut tomatoes topped with a balsamic truffle reduction & pesto, garnished with fresh basil

### **SHRIMP COCKTAIL 12**

eight large, Gulf shrimp, boiled & chilled, served with house-made cocktail sauce

### **ANGELS ON HORSEBACK 16 – (pairs with La Crema Pinot Noir)**

Four large tail-on Gulf shrimp stuffed with a Gulf oyster wrapped in bacon, broiled & tossed in a New Orleans style BBQ butter served with toast points

### **BOUDIN EGGROLLS 12**

Fresh made Boudin & pepper jack cheese stuffed & fried in egg roll wrapper, served with our sweet chili sauce or house made white remoulade

### **CRAB STUFFED PORTOBELLO 16**

Savory crab stuffing in a broiled portobello mushroom on a bed of spring mix & roasted red peppers, drizzled with our house made white remoulade

### **SWEET THAI PEPPER GLAZED SHRIMP 13**

Popcorn shrimp fried & tossed in a signature sweet Thai ginger soy aioli

### **SHRIMP AND CORN FRITTER 10**

Louisiana shrimp folded in our signature sweet corn & onion hushpuppy batter & fried golden brown, served with our house made white remoulade

### **CHEESE TRAY 11**

Assorted cheeses, and crackers with fresh fruit

## *Salads & Soups*

### **THE HOUSE SALAD 10**

Baby greens, tomatoes, cucumbers, red onion, avocado, roasted red peppers, shredded cheddar and croutons with your choice of dressing

(balsamic vinaigrette, honey mustard, blue cheese, ranch, white remoulade)

Add chicken 5 or shrimp 6

### **THE CAESAR 11**

Crisp romaine hearts chopped and tossed in Caesar dressing, red onions, parmesan, and croutons

Add chicken 5 or shrimp 6

### **SMOKED CHICKEN AND SAUSAGE GUMBO**

Cajun inspired, just like they made it on the Bayou, served with Cajun rice

### **CHEF INSPIRED SOUP OF THE DAY**

Cup 6 / Bowl 10

**SIDES \$5** Side Salad, Hand-cut Fries, Cajun Rice, Julienne Vegetable Medley  
Gouda Mac n Cheese or Fried Pork Skins ("A Big L Favorite")

## Shareables

### THE BIG BOARD 22 – (pairs with Field Theory Albarino)

Chef's selection of assorted meats, cheeses, crackers & fruit with all the accoutrement

### RIP IT CHICKEN 14

Perfectly spicy all white chicken breast, ripped, double battered, and fried golden served with house made Dat sauce and hand-cut fries

### eight60 NACHOS 14

Corn Tortilla chips topped with queso, cheddar cheese, pepperjack cheese, black bean Pico de Gallo & jalapenos

\*Add shrimp 6 – Add chicken or hickory smoked pulled pork 5

### TUNA POKE NACHOS 18 – (pairs with Sonoma-Cutrer Chardonnay)

Fried Wontons topped with seaweed salad, Ahi tuna, avocado, sweet Thai ginger aioli, soy glaze, & toasted sesame seeds

### SPINACH AND ARTICHOKE DIP 13

Spinach and artichoke folded into a creamy béchamel cheese dip with tortilla chips

### HICKORY SMOKED PULLED PORK SLIDERS 16

Four hickory smoked pulled pork sliders on Hawaiian Brioche buns with smoked Gouda cheese, caramelized onions, bacon & BBQ sauce served with hand-cut fries

### CALI CLUB SLIDERS 15

Four grilled or fried chicken sliders on Hawaiian Brioche buns with Swiss, avocado, bacon & honey mustard served with hand-cut fries

### SMOKED BRISKET SLIDERS 17

Four smoked ground brisket sliders on Hawaiian Brioche buns with sharp cheddar, bacon, baby greens, pickle, stone ground mustard & BBQ sauce, served with hand-cut fries

### SOUTHWEST TACOS 17 – (pairs with our Signature Margaritas)

Three grilled flour tortillas with cabbage, blackened mahi Mahi or Shrimp, topped with black bean Pico de Gallo & avocado cilantro sour cream. Served with tortilla chips and salsa.

## Signatures

### ROCKEFELLER FLATBREAD 19

Rich spinach and creamy artichoke topped with bacon and your choice of Fried Oysters or Shrimp  
(Vegetarian option 12)

### BUFFALO CHICKEN FLATBREAD 16

Buffalo sauce, blue cheese & mozzarella, topped with fried or grilled chicken drizzled with buffalo ranch

### HICKORY SMOKED BBQ PULLED PORK FLATBREAD 16

Slow smoked pulled pork with our signature BBQ sauce, sharp cheddar, smoked Gouda, caramelized onions and jalapeños

### SICILIAN FLATBREAD 17 – (pairs with Caymus)

Marinara, pepperoni, prosciutto, caramelized onions, roasted red peppers, mozzarella & Parmesan finished with pesto and a balsamic reduction

### PRIME TIME FLATBREAD 16

Pesto, topped with cuts of prime rib, caramelized onions, bleu cheese & mozzarella finished with a balsamic reduction

### SMOKED PULLED PORK MAC 'N CHEESE 16

12-hour hickory smoked pulled pork over a creamy blend of smoked Gouda and sharp white cheddar cheese sauce tossed in pasta, finished with a BBQ drizzle

### eight60 CATCH'EM 22

Ahi Tuna: An 8-ounce seared ahi tuna steak seasoned and thinly sliced over seaweed salad topped with Thai ginger aioli, soy glaze, avocado & sesame seeds – (pairs with Chardonnay)

Mahi Mahi: An 8-ounce fillet blackened, served over Cajun rice topped with cream sauce & lemon wedge

\*Add two shrimp & corn fritters 4

### THE SPICY CHICK 15

Double battered chicken breast, fried to golden on a Brioche bun with our signature eight60 spicy sauce & pickles served with hand-cut fries

### eight60 BRISKET BURGER 16

8oz ground brisket patty smoked & smothered with sharp cheddar & bacon served on a Brioche bun with lettuce, tomato, pickles & onion, BBQ sauce & stone-ground mustard served with hand-cut fries