



SHARES

Crispy Pancetta Brussels Sprouts

Smoked Pancetta, Pearl Onion,
Shredded Daikon,
Balsamic Reduction | \$13

Poke "Nachos"

Saku Tuna, Fresh Cucumber, Wasabi Crema,
House Pickled Jalapeño & Red Onion,
Japanese Aioli, Sesame Seed, Black Hawaiian Salt,
Togarashi, Fried Wonton Chips | \$22

Parmesan Truffle Rosemary Fries

Fresh Grated Parmesan, Truffle Oil,
Rosemary, Garlic Herb Aioli | \$12

Loaded Fries

Shoestring Fries, Roasted Garlic Béchamel,
Shredded Baby Back Ribs,
Tamarind Chipotle BBQ Sauce | \$19

Stinger's Wings

Gochujang Honey Korean Sauce,
Sesame Seeds, Scallions,
Mild or Hot, Ranch or Blue Cheese
Half Dozen \$14 | Dozen \$22
\$0.50 Extra Sauce

Firecracker Shrimp

Coconut Crusted Shrimp,
Bang Bang Drizzle | \$20

Baby Back Ribs

Tamarind Chipotle BBQ Sauce | \$19
Add Garlic Parmesan Fries +\$5

FLATBREADS

Served on Pinsa Bread
Sub GF Cauliflower Crust +\$2
Add Hot Honey +\$1

Italian

San Marzano Robusto Sauce, Pepperoni,
Salami, Basil Chiffonade, Cheese Blend | \$19

Veggie

Arugula Pesto, Feta, Artichoke Hearts,
Red Onion, Kalamata Olives | \$19

Margherita

Arugula Pesto, Fresh Mozzarella,
Heirloom Tomato,
Garlic-Basil Oil, Fresh Basil | \$18
Add Blackened Chicken +\$6

Spicy Chicken Bacon

Roasted Garlic Béchamel, Blackened Chicken,
Bacon, Red Onion, Mushroom,
Jalapeño, Cheese Blend | \$21

BBQ Chicken

Tamarind Chipotle BBQ, Blackened Chicken,
Sautéed Onion, Cheese Blend | \$18

Fairway Fig

Fig Jam, Brie, Prosciutto, Granny Smith Apple,
Caramelized Onion, Arugula,
Herbs de Provence & Hot Honey | \$23

GREENS



Add Grilled Chicken +\$6
Add Blackened Shrimp +\$7

Garden Salad

Mixed Greens, Cherry Tomato, Cucumber,
Shredded Parmesan, Sourdough Crouton,
Balsamic Vinaigrette \$13 | Side \$8

Grilled Caesar Salad

Lightly Charred Romaine Hearts,
Blistered Heirloom Tomato, Onion Crostini,
Parmesan Crisp, House-Made Dressing | \$16

Summer Salad

Arugula, Strawberries, Goat Cheese, Spiced Walnuts, Heirloom Cherry Tomato,
Crispy Shallot, Strawberry-Champagne Vinaigrette | \$15

HANDHELDS



All Sandos served with our Shoestring Fries
Sub GF Bun +\$1
Upgrade to Truffle Fries or Side Salad +\$2
\$0.50 Extra Sauce

Stingers Bourbon Smash Burger

Beef Patty, Sharp Wisconsin Cheddar,
Bourbon Caramelized Onions,
Garlic Aioli, Bread & Butter Pickles, Brioche Bun
Add Lettuce & Tomato +\$2
Double \$22 | Single \$18

Baby Back Rib Sando

Tamarind Chipotle BBQ,
Multi-Pepper Chutney,
Toasted Ciabatta | \$21

Huli-Huli Chicken Sando

Huli Chicken Thigh, Teriyaki Pineapple,
House Slaw, Huli Glaze,
Toasted Ciabatta | \$19

Blackened Halibut Tacos

Jicama Slaw, Jalapeño Avocado Crema,
Cilantro, Radish, Flour Tortilla,
served with House-Made Chips & Salsa | \$28

ENTREES



Available after 5pm

Grilled Alaskan Halibut

Baby Bok Choy, Mango Forbidden Rice,
Coconut Lemongrass Broth,
Red Chili & Cilantro | \$MP

Pesto Chicken Ravioli

Blackened Chicken, Blistered Heirloom Tomato,
Butternut Squash, Creamy Arugula Pesto,
Ricotta & Spinach Ravioli,
Fresh Parmigiano-Reggiano | \$38

Grilled 12oz Ribeye Steak Frites

Drunken Crimini Mushroom,
Chimichurri, Grilled Asparagus,
Crispy Parmesan Truffle Fries | \$56
Add Gochujang Honey or Garlic Butter Shrimp +\$9

Herb Crusted Lamb Lollipops

Pan-Seared Lamb Chops, Dijon-Herb Crust,
Brown Butter Ricotta Gnudi, Sage, Pecan,
Grilled Heirloom Carrots | \$52

We are happy to split plates upon request; a \$3 charge will be added.

Please note, parties of 6 or more are subject to a 20% automatic gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

