CARVE AMERICAN GRILL

BAR MENU

BAR BITES

Scan for CARVE Allergen Guide

HOG HEAVEN — 19
Smoked bacon-wrapped pork belly with sherry-bacon vinaigrette and braised red cabbage with Granny Smith apples

FILET TENDERLOIN TOAST — 19
Thinly sliced beef tenderloin with bacon jam, finished with horseradish cream

LOBSTER CORN DOGS — 21
Lobster and shrimp mousse with a hush puppy batter and lemon aioli

CHARRED CHILE RELLENO — 16.5
Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo

SALMON CAKES — 18
In-house pecan smoked salmon, celery, red peppers and dijonnaise, lightly breaded, flash-fried and served with remoulade

WOOD-FIRED SHRIMP BROCHETTE — 19.5
Bacon-wrapped shrimp with pepper jack cheese and a sliver of jalapeño

SPINACH ARTICHOKE DIP — 19
Creamy spinach artichoke dip enhanced with smoked bacon and pepper jack cheese

GUILTLESS CAULIFLOWER CHEESY STICKS — 16
Served with San Marzano sauce

FIRE-ROASTED OYSTERS — HALF DOZEN 24
With CARVE Steak Butter, caramelized onions and garlic, pepper jack cheese and Parmesan crust

CALAMARI FRITTI — 19
With Asian slaw, Thai basil dipping sauce and roasted peanuts

WOOD-FIRED PIZZA

NY STRIP PIZZA — 23

PROSCIUTTO & FIG PIZZA — 20

ROASTED GARLIC, SPINACH & ARTICHOKE PIZZA — 20

THREE-CHEESE PIZZA — 19

BREADS 7

CHARRED TUSCAN BREAD TOWER
with EVOO garlic rub

GRUYÈRE TOPPED POPOVERS
served with toasted onion butter

CARVE HAPPIEST HOUR!

Every day from 3 PM - 6:30 PM

5 Select Starters, **5** Mixology Cocktails and **5** CARVE 7.5 oz. Pours for **$5 off** each in **CARVE Bar**

Happiest Hour Pizzas **$5 off** each

For details, please see inside back page.

Gluten-Free Friendly · Gluten-Free Friendly with modifications · Vegetarian · Vegan
Dairy-Free Friendly *which might include butter* · Dairy-Free Friendly with modifications *which might include butter*
Contains Nuts *(ask for modifications)*
Undercooked - *These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

MIXOLOGY 16

SIGNATURE SORBET SUNDAE SOUR Bulleit bourbon, fresh-pressed lemon juice and egg white froth, topped with Perry's Reserve Cabernet sorbet and a Luxardo cherry

BUBBLY BLACK ROSE Reyka vodka, St-Germain elderflower liqueur, fresh-pressed lemon juice, blackberry purée and black tea, topped with prosecco

DAIQUIRI DOWN UNDER Don Q rum, Bauchant orange liqueur, fresh-pressed lime juice, lavender and freshly-muddled kiwi

PALOMA PUNCH Espolòn Blanco tequila, Aperol, fresh-pressed lime juice and a hint of mint, topped with grapefruit hefeweizen

ORANGE YOU MY FAVORITE MULE Ketel One Oranje vodka, Bauchant orange liqueur and fresh-pressed lime juice, topped with ginger beer

RITA ROSÉ OLÉ Calirosa Rosa Blanco tequila, Perry's Reserve Rosé, St-Germain elderflower liqueur, rose water and fresh-pressed lemon juice

PEACHY PLANE Maker's Mark bourbon, Aperol, Amaro Nonino Quintessentia, fresh-pressed lemon juice, and peach purée

MEZCAL RITA Del Maguey Vida mezcal, Pueblo Viejo Silver tequila, fresh-pressed lime juice, jalapeño purée and black walnut bitters, rimmed with chile salt

NEGRONI BIANCO Aviation gin, Italicus, and Cocchi Americano, with a hint of orange

BARREL-AGED OLD FASHIONEDS

CARAJILL-O FASHIONED Socorro Añejo tequila, Licor 43, Luxardo espresso liqueur, vanilla, xocolatl mole bitters, and expressed orange peel, served with vanilla aroma 17

VOL-CANE-O FASHIONED Flor de Caña 12 year rum, St. Elizabeth Allspice Dram, elemakule tiki bitters, and expressed lemon peel, served with vanilla aroma 17

SMOKY WILD FASHIONED Wild Turkey 101 bourbon, honey water, Angostura bitters, and a hint of grapefruit, served tableside in a cedar plank board-smoked glass 18

MOXOLOGY 7
(MOCKTAILS)

THE BOOSTER Fresh-pressed lime juice and freshly-muddled pineapple and mint, topped with ginger ale

THE HYDRATOR Fresh-pressed lime juice, freshly-muddled cucumber, raspberry and agave

FREE-SPIRITED 13
(ZERO-PROOF)

APER-0 SPRITZ Seedlip Grove 42, Ritual Aperitif Alternative, fresh-pressed lime juice, blood orange purée, topped with Lady Bird Ruby Red Grapefruit soda

OLD FASHIONED-ISH Ritual Whiskey Alternative, fresh-pressed lemon juice, black tea, honey water and Turkish tobacco bitters

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Please enjoy responsibly

WINE ON TAP

From the vineyard, to our tap, to your glass – our selection of wines on tap are eco-friendly, perfectly preserved and ready to pair with your favorite dish. Whether it's red, white, or pink, we're tapping into the vine's freshest offerings and pouring them just for you.

WITHOUT CORKAGE
SAVES SERVICE TIME

Instead of your server spending needless minutes uncorking your wine bottle, your glass of wine on tap reaches your table quickly for your enjoyment to begin!

WITHOUT OXIDATION
SAVES THE WINE

When you open a bottle of wine, oxidation begins right away... while the pressurized keg keeps your wine on tap fresh, and without oxidation, awaiting your pour.

WITHOUT WASTE
SAVES THE PLANET

Wine on tap is eco-friendly – each keg is reused and eliminates 26 wine bottles from a landfill.

MAKE YOUR OWN TASTING FLIGHT WITH THREE 2.5 OUNCE POURS.
ASK YOUR SERVER FOR OUR TASTING MAT.

WINE ON TAP

EACH CARAFE SERVES **6** STANDARD POURS FOR THE PRICE OF **5**

WHITE

	TASTE 2.5 oz.	STANDARD 5 oz.	CARVE POUR 7.5 oz.	CARAFE 30 oz.
Caposaldo Pinot Grigio, Veneto, Italy	4	8	12	40
Becker Vineyards Viognier Reserve, High Plains, Texas	5	10	15	50
Mohua Sauvignon Blanc, Marlborough, New Zealand	5	10	15	50
Joel Gott Sauvignon Blanc, California	5	10	15	50
Hess 'Shirtail Ranches' Chardonnay, California	5	10	15	50
Dry Creek Chenin Blanc, Clarksburg	6	12	18	60

RED

Angeline Pinot Noir, California	4	8	12	40
Portillo Malbec, Uco Valley, Mendoza, Argentina	5	10	15	50
Querceto Super Tuscan, Italy	5	10	15	50
Tribute Cabernet Sauvignon, California	5	10	15	50
Elouan Pinot Noir, Oregon	6	12	18	60
Alexander Valley Vineyards 'Homestead' Red Blend, Alexander Valley	6	12	18	60
Seghesio Zinfandel, Sonoma	6	12	18	60
Chelsea Goldschmidt Merlot, Alexander Valley	7	14	21	70
Pessimist Red Blend by DAOU, Paso Robles	7	14	21	70
AUSTIN Cabernet Sauvignon by Austin Hope, Paso Robles	8	16	24	80
Martin Ray Cabernet Sauvignon, Napa Valley	9	18	27	90

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WINE BY THE GLASS

	TASTE 2.5 oz.	STANDARD 5 oz.	CARVE POUR 7.5 oz.	BOTTLE 25.4 oz.
BUBBLES				
Carnissi Prosecco, Prosecco DOC, Italy	6	11.5	15.5	50
Ca'Bianca Moscato d'Asti, Piedmont, Italy	6.5	12.5	17	54
Mumm Sparkling Brut Prestige, California	8	15.5	20.5	66
Pierre Sparr Brut Rosé, Crémant d'Alsace, France	9	18	25	80
PERRY'S RESERVE WINES				
Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	15	30	41	130
Perry's Reserve Rosé, Monterey	7	14	19	60
Perry's Reserve Chardonnay, Sonoma County	7.5	15	20.5	65
Perry's Reserve Pinot Noir, Monterey	8	16	22	70
Perry's Reserve Cabernet Sauvignon, Sonoma County	10	20	27.5	88
Perry's Reserve Big Red Blend, Napa Valley	20.5	41	56	180

BEER ON TAP

PINT 8

Hi Sign Brewing Eastside Pilsner

Karbach Hopadillo IPA

St. Elmo Amber

Live Oak Hefeweizen

BOTTLED BEER

6

Zilker Marco IPA

Shiner Bock

Heineken

Miller Lite

Coors Light

Schöfferhofer Grapefruit Hefeweizen

Fat Tire

Fireman's #4 Blonde

Dos Equis

Modelo Especial

Heineken 00 Non-Alcoholic

Please enjoy responsibly

CARVE® HAPPIEST HOUR

5 for $5 Off

EVERY DAY OFFERS THE HAPPIEST HOURS AT CARVE AMERICAN GRILLE!

Every day from 3 PM - 6:30 PM

5 Select Starters, **5** Mixology Cocktails and **5** CARVE 7.5 oz. Pours for **$5 off** each in **CARVE Bar**

Happiest Hour Pizzas **$5 off** each

STARTERS

Guiltless Cauliflower Cheesy Sticks | Salmon Cakes
Filet Tenderloin Toast | Spinach Artichoke Dip | Calamari Fritti

MIXOLOGY

Peachy Plane | Paloma Punch | Orange You My Favorite Mule
Daiquiri Down Under | Mezcal Rita

CARVE POURS (7.5 oz.)

Dry Creek Chenin Blanc, Clarksburg
Hess 'Shirtail Ranches' Chardonnay, California
Alexander Valley Vineyards 'Homestead' Red Blend, Alexander Valley
Querceto Super Tuscan, Italy
AUSTIN Cabernet Sauvignon by Austin Hope, Paso Robles

CARVE®

AMERICAN GRILLE

REINVENTING THE AMERICAN GRILLE EXPERIENCE

Our butcher is carving the freshest cuts.

Our chefs prove how wood, live-fire, and smoke— with hand-craftsmanship—can harmoniously meld every ingredient into an unforgettable creation.

Our mixologists stand ready to serve innovation in a glass from classic to inspired.

Our bartender pours wine from tap or bottle.

And our pastry specialist smokes your sweet ending.

Your daily celebration is here—at CARVE American Grille.
Everything about CARVE is inspired by fresh and eclectic ingredients,
with every dish reinventing the American grille experience.

CARVE American Grille is brought to you by Perry's Restaurants.