

# Odie's Booze Box DON'T TELL ANYONE

We always use the finest & freshest ingredients. If your meal or cocktail is prepared as described on our menu but not to your taste we regret we cannot refund your meal or cocktail. Parties of 8 (Eight) or more 18% gratuity added, no separate checks. A valid credit card is required to start a tab, any tabs left at close will be ran with 20% gratuity added.





# APPERZERS

8

13

15

#### BRUSCHETTA

A blend of fresh Roma tomatoes, basil, garlic and olive oil will transport you right to Italy. Served with a side of crispy pita chips.

# SWEET TEMPURA CARROTS

Carrot sticks tossed in a Yuengling tempura style beer batter then fried golden brown and finished with a honey drizzle.

# TUNA NACHO BITES

8 bite sized wonton nachos topped with blackened Ahi tuna, seaweed salad, sriracha mayo and honey wasabi.

# TRUFFLE FRIES

A large helping of fresh hand cut french fries, tossed in garlic butter, parmesan and truffle oil then drizzled with a balsamic glaze.

# ODIE'S AGAVE SRIRACHA WINGS 15

This sweet and spicy combination will leave your taste buds asking for more. An Odie's Booze Box exclusive!

# PERRY'S WINGS

14/15

Served with celery and carrots and your choice of dipping sauce(ranch or blue cheese) House Sauce \$14: Regular, Naked, Mild, Hot, Old Bay or BBQ Specialty Sauce \$15: Garlic Parm, Honey Old Bay, Lemon Pepper, Sweet Chili, Teriyaki, Honey BBQ

# CRAB BALLS

17

5 (2oz.) Crab Balls with your choice of Tartar or Cocktail sauce.

#### STEAMED SHRIMP

Half Pound <mark>\$11 - Full</mark> Pound \$20 Add onions and potatoes for \$3.50

ΑΝΥΟΝΕ

11/20









# ROASTED RED PEPPER & CRAB BISQUE

Chef Moose's AWARD WINNING bisque made with fresh roasted red peppers, Maryland crab meat and a hint of sherry.

# GREEK SALAD

Fresh greens with tomato, cucumber, olives, pepperoncini, onion and feta cheese topped with Perry's homemade greek dressing. Add chicken \$4, shrimp (5) \$6, gyro \$4

# CAESAR SALAD

Romaine lettuce, parmesan cheese and croutons tossed in traditional house made Caesar dressing. Add chicken \$4, shrimp (5) \$6, gyro \$4



ANYO

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# THREE CHEESE

Marinara sauce topped with a shredded mozzarella and cheddar-jack cheese blend.

#### Pepperoni

Marinara sauce, shredded mozzarella and sliced pepperoni.

# MEAT LOVERS

Marinara sauce, shredded mozzarella, ham, bacon, sausage and pepperoni.

#### FLORENTINE

Alfredo sauce. shredded mozzarella, tomato and spinach topped with fresh basil. Add chicken \$4, shrimp (5) \$6, gyro \$4

#### **BUFFALO CHICKEN**

Homemade spicy ranch, mozzarella and cheddar cheese, topped with crispy boneless chicken and drizzled with buffalo sauce.

# CRABBY

Crab dip, mozzarella and cheddar-jack cheese blend, topped with 8 (1 oz.) Perry's Famous Crab Balls

#### BRUSCHETTA

14

22

15

Our house made bruschetta on top of mozzarella cheese finished with fresh basil.

# **ON'T TELL ANYONE**







**CRAFT COCKTAILS** 

#### **AVIATION**

Combines Aviation Rye Gin, Luxardo liqueur and fresh lemon juice alongside crème de violette, creating a unique, floral cocktail.

#### CAIPIRINHA

13

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The Cachaça has more depth than sweetness, carrying the flavor of sugar cane without actually being super sweet; the rest is all bright citrusy tang.

# Negroni

A bitter cocktail but the vermouth and orange garnish add a fruity sweetness to balance it out.

# MAUI-WOWIE

Served in a fun Maui Glass; a delicious blend of Captain Morgan, Malibu Rum, pineapple, orange juice and topped with a Rum floater.

# FRENCH-75

A well-balanced drink, with herbaceous notes from the gin, a pleasant citrus tartness from the lemon juice, and a hint of sweetness combined with Champagne.

#### SAZERAC

This classic Whiskey cocktail is akin to an Old Fashioned, but with a few distinct differences, and a bit of absinthe!

# PAPER PLANE

Similar to a fancy whiskey sour, this fun colorful cocktail balances the bite of the whiskey with the fruitiness and sweetness of the Amari.

15

15

# S'MORES MARTINI

15

A mouth-watering cocktail made with chocolate liqueur and Smirnoff vanilla vodka, served in a chocolate & graham cracker martini glass with a toasted marshmallow.

# INFUSED ESPRESSO MARTINI

13

A cocktail made by combining espresso coffee, vodka, and a sweet liqueur with nitrogen gas. This results in a creamy, smooth, frothy textured mouthfeel.

# STRAWBERRY-MINT MI-MOTO

The sweet strawberry is balanced by lime and fresh mint for a bubbly, fruity mixed drink with Malibu and Champagne.

# South Side

15

11

9

A refreshing Bourbon drink made with mint, lemon and lime. Think of it like a Rye Mojito!

#### **BEES KNEES**

A brightly flavored cocktail made with Gin, lemon juice and honey syrup.

# RYAN'S - OLD FASHIONED

16

A perfectly balanced whiskey cocktail elevated with a charred orange peel wrapped around a luxardo cherry.

# CORPSE REVIVER NO. 2

13

Lillet Blanc is a unique and tasty automatized white wine. Crisp taste of honey, candied citrus, and flowers on top of a base of white wine.

#### ABSINTHE DRIP

10

A traditional water tower with 1.5 oz of Absinthe over sugar cube.



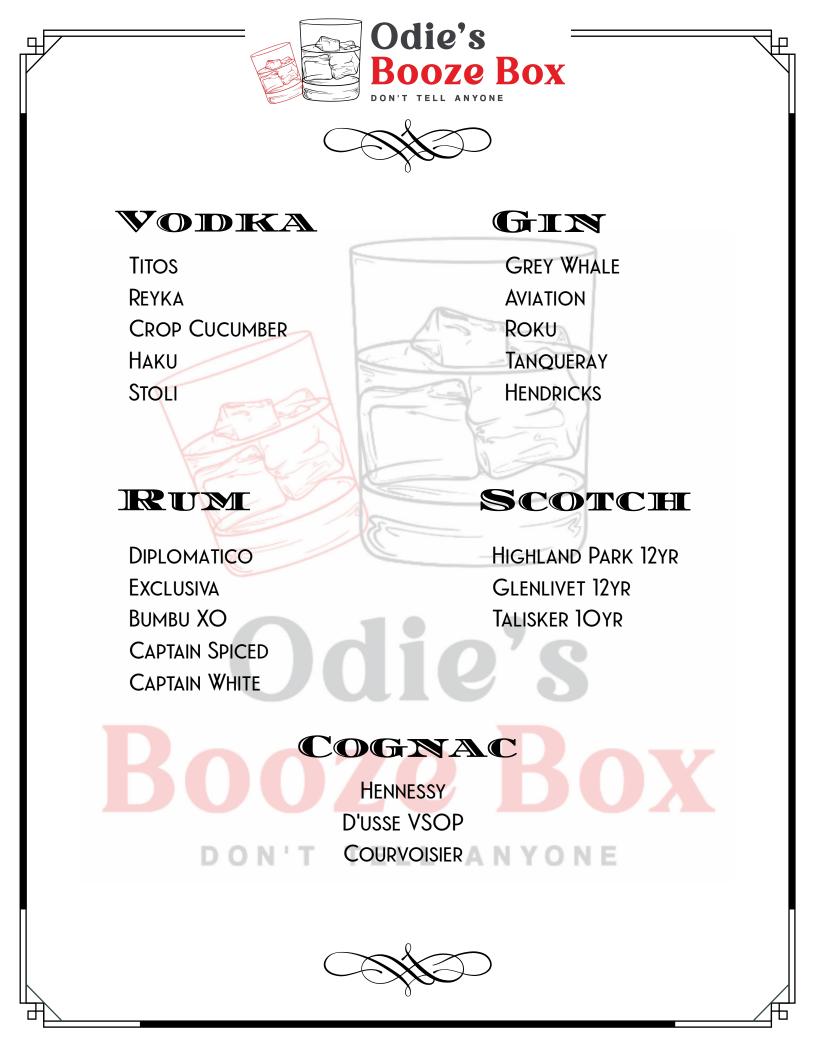


CAZADORES ANEJO CRISTALINO

ELL ANYONE ' T -

**ESPALON ANEJO** 











ANGRY ORCHARD CIDER BUD LIGHT GUINNESS SAM ADAM'S SEASONAL SHOCK TOP STELLA ARTOIS MANGO CART SITUATION CRITICAL YUENGLING

# BOTTLED BEER



# DON'T TELL ANYONE

