

DINNER



MENU

APPETIZERS

BECKY Veggie Spring Rolls with Secret Sweet Sauce	\$10	FRIED MOZZARELLA Fried Mozzarella Balls with Marinara Sauce	\$8
SNACK Chicken Strips with a side of Honey Mustard sauce <u>Dipping Sauce:</u> BBQ, Sweet Chili, Hot Sauce	\$14	THE DON TACOS (3) CHICKEN \$17 STEAK \$18 SHRIMP \$18 SALMON \$18 with Pico & Feta Cheese topped with X Sauce	
NAOMI Fried Shrimp with Sweet Spicy Sauce	\$12	X WINGS 10 PIECE \$18 20 PIECE \$28 30 PIECE \$38 Marinated Chicken Wings served with fries <u>Flavors:</u> Lemon Pepper, Mild, Hot, BBQ, Sweet Sesame	
BELLA Fried Calamari with Spicy Marinara Sauce	\$13		

SALADS

FREE BIRD Grilled Chicken, Mix Greens, Tomatoes, Onions, Cucumbers, Mixed Cheese Tossed in Creamy Caesar Dressing	\$20
VICTORIA Grilled Shrimp with Mix Greens, Tomatoes, Cucumbers, Onions, Mixed Cheese Tossed in Creamy Caesar Dressing	\$21
*SALMON SALAD Grilled Salmon, Mix Greens, Tomatoes, Onions, Cucumbers, Feta Cheese Tossed in Balsamic Dressing	\$25
*STEAK SALAD Grilled Fillet, Mix Greens, Tomatoes, Onions, Cucumbers, Feta Cheese Tossed in Balsamic Dressing	\$27

SANDWICHES

BUCKHEAD Grilled Chicken Sandwich, Bourbon Infused BBQ, Pretzel Bun with fries	\$20
XPERIENCE BURGER ½ pound Grass Fed Burger with Cheese, Tomato, Lettuce, Fried Onions, Pretzel Bun with fries	\$20
SNAP Deep Fried Red Snapper Filet with Lettuce, Tomato, Tartar Sauce, Pretzel Bun with fries	\$21
XPERIENCE SLIDERS (3) CHICKEN \$16 BEEF \$18 SHRIMP \$18 SALMON \$20 with Cheese, Lettuce, Tomato, Mini Pretzel Bun	

ENTREES

VEGGIE PASTA 🔥 Green Pepper, Mushrooms, Tomatoes, Zucchini Tossed with Rigatoni Pasta & Spicy Tomato Sauce	\$19	RED SNAPPER 🔥 Breaded Red Snapper with Broccoli, Spicy Herb Sauce & Basmati Rice	\$29
CAJUN PASTA 🔥 Choice of Grilled Chicken, Shrimp, or Salmon, Fettuccine Pasta Tossed with Cajun Citrus Sauce & Parmesan	\$28	*THE CHAMBLEE SALMON Grilled Salmon, Mashed Potatoes, Broccoli Topped with Citrus Cream Sauce	\$31
SOUTHERN HOSPITALITY Fried Free Range Chicken Breast, Mashed Potatoes, Green Beans & BBQ Sauce	\$27	*COM' ON MAN Grilled Lamb Chops, Mashed Potatoes, Grilled Asparagus Topped with Demi Glaze	\$36
RISE UP Grilled Shrimp, Mashed Potatoes, Asparagus Topped with Citrus Cream Sauce	\$28	THE AVENUE X Grilled Filet Mignon, Mashed Potatoes, Grilled Asparagus Topped with Demi Glaze	\$36

SIDES

FRENCH FRIES \$9	GREEN BEANS \$7	ASPARAGUS \$7	BROCCOLINI \$7
ONION RINGS \$9	MASHED POTATOES \$7	RICE \$7	GARLIC BREAD (2) \$4
EXTRA CHICKEN \$10	EXTRA SHRIMP \$10	EXTRA SALMON \$12	

* Consuming raw & undercooked meats, poultry, seafood, shellfish, or eggs may increase food-borne illnesses.

RESERVATIONS REQUIRED AFTER 10PM.

ALL FOOD SALES ARE FINAL. No returns, exchanges, or refunds. 20% gratuity will be added on all orders. Credit cards **MUST** have a chip and customer **MUST** provide a valid ID in order for payment to be accepted.

WE DO NOT ACCEPT DISCOVER CARDS.

HOOKAH



MENU

HOOKAH ♦ \$30

** \$35 HOOKAHS from 9pm to close FRIDAY & SATURDAY.

REFILLS ♦ \$15

** \$20 Refills from 9pm to close FRIDAY-SUNDAY.

** Refills are recommended after 20 to 30 minutes for the best hookah experience.

FLAVORS

BLUE MIST

DOUBLE APPLE

ORANGE MINT – BLUE MIST

MIGHTY FREEZE

MINT

ORANGE MINT

WATERMELON

PEACH

HOUSE

** Customer will be charged a fee if the hookah is damaged.

ALL HOOKAH SALES ARE FINAL.

No returns, exchanges, or refunds. 20% gratuity will be added on all orders.

Credit cards **MUST** have a chip and customer **MUST** provide a valid ID in order for payment to be accepted.

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DRINK



MENU

SPECIALTY COCKTAILS

THE XPERIENCE 14

Herradura Silver, Blue Curacao, Simple Syrup, Lime Juice, & Sour Mix
Garnished with a Lemon, Served in a Tall Cup

BROOKHAVEN 14

Jack Daniels Honey, Ginger Beer, & Lime Juice
Garnished with Lime, Served in a Copper Mule Mug

FALCONTINI 14

Smirnoff Vodka, Cointreau, Cranberry Juice, & Lime Juice
Garnished with a Cherry, Served in a Martini Glass

THE FLIRT 14

Smirnoff Vodka, Peach Schnapps, Pineapple Juice, Topped with Grenadine
Garnished with a Cherry, Served in a Small Cup

THE SOUL 15

Hennessy, Bitters, Sugar, Topped with Grand Marnier
Garnished with a Cherry, Served in a Small Cup

PEACHTREE 15

Ciroc Peach, Malibu, Tanqueray, Peach Puree, & Sour Mix
Garnished with a Cherry, Served in a Tall Cup

X PUNCH 13

Bacardi, Captain Morgan, Pineapple Juice, Orange Juice, Lime Juice, Topped with Grenadine
Garnished with a Cherry, Served in a Tall Cup

BOTTLE



LIST

TOP SHELF ♦ \$250 + TAX + GRATUITY

TITO'S	GREY GOOSE (any flavor)	CIROC (any flavor)
JACK DANIELS	BELAIRE	CROWN ROYAL
TEREMANA BLANCO	CASAMIGO SILVER *\$275	PATRON *\$275
	DON BLANCO *\$275	

PREMIUM ♦ \$300 + TAX + GRATUITY

TEREMANA REPO	DON REPO *\$325	CASAMIGO REPO *\$325
HENNESSY	HENNESSY VSOP *SPECIAL	MOET ROSE

PREMIUM ♦ \$350 + TAX + GRATUITY

REMY VSOP	REMY 1738 *375	CASAMIGO ANEJO
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XCLUSIVE ♦ \$500 & UP + TAX + GRATUITY

CINCORO REPOSADO *500	CINCORO ANEJO *600	
DON JULIO 1942 *\$700	CLASE AZUL *\$700	ACE OF SPADES *\$700

** All bottles come with TWO chasers. Additional charge will apply for any additional chasers.

All bottle orders **MUST** be paid up front prior to receiving service.

No returns, exchanges, or refunds. 20% gratuity will be added on all orders.

Credit cards **MUST** have a chip and customer **MUST** provide a valid ID in order for payment to be accepted.

WE DO NOT ACCEPT DISCOVER CARDS.