

The
PATIO
BAR & DECK

RESTAURANT WEEK LUNCH SPECIALS

Choose a cup of soup or dessert with purchase of any burger, sandwich, or patio favorite.

SOUPS *&* SALADS

Seasonal Soup 7 / 11
chef's creation

She-Crab Soup ^{GF} 10 / 14
lump crab / scallions

Caesar Salad 14
shaved parmesan / croutons

Buffalo Chicken Salad 17
*jack cheese / bacon / jalapeño
avocado / ranch dressing*

ADD ONS

Pan Seared Salmon* ^{GF / DF} 14

Blackened Redfish ^{GF / DF} 11

Grilled Chicken Breast ^{GF / DF} 7

SWEETS 10

New York Cheesecake
vanilla cheesecake / fresh strawberries

Flourless Chocolate Torte ^{GF}
*caramel sauce / whipped cream
chocolate truffle*

GF: Gluten-Friendly

V: Vegetarian

DF: Dairy-Free

HANDHELDS

*served with choice of french fries,
sweet potato tots or side salad*

Classic Smash Burger 18

*cheddar cheese / shredded lettuce / tomato
shaved red onion / whole grain mustard aioli*
Add bacon 2

Redfish Sandwich 18

lettuce / tomato / remoulade / potato bun

BLT 18

*housemade extra thick bacon / arugula
heirloom tomato / truffle garlic aioli
mozzarella / crusted sourdough bread*

Chicken Bacon Croissant 18

*grilled chicken / avocado / roasted tomato
ranch / shredded lettuce / dill havarti*

patio FAVORITES

Quattro Formaggi Pizza ^V 20

*garlic oil / provolone / fresh mozzarella
fontina / parmesan cheese / fresh basil*

Rigatoni Bolognese 20

*classic bolognese sauce made with veal, beef &
italian sausage / fresh herbs / parmesan*

Chef Jake's Award-Winning 22

Short Rib Chili

*beer-braised / cheddar cheese
scallions / cilantro crema / grilled bread*

An adjustable 15% service charge will be added to all checks and given in full to your server as a gratuity. Additional tip is not necessary, but always appreciated.

**Contains (or may contain) raw, undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if any person in your party has a food allergy.*

SONESTA RESORT HILTON HEAD ISLAND
130 Shipyard Drive, Hilton Head Island, SC 29928 • (843) 842-2400

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COCKTAILS

Golden Horizon

patrón silver tequila / licor 43 / liquid alchemist passion fruit syrup / lime juice

Espresso Eclipse Martini

chopin potato vodka / finest call espresso martini mix / borghetti espresso liqueur / kahlua

Lavender Bliss

*tito's handmade vodka / lemon juice
hipstirs lavender haze syrup / sugar rim*

Harvest Retreat Old Fashioned

jack daniel's tennessee whiskey / liquid alchemist apple spice syrup / angostura cocoa bitters

Fiesta Glow Spicy Margarita

hornitos tequila / liquid alchemist simple syrup / lime juice

Crimson Discovery

*hendrick's gin / lemon juice / absinthe
liquid alchemist pomegranate grenadine
cucumber slice*

Breeze & Botanicals Mojito

*bacardí añejo cuatro rum / lime juice / club soda
liquid alchemist simple syrup / mint / cucumber slice*

Timeless Old Fashioned

maker's mark bourbon / hipstirs old fashioned syrup

zero PROOF

Buzz-Free Lavender Bliss

*ritual zero proof gin / hipstirs lavender haze syrup
lemon juice / sugar rim*

Dry Crimson Discovery

ritual zero proof gin / liquid alchemist pomegranate grenadine / lemon juice / cucumber slice

Faux Fiesta Glow Spicy Margarita

*ritual zero proof tequila / liquid alchemist simple syrup
lime juice*

BEER

DOMESTIC

*Bud Light, Budweiser,
Coors Light, Michelob Ultra,
Miller Lite, Blue Moon,
Stella Artois*

IMPORTED

*Corona, Corona Light, Heineken,
Heineken 0.0*

DRAFT BEER

Michelob Ultra

Modelo Especial

Voodoo Ranger IPA

Samuel Adams Boston Lager

Rotating Local Craft Selection

WHISKEY

Angel's Envy Bourbon

Anita's Choice Bourbon

Basil Hayden Dark Rye

Basil Hayden Bourbon

High West Bourbon

Knob Creek Bourbon

Knob Creek Rye

Maker's Mark Bourbon

WhistlePig PiggyBack Rye

Wild Turkey 101 Bourbon

Woodford Reserve Bourbon

**Woodford Reserve Double
Oaked Bourbon**

21

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