Cocktails

$14

LA SANDIA
Olmeca Altos Blanco Tequila and Watermelon Red Bull

STRAWBERRY SCHOONER
Watershed Four Peel Strawberry Gin, Lime Juice, Peach Schnapps, Sour, Starry

GEOR"GIN" MULE
Tinkerman's Citrus Supreme Gin, Goslings Peach Ginger Beer

THE PINK
New Amsterdam Pink Whitney, Cranberry Juice, Lime, Simple Syrup

TOP DECK PALOMA
Olmeca Altos Reposado Tequila, Fever Tree Pink Grapefruit, Lemon, Simple Syrup

MARITIME MARGARITA
Teremana Blanco Tequila, Triple Sec, Lime, Sour, Agave

PASADO DE MODAS
Producer Mezcal Espadin, Simple Syrup, Lime, Angostura Bitters

CARIBBEAN CRUISE
Malibu Coconut Rum, Pineapple Juice, Sour, Orange Juice

R.C.'S COMPASS
Asw Resurgens Rye, Sweet Vermouth, Orange Bitters

THE SAVANNAH SWEET TEA
Savannah Sweet Tea Bourbon, Sweet Tea, Lemonade

SAVANNAH SUNRISE
1792 Bourbon, Cranberry Juice, Lemon Juice, Simple Syrup

$16

FLEUR DE LYS
Domaine Canton, Burnt Church Cucumber Vodka, Simple Syrup, Lemon and Lime Juice, Soda Water

TOP DECK PICKLETINI
Tito's Handmade Vodka, Pickle Brine, Martini & Rossi Dry Vermouth

TWILIGHT SHADE
Jack Daniel's Tennessee Blackberry, Lemon and Lime Juice, Ginger Ale, Mint, Chambord Float

MIDNIGHT SAIL
Absolut Pear, St. Germaine, Lime Juice, Blue Curacao, Grenadine, Soda

SET SAIL ESPRESSO MARTINI
XXI Martinis Espresso Liqueur, Savannah Vodka

TOP DECK MOJITO
Cruzan Coconut Rum, Absolut Wild Berri, Mint, Seasonal Berries, Lime

SPARKLING PEACH
Absolut Apeach, Prosecco, Chambord, Lime Juice

WATERMELON MARGARITA
Casamigos Tequila, Gran Gala, Watermelon Puree, Lime, Agave

STARTERS & SNACKS

BAR MIX — **$6**
A variety of nuts and crunchy snacks with our Top Deck spice blend.

PORK WINGS — **$15**
Roasted lollipop pork shanks in Top Deck spice rub, served over arugula.
Served either Dry or Tossed in your choice of Carolina Gold or Texas BBQ sauce.

CHARCUTERIE & CHEESE BOARD — **$18**
Selected cured meats, seasonal cheeses, olives, seasonal fruit, sherry mustard, honeycomb, crackers and seasoned pita.

HOUSE MADE HUMMUS — **$9**
Seasonal hummus, Top Deck spice blend, seasoned pita.

GEORGIA SPRING ROLL — **$13**
A Southern take on an Asian classic. Two crispy-baked spring rolls filled with pulled pork, collard greens, black-eyed peas and served with our spicy Southern barbecue sauce.

SPINACH & ARTICHOKE DIP — **$11**
Artichokes, mozzarella, spinach, roasted red peppers, cream cheese, Parmesan, seasoned pita.

HOUSE TRUFFLE PRETZEL — **$11**
10" pretzel ,seasoned with truffle oil & black lava salt andserved with yellow mustard.
Add hummus and beer cheese for $2

WAYFARER WINGS — **$18**
10 roasted chicken wings in your choice of sauce. Celery, with ranch or blue cheese.
One flavor only: *Buffalo, Spicy Ranch, Jerk, Lemon Pepper, Thai Chili, Texas BBQ, Carolina Gold, Plain*

SLIDERS $13

3 sliders served on King's Hawaiian Rolls

CAPRESE
Fresh mozzarella, sliced tomato, fresh basil, balsamic glaze.

CHEESEBURGER
All-beef sliders with cheddar cheese, spring mix, tomato. Yellow mustard mustard on the side.

CRAB CAKE
Crab cakes, arugula, pepperoncini remoulade.

PULLED PORK
Slow roasted pulled pork, mozzarella, arugula, Carolina gold barbecue sauce.

SIDES $7

TOMATO FETA BASIL PASTA SALAD
Penne, feta, tomatoes, fresh basil, on arugula.

ROASTED BRUSSELS SPROUTS
Balsamic glaze, bacon, goat cheese, caramelized onions, cranberries.

MAC & CHEESE
Macaroni baked in cheesy sauce with mozzarella, homestyle breadcrumbs. *Add Chicken, Buffalo Chicken, Pulled Pork or Steak for $5*

SALADS $13

ANTIPASTO
Mixed greens, Italian cured meats, mozzarella, Kalamata olives, pepperoncini, Italian dressing.

TOP DECK CHEF
Mixed greens, sliced chicken, hard-boiled eggs, bacon, tomatoes, cucumbers, croutons and blue cheese crumbles. *Choice of dressing.*

INSALATA CAPRESE
Sliced tomato, fresh mozzarella, fresh basil, balsamic glaze, salt, pepper.

CRAB CAKE
Mixed greens, crab cakes, tomato, hard-boiled eggs, cucumber, Kalamata olives, Louie dressing.

SIDE GARDEN $6
Mixed greens, tomatoes, carrots, red onions, cucumbers, mushrooms, bell peppers.
Choice of dressing.

Add to any salad: Chicken $5, Steak $5
Dressings: *Ranch, Blue Cheese, Spicy Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian*

SANDWICHES $13

CHICKEN CAPRESE
Sliced chicken, tomatoes, fresh mozzarella, basil, Italian aioli, on warm ciabatta bread.

SICILIAN
Italian cured meats, mozzarella, arugula, tomato, red onion, Italian aioli, on warm ciabatta bread.

BUFFALO CHICKEN
Buffalo chicken, cheddar cheese, bacon, arugula, spicy ranch, on warm ciabatta bread.

STEAK
Sliced seasoned steak, cheddar cheese, bacon, arugula, Sriracha-horseradish cream sauce, on warm ciabatta bread.

R.A.D.
Rosé All Day

EVERYDAY
$3 STILL & SPARKLING ROSÉ

@TOPDECKSAVANNAH
#TOPDECK #ROOFTOPBAR

No menu substitutions or modifications. Modifications allowed for dietary allergies only. Preferential requests compromise our menu and the efficiency of our service. For parties of 6 or more: no split checks and 20% gratuity will be added. ***If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.***