



SOUND CHECK

CRISPY FRIED BRUSSELS SPROUTS: \$9
coriander dipping sauce (GF)

SHRIMP & CRAB WEST INDIES LETTUCE WRAPS: \$12
chilled lump crab | poached shrimp | lemon zest | red onion | cilantro

GOURMET WHITE CHEDDAR PIMENTO CHEESE: \$7
herb crisps

LOADED SWEET POTATO WAFFLE FRIES: \$7
balsamic | goat cheese (GF)

LAMB LOLLIPOPS: \$17
smoked blueberry mint jam (GF)

HEADBANGER SHRIMP: \$12
spicy remoulade | slaw | tostados

OPENING ACTS

THE GREEK: \$7
kalamata olives | feta cheese | pepperocini | artichoke hearts
cucumbers | red onion | grape tomatoes (GF/V)

CAESAR SALAD: \$6
shaved parmesan cheese | grape tomatoes | fresh croutons

RHYTHM SALAD: \$6
grape tomatoes | cucumbers | radishes | goat cheese (GF/V)

House Made Salad Dressings:
Blue Cheese | Ranch | Greek Vinaigrette | Caesar
Balsamic Vinaigrette

+ Add a backup dancer:
grilled shrimp \$9 | grilled chicken \$8 | garlic lump crab \$12 | **garlic bread \$2**

INTERMISSION

SHORT RIB SLIDERS (2): \$10
braised short rib | smoked Gouda | pickled red onions | Sweet City Micros | pickles | shoestring fries

ALABAMA CHICKEN STREET TACOS (3): \$8
pulled chicken | Alabama white sauce | crispy fried onions | cilantro | Rhythm chips & pico

CLASSIC ROCK BURGER: \$11
two juicy prime patties | white cheddar cheese | lettuce | tomato | red onion | pickles | shoestring fries
add bacon \$3 | add fried egg \$2 | add white cheddar pimento cheese \$2

YARDBIRD JIVE CLUB SANDWICH: \$16
grilled marinated chicken breast | smoked Gouda cheese | grilled ham | spicy honey mustard | lettuce | tomato | red onion | pickles | shoestring fries

CHICKEN WINGS (1 lb): \$12
choice of sauce - rocket fuel | buffalo | Alabama white sauce | sweet chili | shoestring fries | celery | ranch or blue cheese

HEADLINERS

PECAN ENCRUSTED CRISPY TROUT: \$24
crispy trout | crab tartar sauce | herb roasted potatoes | roasted green beans

MEXICAN STREET CORN GRILLED CHICKEN: \$19
grilled chicken breast | tomatillo salsa | Mexican street corn | pinto beans | creamy cotija cheese

RHYTHM CHARGRILLED FILET: \$36
8 oz black angus | truffle butter | herb roasted potatoes | grilled asparagus (GF)

BRAISED BEEF SHORT RIB PASTA: \$24
shredded braised beef short rib | smoked Gouda | blistered tomatoes | cavatappi pasta
Sweet City Micros pea shoots | garlic bread

DAILY SOLO FEATURE: Market Price
+ Add a backup dancer: grilled shrimp: \$9 | garlic lump crab: \$12 | **garlic bread \$2**

GROUPIES

herb roasted potatoes | Mexican street corn | sweet potato waffle fries
roasted green beans | shoestring fries | pinto beans \$4
crispy brussels sprouts | truffle Parmesan shoestring fries
grilled asparagus \$6

ENCORE ENCORE

fresh baked blueberry bread pudding | white chocolate sauce: \$6
chocolate chess pie | whipped cream: \$6
seasonal housemade sorbet: \$4 (GF)
ROM sundae | vanilla bean ice cream | nuts & fixins: \$7
key lime mousse | ginger snap crumble: \$6
Make it a la mode (Add a scoop of vanilla icecream) \$3

WHITE

NAME / TYPE / REGION	6OZ/9OZ/BTL
OSTRO, SPARKLING, PROSECCO, ITALY	\$10 / - / \$38
SPACE AGE, ROSE, GROUNDED WINE, CENTRAL, CALIFORNIA	\$10 / \$15 / \$39
DR. L, REISLING, DR. LOOSEN BROTHERS, GERMANY	\$8 / \$12 / \$32
YEALANDS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	\$9 / \$13 / \$35
RUTHFORD RANCH, SAUVIGNON BLANC, NAPA, CALIFORNIA	\$9 / \$13 / \$35
RIFF, PINOT GRIGIO, ALOIS LAGEDER LÖWENGANG, ITALIAN ALPS	\$9 / \$13 / \$35
PINE RIDGE, CHENIN BLANC-VIOGNIER, CLARKSBURG/LODI, CA	\$9 / \$13 / \$35
LAROQUE, CHARDONNAY, BURGUNDY, LANGUEDOC, FRANCE	\$10 / \$15 / \$39
Z. ALEXANDER BROWN, CHARDONNAY, SANTA LUCIA HLNDS, CA	\$9 / \$13 / \$35
REVELRY, CHARDONNAY, COLUMBIA VALLEY, WASHINGTON	\$12 / \$17 / \$47

RED

NAME / TYPE / REGION	6OZ/9OZ/BTL
IRONSIDE RESERVE, PINOT NOIR, MONTEREY, CA	\$12 / \$17 / \$47
ERATH, PINOT NOIR, ERATH VINEYARDS, OREGON	\$13 / \$18 / \$51
SKYFALL VINEYARD, MERLOT, WASHINGTON	\$11 / \$15 / \$43
ANDRE BRUNEL "SABRINE", SYRAH, RHONE, FRANCE	\$12 / \$18 / \$47
BONESHAKER, ZINFANDEL, HAHN ESTATES, LODI, CA	\$11 / \$15 / \$43
BOXHEAD, SHIRAZ, SOUTH AUSTRALIA	\$9 / \$13 / \$35
BRICK MASON, RED BLEND, KLINKER BRICK, CALIFORNIA	\$11 / \$15 / \$43
CARTLIDGE & BROWNE, CABERNET SAUVIGNON, NAPA, CA	\$9 / \$13 / \$35
ATHENA, CABERNET, MERITAGE, ATHENA WINE CO., CALIFORNIA	\$10 / \$15 / \$39
COLLUSION, CABERNET SAUVIGNON, COLUMBIA VALLEY, WA	\$13 / \$18 / \$51

Prices do not include 9% tax and gratuity.
Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering.
(GF) - GLUTEN FREE (V) - VEGETARIAN
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.