

COCKTAIL *Menu*

Signature Cocktails

DECO OLD FASHIONED, "FUNKY MONKEY" 16

SMOKED & DECEDANT

Bourbon, Creme de Banane, Black Walnut Bitters

PISCO N PUMPKIN 15

SMOOTH-AUTUMNAL-VELVETY

Pisco, Pumpkin Whiskey, Egg White, Lemon, Simple

HIGH SOCIETY 17

JUICY- TROPICAL-SINFUL

High Proof Rum, Chinola Guava, Lime, Brown Sugar Vanilla

GOLDEN HARVEST 14

RICH & BEAUTIFULLY BALANCED

Spiced Rum, Pumpkin Puree, Cinnamon Simple, Milk Clarified

HOT HONEY 13

BRINGING BACK A BOLD & FIREY CLASSIC

Tequila, Spiced Peach, Homemade Hot Honey, Lime

DREAMSCAPE 14

HERBACEOUS-FLORAL ELEGANCE

Chamomile Infused Gin, Creme de Flora, Honey, Lemon

THE BOTANIST 14

CRISP-EVERVESCENT-BRIGHT

Barhill Gin, Lavender, Honey, Cucumber Bitters, Lemon

SMOKE & SMOLDER 15

LUSH-WARMLY SPICED

Mezcal, Pineapple Amaro, Spiced Peach, Cinnamon

FALL FORWARD 13

ENJOY A LITTLE SIP OF THE SEASON

AppleJack, Mayer Bros. Cider, Cinnamon, Lime, GingerBeer

SMALL PLATES

Menu

"Consuming raw or undercooked seafood may increase your risk of foodborne illness".

DECO WINGS 22

CHOICE OF: 24K BBQ, HONEY CAJUN, LEMON PEPPER, MEDIUM, HOT, MILD, PLAIN (SPLIT FLAVOR + \$1)

CRAB CAKE MEDALLIONS 18

(3) Served with Housemade Remoulade

GRILLED CAESAR 13

→ *Make it a Wrap!*

ADD STEAK \$10, ADD CHICKEN \$8, ADD SHRIMP \$9)

Grilled Romaine, Shredded Parmesan, Garlic Croutons, Traditional Dressing

HOUSEMADE EGG ROLLS 18

(4) Choice of: John Youngs Spicy Mumbo or our rotating featured roll

SMASHBURGER 18

ADD FRIES \$5, ADD TRUFFLE FRIES \$8

White American, Deco's Famous Smash Sauce, Pickles, Martins Potato Roll

FRIED CHICKEN TACOS 16

(2) Hand Battered, John Youngs Mumbo Sauce, Cabbage, Pickled Reds

GRILLED SHRIMP TACOS 18

(2) Chipotle Crema, Pineapple Salsa, Arugula

STEAK SLIDERS 22

red Pepper Chimichurri, Mozarella, Carmelized Onion, Steak Sauce

OYSTER FLIGHT 20

CHOOSE ANY 6, ANYWAY YOU WANT

Raw, Chargrilled, Fried, Honey Ginger Fried, Brown Butter Baked

SIDE OF FRIES 8/11

CHOICE OF REGULAR OR TRUFFLE