



SIGNATURE COCKTAILS

MARTELL FRENCH 75	\$18
A refined twist on a timeless classic, with a smooth Martell cognac finish.	
BLACKBERRY BUGATTI	\$19
Smoked Hennessy, fresh muddled blackberries & lemon. Fruit-forward, and sophisticated.	
FERRARI ENZO-TINI	\$19
Grey Goose La Poire, strawberries, and lemon. A crisp and elegant martini bursting with fresh berry flavor.	
SIDECAR OF PASSION	\$18
Martell cognac, and Chinola passion fruit liqueur blend with fresh lemon for a tropical take on the timeless sidecar.	
UBE DAIQUIRI	\$18
Havana Club rum, ube liqueur, pineapple, and lime create a vibrant island cocktail with a smooth, creamy finish.	
ESPRESSO AVENTADOR	\$19
V12's take on the espresso martini. Patron reposado, Mr. Black, Averna Amaro, and fresh espresso.	
BANANA OLD FASHIONED	\$18
Bulleit bourbon enhanced with banana liqueur, chocolate bitters, and walnut bitters for a decadent twist on a classic.	
SPICED HIBISCUS MARGARITA	\$18
Don Julio blanco, hibiscus, jalapeno, lime, and orange liqueur. Vibrant margarita with floral notes and gentle heat.	
LYCHEE MARTINI	\$18
Absolut Elyx vodka, fresh lychee, lychee liqueur, and lime. Delicately floral with refreshing sweetness.	
EDMOND'S COLADA	\$14
Edmond's Honor Whiskey and Bacardí Coconut blended with tropical passion fruit, pineapple, and fresh lime.	
V12 VINTAGE REMY SANGRIA	\$16
Remy Martin cognac, sparkling Lambrusco layered with fresh berries, and citrus.	

SMALL PLATES

POMMES FRITES TRIO	\$14
A trio of cajun, sweet potato, and truffle parmesan fries. Served with house dipping sauces.	
LOBSTER BITES	\$24
Golden-fried lobster tail bites served with our signature jalapeño aioli.	
HONEY JERK LAMB CHOPS	\$29
Caribbean-marinated lamb chops finished with our housemade chimichurri-honey jerk glaze.	
V12 SIGNATURE WINGS	\$19
Crispy wings tossed in your choice of V12 signature sauce, lemon pepper, honey-hot, hot, mild, OR BBQ.	
CHEESESTEAK EGGROLLS	\$22
Crispy eggrolls stuffed with shaved ribeye, peppers, onions, and melted mozzarella. Drizzled with sweet thai chili sauce.	
SPINACH DIP	\$19
Creamy spinach and cheese dip served warm with crispy tortilla chips.	

SALADS

CAESAR SALAD	\$12
Crisp romaine, aged parmesan, creamy caesar dressing, and crunchy croutons tossed to perfection.	
	+chicken \$8
	+shrimp \$8
	+salmon \$12
SPINACH SALAD	\$13
Fresh spinach topped with strawberries, candied pecans, bacon crumbles, feta, and pickled red onions. Tossed in housemade raspberry vinaigrette.	
	+chicken \$8
	+shrimp \$8
	+salmon \$12

WINE + BEER

UNSHACKLED CABERNET	\$14/54
CHEMISTRY PINOT NOIR	\$14/46
ST. CLAIRE SAUVIGNON BLANC	\$14/58
HIGHLAND 41 CHARDONNAY	\$12/46
VOUVRAY CHENIN BLANC	\$12/50
MARENCO MOSCATO D' ASTI	\$14/50
RIUNITE LAMBRUSCO BEL	\$12/42
SANTI MARINA PROSECCO	\$11/45
STELLA ARTOIS	\$8
CORONA	\$8
RED STRIPE	\$8
BLUE MOON	\$8
GUINNESS	\$8
HEINEKEN	\$8

REFRESHMENTS

SODA	\$5
Coke, Diet Coke, Sprite, and Gingerale.	

RED BULL	\$6
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Classic, sugar-free, and white peach.

FRESH LEMONADE	\$6
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Add strawberry, passionfruit, peach, and mango +\$2

JUICES	\$6
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Orange, pineapple, and cranberry.

BOTTLED WATER	\$6/10
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Voss still (500ML or 800ML) Voss sparkling (800ML)

DINNER MENU

SOUTHERN COMFORT	\$39
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Classic Southern feast featuring crispy fried chicken, smoked turkey collard greens, sweet potato soufflé, baked mac + cheese, and honey butter cornbread.

BRAISED BEEF SHORT RIB	\$39
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Slow-braised beef short rib, served on top of creamy mashed potatoes with gravy, and brown butter carrots.

SEARED LAMB CHOPS	\$44
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Caribbean-marinated lambs chops finished with chimichurri honey jerk glaze. Served with cilantro lime rice, and crisp haricots verts.

SIGNATURE RIBEYE	\$48
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10oz Ribeye topped with truffle butter and chimichurri, served with a loaded baked potato featuring cheddar cheese, sour cream, and bacon. +shrimp skewer/lobster tail \$8/15

THE BLACK LABEL BURGER	\$22
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8oz beef patty topped with cheddar cheese, applewood bacon, crispy fried onions, chipotle aioli, lettuce, tomato, and onion on a brioche bun. Served with truffle parmesan fries.

LOBSTER TACOS	\$26
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Three fried lobster tacos loaded with cabbage slaw, fresh cilantro, and crispy fried jalapeños. Served with a side of cilantro lime rice.

RASTA PASTA	\$28
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Penne pasta tossed in our creamy Caribbean-style rasta sauce with grilled chicken, sautéed bell peppers, served with garlic bread.

+shrimp \$8
+salmon \$12

SOUTHERN FRIED CATFISH	\$38
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Golden-fried catfish served with smoked turkey collard greens and baked mac + cheese for a soulful southern classic.

PAN SEARED SALMON	\$28
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Perfectly seared salmon served over creamy parmesan mashed potatoes and wilted garlic spinach, finished with a bright herb lemon butter.

SIDES

BAKED MAC & CHEESE	\$12
LOADED BAKED POTATO	\$12
MASHED POTATOES	\$8
SWEET POTATO SOUFFLÉ	\$8
HONEY BUTTER CORNBREAD	\$9
PARMESAN TRUFFLE FRIES	\$8
SWEET POTATO FRIES	\$7
CAJUN FRIES	\$7
HARICOTS VERTS	\$9
VEGGIE MEDLEY	\$12

DESSERT

V12 STRAWBERRY SHORTCAKE SUPREME	\$13
Golden pound cake pan seared then topped with a strawberry glaze, white chocolate drizzle, candied pecans, ice cream, and strawberries.	
CHEESECAKE	\$13
Creamy cheesecake on a graham cracker crust, topped with option of luscious blueberry or strawberry compote, chocolate, or caramel drizzle.	
CHOCOLATE BUNDT CAKE	\$13
Soft chocolate lava cake drizzled in a caramel & white chocolate sauce, topped with candied pecans.	

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE BE ADVISED THAT OUR FOOD MAY CONTAIN OR BE PREPARED IN AREAS THAT HANDLE PEANUTS, TREE NUTS, AND OTHER ALLERGENS. WE CANNOT GUARANTEE THAT ANY ITEM IS COMPLETELY FREE OF ALLERGENS.

20% SERVICE CHARGE APPLIED TO ALL CHECKS.