

SMALL PLATES

Artisanal Meat & Cheese

imported selection, marinated olives, bread 24

Chicken Slider

nashville hot honey, pickles, creamy slaw, ranch chips 8

Waygu Slider

schulers bar cheese, house pickles, burnt onion, ranch chips 8

Truffle Fries

truffle-chive aioli 14 v, gf

Big Dax Burger

½ lbs. ground prime brisket, chuck, ribeye & short rib.
caramelized aneheim peppers, shulers bar cheese, pepperjack,
tomato jam, waygu bun, fries 22

Tempura Calamari

pickled peppers, asian pepper salt, greens, spicy lemon aioli 18

Lamb Lollipops

tuom, green apple tzatziki 18

Beef Tenderloin Tips

potato puree, roast garlic, wild mushrooms, zip 22

Smoked Oysters

smoked tableside, citrus mezcal mignonette 24 gf, df

Lobster Roll

old bay, onion, celery, mayonaise, old bay chips 15 add caviar 25

Blackened Shrimp

heirloom tomato carpaccio, citrus mezcal mignonette, crisp chick
peas, chili crunch 20

Chick Pea Hummus & Lamb

lamb sausage, marinated olives, roast red pepper, artichoke, tomato,
gluten free cauliflower chips 20. hummus, chips & vegetable 15 v

Arancini

wild mushroom stuffed risotto, san marzano tomato, truffles, grana
padano cheese 22 v

Daxton Seafood Tower

1 pound shrimp cocktail, 12 oysters, 6oz. south african lobster tail,
6 oz. king crab, assorted sauces 125 gf, df
* not included in happy hour pricing *

Ask your server about menu items that are cooked to order or served raw. Consuming
raw or undercooked meats, poultry, may increase your risk of foodborne illness

GEODE

BAR + LOUNGE

WELCOME

OPEN 7 DAYS A WEEK

LOUNGE MENU AVAILABLE
2:30 PM - 11:00 PM

GOLDEN HOUR

Monday-Friday 3-6 PM

Half Off All House Cocktails, Draft Beer, Daxton
Wine and Small Plates

SPARKLING & ROSE

House Prosecco

Italy 16/62

Veuve Cliquot

chapagne, france, 35/125

Simmonet-Febre Cremont Brut Rose

rose, burgundy france 20-78

WHITE WINE

The Better Half Sauvignon Blanc

marlborough, new zealand 20/78

Daxton Chardonnay

monterey county, california 20/78

Rombauer Chardonnay

napa valley, california 30/95

Domaine Girault Sancerre

loire, france 23/90

Sassi Pinot Grigio

veneto, italy 20/78

RED WINE

Daxton Pinot Noir

napa valley, california 20/78

Fleur Point Noir

carneros, california 25/98

Caymus Cabernet Sauvignon

napa valley, california 40/125

Chappellet Mountian Cuvee Red Blend

sonoma county, california 24/94

Navigator Cabernet Saivignon

napa valley, california 20/78

MOCKTAILS

PG-13

passion fruit, vanilla, lemon, seltzer 12

Cranberry Crush

cranberry, blood orange, grapefruit, cinnamon, seltzer 12

Prickly Pearadise

prickly pear, orgeat, citrus, basil, seltzer 12

HOUSE COCKTAILS

Orange Spreddy-tini

thatcher's vodka, orangecello, espresso, creme de cacao, coffee liquor, orange bitters 23

Subourbon

woodford bourbon, allspice, hibiscus, orange bitters 23

Golden Pony

bulleit bourbon, spiced pear, amaretto, blood orange, lemon 22

Birmingham Bubble

bombay sapphire, st. germain, butterfly pea tea, lemon, prosecco 20

Madam

espolon blanco, aperol, agave, pineapple, lime, firewater bitters 20

Pretty In Pink

valentine berry blossom vodka, pineapple, cranberry 24

Cucumber Blossom

valentine white blossom vodka, lemoncello, lime, simple 23

Grapefruit Fizz

valentine white blossom vodka, st. germain, grapefruit 23

Smoked Old Fashion

elijah craig, orange bitters, brown sugar 24

B My Valentine

aspen vodka, chamboard, pineapple, lemon 20

DRAUGHT BEER

Modelo Especial

pilsner style lager 4.4% 8

Seasonal -Griffin Claw

8

Norm's Raggedy Ass- Griffin Claw

IPA 7.2% 8

Madam- Griffin Claw

lager 5% 8

Alaskan Amber

amber ale 5% 8

Guinness

stout 4.2% 8