

SIGNATURE COCKTAILS

**SAMMY LIKES PEACHES | \$13**

Flor De Cana white rum, peach schnapps, luxardo liquer, Angostura bitters, lemon juice, simple syrup

**SERIOUSLY GOOD OLD FASHIONED | \$14**

Old Forester bourbon, orange bitters, cherry bitters, sugar cube, orange, cherry

**WHISKEY BUSINESS | \$13**

Westland American Oak Whiskey, lemon, simple syrup, and egg whites

**HIGH FIVE MAI TAI | \$14**

Mount Gay Black Barrel, Myers dark rum, lemon & pineapple juice, Liquid Alchemist orgeat, simple syrup

**SANGRIA AT THE FIFTH | \$13**

Hess Cabernet, Christian Brothers brandy, peach schnapps, Cointreau, orange and lime juice, simple syrup, Haute Couture Champagne

**CHAMPINA | \$13**

Sugar Island Coconut Rum, Haute Couture, luxardo liquer, pineapple and lemon juice, Liquid Alchemist orgeat

SEASONAL COCKTAILS

**BITTER SWEET | \$13**

Del Maguey Vida, orange juice, lime juice, cointreau, angostura bitters

**COCONUTS REVENGE | \$13**

El Charro Silver Tequila, lime juice, yellow chartreuse, crème de banana, cream of coconut

**THREE DRUNK MONKEYS | \$14**

Monkey Shoulder, lemon juice, Luxardo Marashino, St. George Spiced Pear, agave, Angostura bitters

**CARELESS CUCUMBER | \$13**

Hanson's Cucumber Vodka, lime juice, St. George Chili, simple syrup, mint leaves & tajin

**BOTANICAL BREEZE | \$13**

Hendricks Gin, lemon juice, earl grey tea, honey, lavender bitters

**WHAT'S RUM GOT TO DO WITH IT | \$12**

Clement Martinique, Myers Dark Rum, lime juice, Liquid Alchemist passion fruit syrup, honey

TIKI COCKTAILS

ONLY AVAILABLE
TUESDAYS**ZOMBIES LEGACY | \$14**

Mount Gay Rum, Bacardi Gold Rum, Goslings 151 Rum, lime juice, Falernum, grenadine, St. George Absinthe, bitters, grapefruit mix

**ROOFTOP GROG | \$13**

Flor De Cana anejo oro, Bacardi Gold rum, Myers Dark Rum, lime and grapefruit juice and honey syrup

**COCONUTS | \$12**

Flor de Cana Rum, creme de banana, creme de cacao, cream of coconut, lemon juice, orgeat

**PELE PUNCH | \$14**

Mount Gay black barrel, Cointreau, lime juice, Liquid Alchemist orgeat, grenadine, bitters, Liquid Alchemist Passion Fruit

**BERGERON'S MAI TAI | \$13**

Plantation 5 year, Myers Dark Rum, Cointreau, lime juice, Liquid Alchemist orgeat, and simple syrup

**5TH PILOT | \$13**

Goslings 151 Rum, Myers Dark Rum, Clement Martinique, lime juice, grapefruit juice, Allspice Pimento Dram, chartreuse, falernum, angostura bitters / pernod drops

DRAFT BEERS

FIFTH PRIVATE LABEL (Lager)	\$8
WINDOWS UP (IPA)	\$10
LAGUNITAS (Brown Ale)	\$9
BEACHWOOD (Specialty)	\$10
SOUTHBOUNDER (Coffee Stout)	\$10
ALASKAN (Amber)	\$9
DAYWALKER (Red Ale)	\$9
FIG MTN LIGHT (Pilsner)	\$9
ST.BERNARDUS (Belgian Triple)	\$10
SCURVEZA (Mexican Lager)	\$9
BEACHWOOD (Specialty)	\$10
IRON FIST (Blood Orange IPA)	\$9
STONE (Grapefruit IPA)	\$10
LEVEL 30 (Hazy IPA)	\$10

LAST PRINTED:
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*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

The FIFTH applies an automatic gratuity of 18% on all parties of 8 or more. Final check cannot be split more than 4 times.



APPETIZERS

QUESADILLA | \$15

Mixed cheeses with guacamole, sour cream and salsa. Choice of one: beef or chicken; shrimp +\$1

5 NACHOS | \$18

House-made chips with cheese sauce accompanied by: black beans, guacamole, sour cream, salsa, tomatoes and green onions. Choice of one: beef or chicken; shrimp +\$1

5 BUFFALO SHRIMP | \$15

Pan-fried large shrimp tossed in garlic and buffalo sauce

5 CHORIZO MAC N CHEESE | \$15

Shell pasta, chorizo, fondue and breadcrumbs

PRETZELS AND SAUSAGES | \$23

Salted soft pretzel sticks and Guinness beer brats served with whole grain mustard, sauerkraut and IPA beer cheese sauce

CHICKEN WINGS | \$15

Tossed in buffalo sauce, served with celery and carrots

CALIFORNIA BRUSCHETTA | \$15

Our version of the classic bruschetta: avocado, arugula, tomatoes and balsamic glaze on top of a warm flatbread

CALAMARI | \$14

Battered and deep fried calamari, served with sweet chili sauce

BUFFALO CHICKEN FLATBREAD | \$17

Buffalo chicken, red onions, celery, carrots, mixed cheeses, and ranch dressing on flatbread

BACON CHEESEBURGER FLATBREAD | \$17

Thousand Island dressing, ground beef, tomato, onions, lettuce, mixed cheeses, pickles, and ketchup

BBQ CHICKEN FLATBREAD | \$17

Diced chicken, mixed cheeses, red onions, cilantro, and tomato

MARGHERITA FLATBREAD | \$16

Marinated tomatoes, garlic, fresh mozzarella, and basil

SHORT RIBS POUTINE | \$17

Pork tender short ribs, mushrooms gravy, steak potato fries, cheddar cheese and sour cream

PORK BELLY LOLLIPOPS | \$14

Deep-fried teriyaki glaze pork belly skewers and steamed white rice

MUSSELS | \$16

Steamed P.E.I. mussels, tomato broth, Spanish dry chorizo, harissa butter, onion, cilantro and grilled bread

LITE BITES

HAPPY HOUR TUE-FRI 5-7PM
\$6 ALL LITE BITES

CHICKEN TENDERS | \$13

Homemade breaded tenders with your choice of: ketchup, ranch, honey mustard or barbeque sauce

CORN DOGS | \$10

Miniature corn dogs with your choice of: ketchup, ranch, honey mustard or barbeque sauce

HUMMUS | \$13

Chickpeas pureed with tahini and served with your choice of: grilled flatbread or carrots & celery sticks

MOZZARELLA STICKS | \$12

Breaded mozzarella cheese sticks, topped with Parmesan cheese and side of marinara sauce

5 LOADED TATER TOTS / FRIES | \$13

Tater tots or fries topped with melted cheese, sour cream, guacamole, and bacon

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 FIFTH FAVES

ENTREES

SALADS

CHICKEN CAESAR SALAD | \$17

Hearts of romaine lettuce, baby heirloom tomatoes, shaved parmesan cheese, chicken breast and Caesar dressing

COBB | \$17

Classic greens w/ chicken, egg, avocado, bacon, tomato, mixed cheeses and your choice of dressing: ranch, honey mustard, bleu cheese or balsamic

POKE BOWL | \$16

Ahi tuna, avocado, green onions, cucumber, pineapple, edamame, radish, sesame seeds and wonton chips. Served in a coconut bowl

STEAK SALAD | \$20

Cuban mojo marinated steak, green onions, radish, cilantro, tomatoes, avocado, cucumber, mixed cheese, tortilla strips and cilantro dressing



TACOS

BEEF | \$13

Carne asada, onions, cilantro and spicy mayo

CHICKEN | \$13

Seasoned chicken, onions, arugula and spicy mayo

SHRIMP | \$14

Blackened shrimp with cajun spices, pickled onions, Cotija cheese, cilantro and Sriracha aioli

SALMON TACOS | \$15

Blackened Salmon, pickle onions, avocado, cotija cheese, radish, and sriacha aioli

DESSERTS

MINI DONUTS | \$8

Beignet-style donuts filled with your choice of: chocolate, raspberry or custard



DRUNKEN DONUTS | \$12

Choice of: tequila lime, orange liqueur or coffee liqueur. Coated with cinnamon, lemon zest and sugar
*Contains alcohol, must be 21+ to order

DULCE DE LECHE PANNA COTTA | \$10

Almond Biscotti

CLOUD FIVE | \$9

Warm cast iron skillet brownie topped with vanilla ice cream, whipped cream, chocolate sauce, and Oreo crumbles

PROFITEROLES | \$10

French choux pastry balls filled with vanilla ice cream and covered with chocolate sauce

AFFOGATO | \$10

Espresso, vanilla ice cream, chocolate flakes, and chocolate chip cookie

PROTEIN



CRAFTED BURGER | \$17

1/2 pound beef pattie, crispy prosciutto, 1000 island dressing, arugula, tomato, pickle, and cheddar cheese served on a brioche bun with potato fries.
Add fried egg +\$1

BABY BACK RIBS | \$29

Full rack of ribs tossed in barbecue sauce served with a side of potato fries and apple cole slaw

STEAK AND FRITES | \$30

Cuban mojo marinated skirt steak served with a side of apple cole slaw and potato fries

STIR FRY | \$13

Assorted stir fried vegetables tossed with a hint of Thai chili sauce. Add chicken, shrimp, or seitan +\$5

LOCO MOCO | \$16

1/2 pound beef pattie, steamed rice, mushroom gravy, and sunny side up egg

PASTAS



CHICKEN FETTUCCINE ALFREDO | \$18

Sliced chicken breast tossed in our signature homemade alfredo sauce

SEAFOOD FETTUCCINE | \$29

Simmered calamari, scallops, shrimp, mussels and salmon in a creamy tomato sauce

SALSIFY PASTA | \$16

Pan-fried salsify ribbons, garlic miso butter, tomatoes, chili flakes, snap peas and arugula. And chicken or shrimp +\$5

KID'S MEAL

AGE 12 AND UNDER

\$7 (CHOICE OF ONE)

CHICKEN TENDERS

with fries or tater tots

MINI CORN DOGS

with fries or tater tots

KID'S ALFREDO

with a side salad

ALLERGY FRIENDLY, VEGAN AND VEGETARIAN OPTIONS AVAILABLE.
PLEASE ASK YOUR SERVER FOR MORE DETAILS

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**BOOK YOUR PRIVATE PARTY AT THE FIFTH.
CONTACT INFO@THEFIFTHOC.COM FOR MORE DETAILS.**



WINES

WINE & WHISKEY WEDNESDAY
50% Off Wine Bottles
\$25 Whiskey Flights, \$2 Off Whiskey-Based Cocktails

CHARDONNAY

	GLASS	BOTTLE
Austerity Chardonnay	\$9	\$34
Cakebread Chardonnay		\$70
Decoy Chardonnay	\$15	\$55
Raymond Reserve Chardonnay	\$12.50	\$45

OTHER WHITES & BLUSH

Jekel Riesling	\$7	\$27
Joel Gott Sauvignon Blanc	\$9	\$34
Saint Supery Sauvignon Blanc	\$12	\$45
Santa Margherita Pinot Grigio	\$15	\$55
Hess Rose	\$9	\$35

CHAMPAGNES & SPARKLING WINES

Gancia Prosecco		\$35
Haute Couture (Split)	\$15	
Luc Belaiare "Phantom Rose"		\$85
Luc Belaiare "Phantom Brut"		\$85

MERLOT

Charles and Charles Merlot	\$8	\$30
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CABERNET SAUVIGNON

Decoy Cabernet Sauvignon	\$18	\$68
Hess Shirltail Cabernet Sauvignon	\$9	\$35
Napa Cellars Cabernet Sauvignon	\$15	\$55

PINOT NOIR

Decoy Pinot Noir	\$15	\$56
Deloach Pinot Noir	\$14	\$52

OTHER REDS

1000 Stories Red Zinfandel	\$10	\$38
Buena Vista The Count Red Blend	\$12	\$45

SPIRITS



THINK A CENTURY AHEAD

Each decanter is the life achievement of generations of cellar masters.

A BLEND OF UP TO 1,200 EAUX-DE-VIE,

100% FROM GRANDE CHAMPAGNE

ONE HALF OUNCE	\$ 100
ONE OUNCE	\$ 200
TWO OUNCES	\$ 400

VODKA

Belvedere
Chopin Potato Black
Grey Goose
Hanson Organic
Ketel One
St. George Citrus
St. George Chili
Three Olives Orange
Three Olives Blueberi
Three Olives Razberi
Three Olives Vanilla
Tito's
Solichnaya

TEQUILA

Arette Artisinal Blanco
Arette Gran Clase
Casa Amigos Blanco
Clase Azul Anejo
Clase Azul Reposado
Don Julio Anejo
Don Julio Blanco
El Charro
Fortaleza Reposado
Heradura Blanco
Patron Silver

MEZCAL

Del Maguay Chichicapa
Del Maguay Pechuga
Del Maguay Tobala
Del Maguay Vida

COGNAC

Barsol Pisco Primero
Christian Brothers
Hennessy VS

RUM

Bacardi Gold
Bacardi White
Captain Morgan
Centenario 20 Años
Clement Martinique
Diplomatico Reserve
El Dorado 21 Year
Goslings Black Rum 151
Mount Gay
Mount Gay XO
Myers's Dark
Plantation 5 Year
Plantation Overproof
Ron Abuelo Anejo
Sugar Island Coconut

GIN

Aviation
Barhill
Beefeater
Bombay Sapphire
Brokers
Brooklyn
Hendrick's
Malfy
Monkey 47
Sipsmith
St. George
Tanqueray
Uncle Val's Botanical

SCOTCH

Glenfiddich
Glenfiddich 18 Year
Glenlivet 12 Year
Glenlivet 18 Year
Johnnie Walker Black
Johnnie Walker Blue
Lagavulin 16 Year
Laphroaig 10 Year
Macallan 12 Year
Macallan 18 Year
Octomore

WHISKEY/BOURBON

Amador Double Barrel
Amador 10 Year
Basil Hayden's
Basil Hayden's Rye
Blanton's
Booker's
Brimstone
Buffalo Trace
Bulliet Bourbon
Burning Chair
Crown Royal
Eagle Rare 10 Year
Elijah Craig
Fireball
Four Roses Small Batch
George T Stagg
Hudson Baby
Hudson Maple
Jack Daniel's
Jameson
Knob Creek
Larceny Small Batch
Makers Mark
Nikki Grain
Nikki Malt
Old Forester 86 proof
Pappy Van Winkle 10 Year
Pappy Van Winkle 12 Year
Pappy Van Winkle 15 Year
Pappy Van Winkle 20 Year
Pappy Van Winkle 23 Year
Rittenhouse Rye
Russell's Reserve
Sagamore Rye
Sazerac Rye 6 Year
Seagram's 7 Crown
Bulleit Rye
Templeton Rye
Westland
Whistle Pig
Whistle Pig 15
Woodford Reserve