

HOMEGROWN ALES.

ON TAP TODAY

LOW COUNTRY LIGHT LAGER

Our mildest beer, light golden color with low bitterness

INDIA PALE ALE

A copper color and assertive hop bitterness. Nitrogen infused to allow the hop aroma and flavor to come through

COOPER RIVER RED

Full bodied malty red ale with a caramel like sweetness

NUT BROWN ALE

Mahogany colored full flavored ale. Finishes with a hint of chocolate

NEW SOUTH WHITE ALE

An American interpretation of a Belgium wheat ale brewed light and refreshing with orange zest

SEASONAL SELECTIONS

SUMMER:
RASPBERRY WHEAT

FALL:
OKTOBERFEST

WINTER:
DARKSTAR PORTER

SPRING:
IRISH STOUT

TBONZ IS PROUD TO CELEBRATE

THE WORLD TRADITION OF HANDCRAFTED BREWING WITH OUR DISTINCTIVE LINE OF HOMEGROWN ALES. WE FEEL IN EVERY SIP YOU WILL EXPERIENCE A TASTE THAT ONLY COMES ABOUT WHEN THE BEER IS BREWED IN SMALL BATCHES, AND BROUGHT TO YOUR TABLE AT THE HEIGHT OF ITS FRESHNESS.

WINE LIST

HOUSE WINES

LIBERTY CREEK

Cabernet Sauvignon, Chardonnay, Merlot and White Zinfandel 5.25

WHITE WINES

BAREFOOT CELLARS MOSCATO

A sweet wine with delicious flavors of juicy peach and apricot 6.50 25

ECCO DOMANI PINOT GRIGIO

Apple and pineapple aromas and flavors 7 26

WILLIAM HILL CENTRAL COAST CHARDONNAY

Round mouthful with hints of sweet vanilla and orange zest 9 33

RED WINES

MIRASSOU PINOT NOIR

Fresh fruit flavors of pomegranates, cherries and currants, balanced with fruit aromas 6.50 25

RED ROCK MERLOT

Lush concentrations of briary blackberry and raspberry fruit flavors 7 26

LOUIS MARTINI SONOMA CABERNET SAUVIGNON

Aromas and flavors of red cherry, blackberry and fresh sage 9.75 35

SPARKLING WINE

BAREFOOT BUBBLY BRUT

Delightful aromas of green apples and jasmine give way to flavors of kiwi and peach 23

COMMUNITY RESPONSIBILITY FUND

AS A MEMBER OF THIS GRAND COMMUNITY, WE ARE PROUD OF THE FACT THAT WE HAVE INSTITUTED A SELF-IMPOSED "COMMUNITY RESPONSIBILITY FUND". TBONZ USES A PERCENTAGE OF EVERY DOLLAR YOU SPEND TO SUPPORT THE TBONZ FOUNDATION, INC. WITH THESE MONIES, WE SUPPORT VARIOUS CHARITIES, SERVICE PROJECTS, SCHOOLS AND DESERVING INDIVIDUALS WHO MAKE DAILY CONTRIBUTIONS FOR THE BETTERMENT OF OUR COMMUNITIES. WE HAVE ALWAYS FELT WE HAVE A STRONG RESPONSIBILITY TO GIVE BACK TO THE COMMUNITIES THAT NURTURE US AND WE THANK YOU FOR HELPING US ACHIEVE THIS GOAL!



18% Gratuity added for parties of 8 or more. Please refrain from smoking cigars, pipes or aromatic cigarettes (except in designated areas).

We accept Discover Card, MasterCard, Visa and American Express.

DINNER

TBONZ GILL & GRILL

STARTERS

TOMMY TEXAS CHEESE FRIES: 6.95

Fried potato wedges, ranch, jack & cheddar cheeses, applewood smoked bacon

LOWCOUNTRY FRIED PICKLES: 5.95

Sliced dill pickles, ranch dressing

TBONZ "SOUTHERN BBQ" NACHOS: 8.95

Local hickory smoked pulled pork, tomato vinegar BBQ sauce, queso cheese, shredded lettuce, pico de gallo and chipotle sour cream

PEEL & EAT JUMBO SHRIMP: 9.95

House cocktail sauce

CHICKEN TENDERS: 6.95

Honey mustard & house BBQ sauce

LOWCOUNTRY SEAFOOD DIP: 7.95

Claw crab meat, select white shrimp, baby spinach & a blend of four cheeses with baked pita

BUFFALO SHRIMP: 9.95

Select shrimp fried and tossed in your choice of sauce

TBONZ WORLD FAMOUS CHICKEN WINGS 8.95 *by the dozen*

BUFFALO STYLE

Mild, Medium, Hot, X-Hot

TBONZ DOUBLE FRIED

Fried, tossed in sauce, fried again

LEMON PEPPER

A zesty dry rub

TERIYAKI

Traditional Asian flavor

CHIPOTLE BBQ

Tossed in our house BBQ sauce with a smokey kick

SPICY HONEY MUSTARD

Southern sauce with a punch

STEAKHOUSE SAUCE

Our signature blend of honey, Sriracha & steak sauce

SOUPS

SHE CRAB 4.95/5.95

Our famous Lowcountry recipe

TEXAS CHILI 4.95/5.95

TBonz twist on this classic spicy Texas recipe & topped with blended cheeses

Ask your server about our daily soup specials

ENTREE SALADS

ICEBERG WEDGE: 5.95

Tomatoes, applewood smoked bacon, bleu cheese crumbles & dressing

BUTCHER BLOCK STEAK SALAD 9.95

Dry rubbed sirloin, bleu cheese dressing, baby spinach, mushrooms, red onion, bleu cheese crumbles

BLACKENED CHICKEN CAESAR SALAD: 8.95

Blackened chicken, sweet corn, black beans, crispy tortilla strips, diced red peppers, Caesar dressing

* **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. A POSSIBLE HEALTH RISK MAY EXIST IN EATING UNDERCOOKED GROUND BEEF AT AN INTERNAL TEMPERATURE LESS THAN 155 DEGREES. THE IMMEDIATE CONSUMER OR PURCHASER MUST BE 18 YEARS OF AGE OR OLDER AND NOTIFIED IN ADVANCE.

THE GRILL



We proudly serve Certified Angus Beef® brand to provide you with the highest quality of beef available. A cut above USDA Prime, Choice and Select. Ten strict standards set the brand apart. Add a House or Caesar salad for 2.50

8oz PHIL'S FILET: 20.95

Shoestring onions with garlic mashed potatoes

12oz NY STRIP: 18.95

Cabernet shallot compound butter with loaded baked potato

14oz RIBEYE: 19.95

Shoestring onions and garlic mashed potatoes

14oz DRUNKEN RIBEYE: 19.95

Kentucky bourbon marinade, caramelized onions with garlic mashed potatoes

9oz DRY RUBBED SIRLOIN: 16.95

Proprietary dry rub with loaded baked potato & shoestring onions

14oz PRIME RIB: 19.95

Shoestring onions and garlic mashed potatoes

10oz TBONZ CHOP STEAK: 12.95

Sautéed mushroom & onion gravy with garlic mashed potatoes

22oz T-BONE: 24.95

Signature cut, shoestring onions with loaded baked potato

BABY BACK RIBS: 18.95

Apple walnut slaw & seasoned fries

BBQ CHICKEN & RIB COMBO: 16.95

Apple walnut slaw & seasoned fries

PECAN CRUSTED CHICKEN: 14.95

Bourbon glaze with flash fried brussels sprouts & garlic mashed potatoes

COOKING / TEMPERATURE

R red/cool • MR red/warm • M red/hot • MW pink/hot • W brown/hot

THE GILL

While on the coast, treat yourself to our most excellent seafood selections.

NORTHCOAST SALMON: 16.95

Lemon garlic butter with Pearlz red rice & flash fried brussels sprouts

BLACKENED MAHI MAHI: 16.95

Old Bay tartar with Pearlz red rice & flash fried brussels sprouts

FISH AND CHIPS: 14.95

Beer battered cod, Old Bay tartar sauce with apple walnut slaw & seasoned fries

PEARLZ CRAB CAKES: 17.95

Louis sauce with flash fried brussels sprouts & apple walnut slaw

EDISTO FRIED JUMBO SHRIMP: 16.95

House cocktail with apple walnut slaw & seasoned fries

TBONZ FAMOUS STEAKHOUSE BURGERS & SIGNATURE SANDWICHES

CERTIFIED ANGUS BEEF®

8oz BURGER: 8.95

Served with lettuce, tomato, pickle and seasoned fries

Other Toppings (no charge):

Grilled Onions, Fried Onions, Grilled Mushrooms, Red Onion Mayonnaise

Cheeses Add \$1:

American, Cheddar, Swiss, Pepperjack, Bleu, Monterey Jack

Premium Toppings Add \$1:

Applewood Smoked Bacon, TBonz Chili, Fried Egg, Avocado, Fried Pickles

TBONZ CHICKEN CLUB: 9.95

Fried chicken breast, red onion mayonnaise, Monterey Jack, applewood smoked bacon, lettuce, tomato, multigrain bread with sweet potato fries

AHI TUNA SANDWICH: 9.95

Sesame crusted, cucumber slaw, Sriracha, wasabi mayo, Kaiser roll with apple walnut slaw

SIDES

Steamed Broccoli 2.95

Pearlz Red Rice 2.95

Sweet Potato Casserole 3.95

Apple Walnut Cole Slaw 2.95

Garlic Mashed Potatoes 2.95

Idaho Baked Potato 2.95

Seasoned Fries 2.95

Sweet Potato Fries 2.95

Flash Fried Brussels Sprouts 3.95

Sauteed Mushrooms & Onions 1.95

SIDE SALADS

House Salad 3.95

Caesar Salad 3.95

Spinach Salad 4.50

DESSERTS

Our Charleston desserts are made fresh daily by Kaminsky's Bakery and our Myrtle Beach locations use local bakeries and pastry chefs. Ask your server about today's selections of **delicious** cakes, **awesome** pies and **incredible** cheesecakes.

Items may vary by location - **Enjoy!**