

PRE-GAME

Conecuh Corndogs 14

4 Conecuh sausages battered in McEwen & Sons cornmeal batter, with pickled veggies and honey mustard drizzle

Pre-Game Nachos 17

Queso blanco, slow-braised beef ribs, cheddar cheese, tomato, pickled hot cherry peppers, with avocado, homemade salsa, and cilantro lime drizzle

Oysters Rockefeller 19

6 oysters on the half shell, flame grilled with spinach cream, bacon, panko breadcrumbs, and parmesan cheese

Artisan Flatbreads 15

The Meats: Mozzarella cheese, pepperoni, Conecuh sausage, bacon, balsamic drizzle

White Truffle: Mozzarella cheese, roasted garlic, shaved parmesan, finished with truffle oil

BBQ Chicken: BBQ sauce base, grilled chicken, red onion, cilantro, drizzled with white lightning

Guacamole, Salsa, & Queso 14

The triple play! Made to order guacamole, queso blanco, homemade salsa, with warm tortilla chips

Crabcakes 22

2 pan-seared crab cakes served with remoulade & fresh greens tossed in citrus vinaigrette

Craft's Jumbo Wings 16

8 wings tossed in our signature seasoning blend, deep fried & served with your choice of: Honey Hot, BBQ, white lightning, buffalo hot or mild, or lemon pepper. Choice of ranch or blue cheese dressing

Pimento Cheese Sticks 12

Homemade pimento cheese sticks, flash fried & served with our house made sweet habanero bacon jam.

Monster Pretzel 12

Our jumbo salted Bavarian, hand twisted & baked to perfection soft pretzel served with our house-made beer cheese dip or regular queso

FRESH SALADS

Chicken Caesar 15

Crisp romaine, shaved parmesan, black pepper, tossed with Caesar dressing, house croutons, and topped with grilled chicken

Wedge Salad 13

Iceberg lettuce wedge, tomato, pickled red onion, Asher blue cheese crumbles, bacon, with house-made blue cheese dressing (perfect for splitting)

Fennec Chopped Salad 16

Chopped romaine, diced grilled chicken, cheddar, red onion, tomato, avocado, grilled corn, house-made green goddess dressing

Tomato Stack 15

Elevate your game! Sand Mountain heirloom tomatoes, grilled corn, sauteed succotash, bathed in extra virgin olive oil, balsamic glaze, garnished with fresh herbs & rich, creamy burrata cheese

* Black & Blue Summer Salad 18

Spring mixed greens, grilled & sliced ribeye steak, Asher blue cheese crumbles, pickled red onions, cherry tomatoes, blackberries, strawberries, toasted candied pecans, with citrus lime vinaigrette

THE HAND-OFF

Served on our own fresh baked bun. All items except tacos are served with French fries. Substitute another side for an additional \$1.49

* Southern Burger 19

2 grilled wagyu patties topped with our homemade pimento cheese, applewood bacon, grilled red onion, tomato, bandana sauce, & smoked sweet habanero bacon jam on the side. Add pickled cherry peppers for a kick! \$.50

* Steve's Double Cheese 18

2 flame grilled wagyu burgers, provolone, cheddar, bacon, red onion, pickle stackers, lettuce, tomato, w/bandana sauce. Add queso \$1

* Classic Backyard Cheeseburger 15

Wagyu patty grilled over a wood fired grill, topped with smoked cheddar, lettuce, tomato, onion, pickle, mayo, ketchup, & mustard. Add bacon \$1

French Philly Melt 19

Our take on two classics! Braised short rib with caramelized onion & peppers, melted American cheese, then topped with melted provolone on French bread, served with au jus for dipping

Birmingham Honey Hot Chicken 18

Fried chicken breast tossed in our signature Honey Hot sauce, bacon, Monterey jack cheese, buttermilk ranch drizzle, lettuce, tomato, & pickles

The Fennec Simple Chick 15

Marinated and fried chicken breast, pickle stackers, topped with provolone, white lightning sauce, on a buttered bun. Add avocado \$1

Panhandle Tacos 18

3 flour tortillas with your choice of fish or shrimp, grilled corn, cheese blend, avocado, cilantro, chipotle lime ranch drizzle. Served with chips & salsa. Add queso \$1

Crispy Chicken Taco 16

3 hand breaded chicken tenders, fried and placed in flour tortillas with homemade slaw, cilantro, and Monterey jack cheese. Topped with white lightning sauce.

Short Rib Beef Tacos 17

3 beef short rib tacos with red onion, cilantro, chipotle lime ranch, cheese blend, & served with chips and salsa. Add queso \$1

PRIME TIME

Any sides can be substituted for an additional \$1.49

* The Fennec Ribeye 38

14 oz angus ribeye, flame grilled, finished w/garlic and rosemary butter, baked potato, and seasonal vegetables. Add grilled shrimp \$6, add crabcake \$9

* Beef Filet 42

10 oz filet, cooked to temp over a wood fired grill, topped with garlic rosemary butter. Served with a baked potato and our seasonal vegetable medley. Add grilled shrimp \$6

Braised Short Ribs 33

Our famous fork-tender braised short ribs, served over McEwen & Sons yellow corn grits, and sauteed vegetable medley

The Hail Mary 28

Jumbo shrimp buttermilk fried, with cornmeal breaded catfish, served over fries, with coleslaw, cocktail, tartar sauce, & hushpuppies

'Bama Shrimp & Grits 28

An Alabama improvement on a Louisiana classic! Seared jumbo shrimp & Conecuh sausage, fire roasted corn and stewed tomatoes, in a rich Cajun cream sauce, served over McEwen & Sons grits

Creamy Fettuccine Alfredo 21

Fettuccine with our creamy alfredo sauce and topped with shaved parmesan. Add chicken \$5, add shrimp \$6. Make it pesto pasta for \$2

SIDELINES \$5

Baked Potato | Crispy Brussels | Sweet Fries | McEwen & Sons Grits | Side Caesar Salad | Coleslaw | Hushpuppies | Seasonal Vegetables | Side House Salad

DESSERTS

The Fennec has a dedicated pastry chef who creates a unique assortment of dessert selections. Be sure to ask your server what she has put together for you. You don't want to miss out on the best part!

* - CONSUMING UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE DIETARY REQUIREMENTS

THE FENNER C

CRAFT COCKTAILS

Lemon Drop.	12
Titos, lemon juice, orange liqueur, and simple syrup. We love to mix things up, so try our strawberry, blueberry, or blackberry variations	
SANGRIA (WHITE OR RED)	12
White Bordeaux wine, rum, peach schnapps, and fruit House red wine, Old Forrester, pomegranate liqueur, and fruit	
ESPRESSO MARTINI (VODKA OR GIN).	14
Wheatleys vodka or Gray Whale gin, espresso-style cold brew, Kahlua, and Frangelico	
PIÑA COLADA.	12
Bacardi, pineapple juice, Coco Lopez, & lime juice. Served on the rocks	
BLACKBERRY MOJITO.	14
Bacardi, blackberry simple, lime juice, and a handful of mint muddled	
BLUEBERRY MINT TEA.	14
Unsweet tea, blueberry simple, Old Forester, and a handful of muddled mint	
YELLOW B'HAMMER.	12
Our new and improved version of this sporty drink	
GATOR BITE (SPICY STRAWBERRY MARGARITA).	13
Jalapenos muddled, sour, orange bitters, orange juice, strawberry simple, and Tajin on the glass rim	
3:10 TO YUMA.	15
Smoked Old Fashioned with Old Forester, flavored with banana and pecan liqueurs	

BOTTLES & CANS

Budweiser	5	Stella Artois	6
Pabst Blue Ribbon	5	Cahaba Blonde	6
Miller High Life	5	Good People IPA	6
Bud Light	5	Cahaba Oka Uba IPA	6
Coors Light	5	Good People Pale Ale	6
Miller Lite	5	Monday Night Dr. Robot	7
Yuengling	5	Good People Hazy Snake	7
Shiner Bock	5	High Noon Seltzer	8
Blue Moon	6	Mary Jones 10mg, 12 oz	10
Ciderboys	6	Brio 10mg, 16 oz	10
Corona	6	Laughing Lemonade	
Modelo	6	5mg, 12 oz	10

WINE SELECTION

SCAN THE QR CODE TO SEE OUR ROTATING WINE SELECTIONS



HAPPY HOUR
MONDAY, WEDNESDAY - FRIDAY
4PM - 6PM



DRAFT BEER

Available by the pint, ask about our rotating selections, based on availability

Modelo Especial (Mexican Lager)	6
Pabst Blue Ribbon (American Lager)	5
Cahaba Blonde (American Blonde Ale)	6
Good People IPA (Unfiltered Dry-Hopped IPA)	7
Michelob Ultra (American Light Lager)	5
Miller Lite (American Pilsner-Style Lager)	5
CiderBoys (American Apple Cider)	6
Blue Moon (Belgian-Style Witbier)	5

PITCHERS & BUCKETS

No mixing or matching, lunch & dinner only

Domestic Bucket Selection of six 12-oz domestic beer selections	20
Import Bucket Selection of six imported beers	25
Domestic Pitcher Mich Ultra, Miller Lite, Pabst Blue Ribbon	14
Premium Pitcher Ciderboys, Modelo, Blue Moon, Cahaba Blonde	19