

Cocktails & Drinks

4pm - 7pm Daily · Except Saturdays 3pm - 6pm (Bar Only)

SIGNATURE COCKTAILS \$ 10

Blackberry Coconut Mojito

White Rum, Malibu, Muddled Mint & Blackberries, Simple Syrup, Fresh Lime, Splash of Soda. Garnished with Lime Wheel, Mint & Blackberry. *More flavors available

Toasted Coconut Martini

Coconut Infused Vodka, Malibu Rum, Cream of Coconut, Pineapple Juice.
Served Up with Toasted Coconut Flake Rim

The Ultimate Double Rye

Double Rye Bourbon, All Spice Liqueur, Fonseca Port Wine,
Fresh Squeeze Lime, Simple Syrup, Orange Wheel

Watermelon Martini

Vodka, St. Germain, Fresh Watermelon Purée, Agave. Garnished with Watermelon Slice

Tropical Lychee Martini

Citrus Vodka, Lychee Purée, Elder Flower Liqueur, Fresh Lychee Syrup. Garnished with Lychee Fruit

Passion Fruit Martini

Passionfruit Vodka, Triple Sec, Passion Fruit Purée, Pineapple,
Cranberry Juice. Garnished with Orange Wedge

Blood Orange Martini

Ruby Red Vodka, Triple Sec, Blood Orange Purée, Orange Juice. Garnished with Blood Orange Wheel

Fresh Made Margaritas

Blanco Tequila & Orange Liqueur, Agave Nectar, Fresh Lime.
Mango / Strawberry / Passionfruit / Pomegranate / Jalapeño

The Barrel

Double Barrel Rye, Amaretto, Bourbon Barrel-Aged Maple Syrup,
Lemon Juice, Cherry Liqueur, Smokey Islay Scotch

The Kentucky Ginger

Kentucky Bourbon, Home Made Ginger, Infused Honey, Hint of Lemon,
Citrus & Orange Bitters. Garnished with Ginger Candy & Lemon Zest

Smoked Mezcal Margarita

Mezcal, Triple Sec, Passion Purée, Pineapple Juice, Lime Juice, Agave Nectar.
Garnished with Pineapple Wedge & Chili Tajin

The East End

Gin, St. Germain, Muddled Cucumber, Agave Nectar, Pineapple Juice, Fresh Squeeze Lime

IMC Pineapple Mule

House-Made Pineapple Infused Vodka, Ginger Beer, Pineapple Juice, Fresh Lime Juice

House-Made Sangria *Red or White

House-Made Infused Pineapple Vodka

House-Made Pineapple Infused Vodka, served your way

Even Happier

Dirty Martini · Aperol Spritz Old Fashioned · Long Island Iced Tea

WINE BY THE GLASS

Rosé Brut *Campo Viejo, Spain* \$9

Rosé *Pink Flamingo, France* \$10

Champagne *Sparkling Blend, Wycliff* \$8

Pinot Grigio *Badisa, Italy* \$11

Chardonnay *Auspicion, CA* \$11

Riesling *Relax, Germany* \$9

Sauvignon Blanc *Whitehaven, Marlborough NZ* \$11

Cabernet *Markstone, CA* \$9

Malbec *Norton Select, Argentina* \$10

Merlot *Hayes Ranch, CA* \$8

Pinot Noir *Alias, CA* \$8

DRAFT & BOTTLE BEERS \$ 9

All or Nothing IPA (Threes Brewing) 7.5% ABV Peroni Pilsner 5.0% ABV Radiant Pig Red Ale 6.2% ABV

BOTTLE & CAN

Blue Point Hoptical Illusion 7.0% ABV

Blue Moon 5.4% ABV

Fat Tire Amber Ale 5.0% ABV

Modelo Especial 4.4% ABV

Bud Light 4.2% ABV

Heineken 0.0 N.A. 0.03% ABV

Coors Light 4.2% ABV

Corona 4.6% ABV

Corona Light 4.0% ABV

Heineken Light 3.3% ABV

Sam Adams (seasonal) 5.6% ABV

Stella Artois 5.2% ABV

Heineken 5.0% ABV

Gratuity

20% added for parties of 8 or more

4% Discount is applied to Cash Purchases.

Prices reflect Credit Card pricing.

GF - Gluten Free

Food Allergy Notice Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Happy Hour

4pm - 7pm Daily · Except Saturdays 3pm - 6pm (Bar Only)

SPRING 2026

WiFi: IMC-GuestWiFi
Password: Porterhouse

B I T E S

- | | |
|---|---|
| Wagyu Meatballs \$10
<i>3pc · Pickled Daikon, Spicy Mayo, Teriyaki Glaze, Cilantro</i> | Pork Belly Sliders \$11
<i>Korean BBQ & Sweet Chili Sauce, Homemade Coleslaw Salad</i> |
| Filet Mignon Skewer* \$10
<i>Signature IMC Steak Sauce</i> | Empanadas \$16
<i>Baked, Ground Beef, Spanish Chorizo, Caramelized Onions, Green & Black Olives, Roasted Red Peppers</i> |
| Chicken Wings ^{GF} \$9
<i>Spicy Hot Honey Sauce</i> | Fish Tacos \$12
<i>Soft Corn Tortilla, Breaded Tilapia, Cabbage Slaw, Chipotle Habanero, Tropical Mango Pico de Gallo</i>
<i>Add one more Taco \$4</i> |
| Potato Croquettes \$9
<i>Bacon Stuffed, Truffle Aioli</i> | Skirt Steak Tacos* ^{GF} \$11
<i>Soft Corn Tortilla, Roasted Pineapple Pico de Gallo, Spicy Mayo</i>
<i>Add one more Taco \$4</i> |
| Maple Glazed Bacon ^{GF} \$8
<i>Double Smoked Slab, Barrel-Aged Maple Syrup</i> | Thai Calamari \$11
<i>Sweet Chili Sauce, Roasted Pineapple, Crispy Shallots, Sesame Seeds</i> |
| Mussels ^{GF} \$11
<i>Garlic, Shallots, Butter, White Wine</i> | Black Angus Burger* \$14
<i>French Fries, Lettuce, Tomato, Ketchup</i>
<i>Add Cheese \$3 · Bacon \$3</i> |
| Baked Clams \$8
<i>6pc · Oregano, Garlic, Breadcrumbs</i> | |
| Avocado Fritters \$7
<i>Spicy Mayo, Lime, Cilantro</i> | |

S A L A D S

- | | |
|---|--|
| Mini Wedge Salad ^{GF} \$6
<i>Iceberg, Double Smoked Bacon, Heirloom Tomatoes, Housemade Bleu Cheese Dressing</i> | Mini Watermelon Salad ^{GF} \$6
<i>Cucumber, Feta, Toasted Almonds, Sherry Vinaigrette</i> |
|---|--|

T U E S D A Y

Surf N Turf Dinner for Two
\$110

18oz Boneless Ribeye · Sliced · Two 5oz Lobster Tail
Choice of: 2 Salads · 2 Sides · 2 Desserts

W E E K E N D B R U N C H

Every Sat & Sun
11:00am - 3:00pm

Featuring \$22 Bottomless Brunch Drinks for Two Hours
with any Entrée Purchase

Gratuity

20% added for parties of 8 or more

4% Discount is applied to Cash Purchases.

Prices reflect Credit Card pricing.

GF - Gluten Free

Food Allergy Notice Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.