



GOOD
FOOD
GREAT
COMPANY

EVO KITCHEN & CO.

GRAND OPENING SEASONAL MENU

SOUTHERN ROOTS. GLOBAL FLAVOR. ELEVATED EXPERIENCE.



EVO KITCHEN & CO.

GRAND OPENING SEASONAL MENU

SHAREABLES

Myra's Angel Egg Flight (4 ct) — \$12

Light panko dusting, fried and filled with whipped yolk, (2) topped with chipotle pulled chicken, (2) topped with our house-made beef bacon jam.

Parmesan Truffle Fries — \$10

Crispy fries, fried in beef tallow, lightly coated with Parmesan truffle seasoning and served with Signature EVO Aioli.

EVO Fried Green Tomatoes (4 ct) — \$10

Crispy panko-seasoned green tomatoes served with Signature EVO Sauce.

Cajun Chicken Egg Rolls — \$16

Crispy egg rolls stuffed with Cajun-spiced chicken and savory vegetables.

Vegan Cajun Jackfruit Egg Rolls (V) — \$14

Crispy egg rolls stuffed with Cajun-spiced jackfruit and savory vegetables.

SALADS

Rainbow Beet Salad (V) — \$18

Rainbow beets, micro arugula, red onion, pomegranate kernels, toasted pepitas, tossed in a honey basil vinaigrette.

Chicken Caesar Salad — \$20

Panko-fried romaine and arugula blend tossed in house Caesar dressing, finished with Parmesan, lemon zest, and house-made croutons.

SIDES

Mac & Cheese — \$10

Broccolini — \$8

Seasoned Garlic Mash — \$8

Sweet Potato Mash — \$8

With Roasted Marshmallow and Ginger Essence.

Brussels Sprouts — \$8

Asparagus — \$8

MAINS

Raspberry Bourbon Glazed Wings (8 ct) — \$18

Slow-smoked free-range chicken, flash fried and tossed in EVO's raspberry bourbon glaze.

Smoked Sweet Pepper Wings (8 ct) — \$18

Slow-smoked free-range chicken tossed in our house-smoked sweet pepper glaze.

Seasoned Plain Wings (8 ct) — \$16

Slow-smoked free-range chicken, lightly seasoned and flash fried, served with your choice of ranch or EVO aioli.

EVO Classic Burger — \$22

Our signature double burger topped with smoked Gouda, beef bacon jam, caramelized onions, fresh micro arugula, and Signature EVO Sauce on a toasted brioche bun. Served with your choice of golden or sweet potato fries.

Short Rib Gouda Mac & Cheese — \$28

Creamy cavatappi pasta finished with smoked Gouda and topped with slow-smoked shredded BBQ short rib.
~~with slow-smoked shredded BBQ short rib.~~

Bayou Braised Oxtail Pasta — \$35

Rigatoni tossed in a rich Cajun Trinity wine reduction with slow-braised oxtail, finished with Parmesan and fresh truffle shavings.

Bayous Braised Mushroom Pasta (V) — \$26

Rigatoni tossed in a rich Cajun Trinity wine reduction with roasted mushrooms, finished with fresh truffle shavings.

Lamb Chops with Garlic Mash — \$32

Seasoned and perfectly grilled lamb chops served over seasoned garlic mashed Yukon gold potatoes.

Fresh Grilled Wild-Caught Salmon* — \$27

Served with sweet potato purée.

Lump Crab Cakes — \$28

Served with Signature EVO Aioli.

 **PROUDLY 100% SEED OIL FREE** 

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

ZERO-PROOF MOCKTAILS

Myra Mocktail — \$10

Cranberry • Orange • Mango Purée • Strawberry Purée. Bright, fruity and completely alcohol-free.

ROC Mocktail — \$10

A vibrant blend of pineapple, citrus, fresh lime, and sparkling lemonade.

Organic Scuppernong White Grape Juice — Glass \$7 / Bottle \$24

Seven Springs Vineyard

EVO Southern Belle Peach Lemonade Tea — \$7

COFFEE, WATER & SOFT DRINKS

Fountain Drinks & Selections — \$3.99

Coke • Diet Coke • Coke Zero • Sprite • Ginger Ale • Minute Maid Lemonade

**Coke products are free refills*

Coffee & Premium Waters — \$6

Fresh Brewed Coffee • Aqua Panna • San Pellegrino

**Coffee is free refills*

SIGNATURE COCKTAILS

Evolution Margarita — \$17

Milagro Reposado Tequila, triple sec, orange juice, agave, and a float of amaretto.

EVO Affair — \$19

D'Ussé, fresh strawberries, amaretto, strawberry pucker, sour mix, and a dash of bitters.

EVO Island — \$16

D'Ussé • Crown Royal • Milagro Reposado • Bumbu • Fresh Lemonade • Spicy Ginger Beer.

Out of Office — \$17

Tito's • Pineapple • St-Germain • Grenadine. Clock out. Sip up.

After Five — \$17

LALO • Triple Sec • Agave • Fresh Sour • Mango Purée.

Evolutionary Kiss — \$15

Malibu Pineapple • Pineapple • Cranberry • Mango • Guava.

Kiss the Throne — \$16

Tito's • Dragon Fruit • Agave • Triple Sec • Fresh Sour.

5th dimension — \$16

Malibu Pink • Passion Fruit • Watermelon Pucker • Watermelon Purée • Fresh Mint.

Gifted Vibes — \$16

Malibu Rum • Fresh Lime • Mint • Lavender Syrup • Soda Water.

Hidden Gem — \$17

Bombay Gin • Fresh Lemonade • Lavender Syrup.

V.I.P. EXCLUSIVES

Say Ahh — \$20

LALO • Woodford • Triple Sec • Amaretto • Fresh Lemonade • Peach Purée.

Queen of Queens — \$19

Teremana Reposado • D'Ussé • Peach Schnapps • Mango • Pineapple.

Glitterati — \$19

Vanilla Vodka • Amaretto • Lavender Syrup • Fresh Lemonade • Edible Glitter.

The Roc-Away — \$20

Vanilla Vodka • LALO • Pineapple • Grenadine.

Feeling myself — \$19

Crown Blackberry • Mango Rum • Passion Fruit • Strawberry Purée • Passion Fruit Purée.

B Peachy — \$19

Crown Peach • Teremana Reposado • Mango • Raspberry Purée • Peach Purée.

The Chubb Effect — \$19

Watermelon • Jalapeño • LALO • Fresh Lime.

RUM & TEQUILA

Evito — \$15

Malibu Rum • Fresh Lime • Agave • Soda Water.

A Dream come true — \$17

Malibu Rum • Blue Curaçao • Peach Schnapps • Pineapple.

Please me — \$17

Malibu Pink • Peach Schnapps • Orange • Cranberry.

Thought Evoking — \$16

Teremana Blanco • Fresh Lime • Spicy Ginger Beer.

Starstruck — \$17

Teremana Blanco • Orange • Grenadine • Edible Glitter • Sprite.

BOURBON & VODKA

Smoke & Mirrors — \$18

Woodford Reserve • Sugar • Bitters • Smoked Wood.

Take me to Paradise — \$15

Crown Royal • Fresh-Made Lemonade.

King City — \$17

Bulleit Bourbon • Fresh Strawberries • Honey.

This is a man's world — \$18

Garrison Brothers • Fresh Lemon • Agave • Triple Sec • Amaretto.

AURA — \$16

Grey Goose • Peach Schnapps • Cranberry • Orange.

OG Lemondrop — \$16

Tito's • Fresh Lemon • Agave • Triple Sec • Sugar Rim.

Berry in Love — \$17

Vanilla Vodka • Strawberry Liqueur • Cream • Strawberry Purée • Amaretto.

DESSERTS

Coconut Pineapple Cake — \$12

Moist layers of coconut and sweet pineapple with rich cream cheese frosting.

Carrot Cake — \$12

Traditional spiced carrot cake loaded with pecans and smooth cream cheese icing.

Strawberry Shortcake Cheesecake — \$12

A decadent blend of classic cheesecake and strawberry shortcake layers.

Rich Dark Chocolate Cake — \$12

Decadent, multi-layered dark chocolate cake with velvety chocolate fudge.

Iced Pound Cake — \$10

Classic buttery pound cake topped with a sweet vanilla glaze.

Plain Southern Pound Cake — \$10

Authentic buttery, golden-crusted Southern-style pound cake baked to perfection.