

# THE AGENCY

## KITCHEN & BAR

### •••• HANDHELDS ••••

Served with Choice of One Side

<b>Veggie Wrap</b>	<b>•12.50</b>
Roasted Portobello Mushrooms, Lettuce, Pico de Gallo, Chipotle Baja Sauce, and Goat Cheese	
<b>Buffalo Chicken Wrap *</b>	<b>•14.50</b>
Buffalo Chicken, Cheddar Jack, Lettuce, Tomatoes, and Avocado	
<b>Chicken Bacon Grill *</b>	<b>•16.00</b>
Grilled Chicken, Applewood Bacon, Provolone, Honey Mustard, Lettuce, and Tomatoes	
<b>Turkey Club *</b>	<b>•16.00</b>
Smoked Turkey, Applewood Bacon, Provolone, Avocado, Lettuce, Tomatoes, Chipotle Baja Sauce Served on Toasted Wheat Berry Bread	

### •••• CHICKEN WINGS\* ••••

Served with Bleu Cheese or Buttermilk Ranch  
Choice of Sauce or Rub

Small • 13.00 | Medium • 19.50

**Sauces:** Buffalo | Spicy Garlic | House BBQ | Mango Habanero

**Rubs:** Old Bay | Lemon Pepper

### •••• STREET TACOS ••••

Served with Tortilla Chips & Fire Roasted Salsa

<b>Roasted Portobello</b>	<b>•12.50</b>
Chipotle Baja Sauce, Goat Cheese, Crispy Onions, and Lettuce	
<b>Grilled Chicken *</b>	<b>•13.00</b>
Pico de Gallo, Chipotle Baja Sauce, Cheddar Jack, and Lettuce	
<b>Blackened Shrimp *</b>	<b>•14.50</b>
Chipotle Baja Sauce, Pico de Gallo, and Napa Slaw	

\* = Gluten Free

### •••• APPETIZERS ••••

<b>Hummus</b>	<b>• 8.00</b>
House-made Hummus topped with smoked Paprika, served with grilled flatbread	
<b>Southwest Agency Rolls *</b>	<b>•14.50</b>
Grilled Chicken, Avocado, Cheddar Jack, Corn, Black Beans freshly blended and hand rolled in-house. Served with Spicy Rooster, and Ranch sauces	
<b>Rooster Shrimp *</b>	<b>•14.00</b>
Lightly dusted Shrimp flash fried and tossed with Spicy Rooster Sauce. Served with Napa Slaw	
<b>Grilled Quesadilla *</b>	<b>•12.00</b>
Cheddar Jack, Grilled Onions, Peppers, Sour Cream, and Salsa <b>Add: Grilled Chicken +4   Add: Grilled Shrimp +5</b>	
<b>Chicken Tenders &amp; Fries *</b>	<b>•15.00</b>
Choice of Dipping Sauce	
<b>Roasted Brussels Sprouts *</b>	<b>•10.00</b>
Balsamic Reduction, Applewood Bacon, and Parmesan	
<b>Nacho Stack *</b>	<b>•13.00</b>
Crispy Tortilla Chips, Cheese Fondue, Pico de Gallo, Black Beans, Pickled Jalapeños, Sour Cream, Salsa, and Green Onions <b>Add: Grilled Chicken +4   Add: Grilled Shrimp +5</b>	
<b>All in Fries</b>	<b>•13.00</b>
Crispy Fries or Tater Tots, Cheese Fondue, Applewood Bacon, Pickled Jalapeños, and Green Onions	
<b>Toasted Pretzels</b>	<b>•11.00</b>
Lightly Salted Bavarian Pretzel Sticks, Cheese Fondue, and Hot Mustard	
<b>Crispy Cheese Curds</b>	<b>•11.50</b>
Battered White Cheddar Curds, Marinara, and Cajun Ranch	

### •••• SALADS ••••

**Ranch | Bleu Cheese | Honey Mustard | Balsamic Vinaigrette**  
**Add: Grilled Chicken +4 | Grilled Shrimp +5**

<b>Caesar</b>	<b>• 10.00</b>
Chopped Romaine, Parmesan, Croutons, and Caesar dressing	
<b>Chopped Cobb *</b>	<b>• 14.00</b>
Chopped Romaine, Grilled Chicken, Applewood Bacon, Tomatoes, Boiled Egg, Avocado, Bleu Cheese crumbles, and choice of dressing	
<b>Mike's Chicken Salad *</b>	<b>• 15.00</b>
Choice of Grilled or Fried Chicken, Chopped Romaine, Carrots, Avocado, Tomatoes, Onion, Boiled Egg, Cheddar Jack, and Honey Mustard	

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.

### •••• CRAFT PIZZAS ••••

Our Pizzas are Made to Order and Feature Only the Highest Quality Ingredients  
10" Personal (6 slices) or 16" (8 slices) • Add Gluten Free Crust +3

<b>Original Cheese</b>	<b>• 10.50   16.50</b>
Marinara, Mozzarella, Provolone, and Parmesan	
<b>Pepperoni *</b>	<b>• 12.50   18.50</b>
Marinara, Mozzarella, Pepperoni, and Fresh Basil	
<b>Three Little Pigs *</b>	<b>• 13.50   19.50</b>
Marinara, Mozzarella, Italian Sausage, Pepperoni, Applewood Bacon, and Fresh Basil	
<b>Margherita</b>	<b>• 12.50   18.50</b>
Marinara, Fresh Mozzarella, Sliced Tomatoes, and Fresh Basil	
<b>Alfredo</b>	<b>• 13.50   19.50</b>
Roasted Garlic White Sauce, Mozzarella, Grilled Chicken, Onions, Portobello Mushrooms, and Fresh Basil	
<b>Shrimp Mojo *</b>	<b>• 14.50   20.50</b>
Mozzarella, Garlic Shrimp, Applewood Bacon, Tomatoes, Chipotle Baja Sauce, and Cilantro	

### •••• CUSTOM BURGERS ••••

Our Burgers are Cooked to Order + Choice of One Side.  
Substitute Impossible Burger +4

<b>Build Your Own Burger *</b>	<b>• 13.50</b>
Lettuce, Tomatoes, Pickles, and Onions <b>+1 Adds:</b> Provolone   Bleu Cheese   Cheddar   Jalapeños <b>+2 Adds:</b> Applewood Bacon   Avocado	
<b>Bacon Cheeseburger *</b>	<b>• 16.00</b>
Applewood Bacon, Cheddar, Onion, Lettuce, and Tomatoes	
<b>Bourbon Street *</b>	<b>• 15.50</b>
Bourbon Glaze, Provolone, Grilled Onions, Pickled Jalapeños, and Lettuce	
<b>Cowboy Burger *</b>	<b>• 16.50</b>
House BBQ Sauce, Cheddar, Applewood Bacon, Crispy Onions, Lettuce, and Tomatoes	

**+1 Add Toppings:** Grilled Onions | Grilled Peppers | Mozzarella | Tomatoes | Jalapeños  
**+2 Add Toppings:** Pepperoni | Applewood Bacon | Grilled Chicken | Italian Sausage

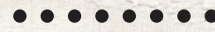
### •••• DESSERTS ••••

<b>Double Chocolate Brownie</b>	<b>• 9.00</b>
Caramel and Chocolate Sauce, and Vanilla Bean Ice Cream	
<b>Warm Butter Cake</b>	<b>• 8.00</b>
Vanilla Bean Ice Cream	

•••• SIDES •••• All sides: • 5.50

**Fries | Sweet Potato Fries | Tater Tots | Side Salad | Napa Slaw**

## HANDCRAFTED COCKTAILS



Ask your mixologist for local favorites and specialty cocktail suggestions

### Beetle Juice • 14

Tito's Handmade Vodka, Melon and Raspberry Liqueur, Sweet & Sour, and Cranberry Juice

*Created by Shannon at our Village location*

### Sunkiss Margarita • 14

Casamigos Blanco Tequila, Grapefruit Juice, Lime Juice, Mango Purée, and a Salt Rim

*Created by Mike at our Delray location*

### Manhattan • 13

Bulleit Bourbon, Sweet Vermouth, and Angostura Bitters

*Classic cocktail for our guest who enjoy Bourbon*

### Mango Driver • 12

Tito's Handmade Vodka, Mango Purée, and Orange Juice

*Guest favorite cocktail from our last menu*

### New Age Piña Colada • 14

RumChata Limon, Malibu, Captain Morgan, Pineapple Juice, and Agave

*Created by Heather at our Delray location*

### Classic Cosmopolitan Cocktail • 13

Vodka, Triple Sec, Lime Juice, and Cranberry Juice

*Simple, light, and refreshing.*

### Bourbon Blackberry Collins • 13

Fresh Blackberries, Bourbon, Simple Syrup, and Club Soda

*Smooth, Classical, Collins*

### Tropical Punch • 14

Captain Morgan, Malibu Rum, Midori, Blue Curacao, Pineapple Juice, and Sour Mix

*Delightful blend of flavors and Rum*

### Strawberry Lemonade • 12

Tito's Handmade Vodka, Strawberry Purée, and Lemonade

*Light refreshing cocktail to start the night*

### Spicy Mango Margarita • 13

Tequila Blanco, Ancho Reyes, Mango Purée, Lime Juice, Orange Juice, and Sliced Jalapeños

*Created by Heather at our Delray location*

### Voodoo Ranger • 14

Malibu Rum, Captain Morgan, Banana Liqueur, Mango, Blackberry, and Strawberry Purée

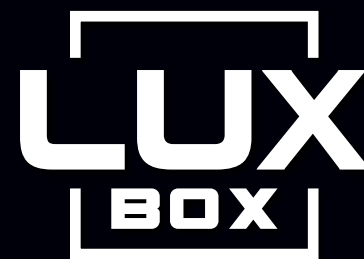
*Created by Nico at our Village location*

SEASONAL & ROTATING  
CRAFT BEER & WINE



SCAN FOR  
DRINK MENUS

FULL MENU AVAILABLE AT  
PARAGON'S VIP



DINE-IN



MAKE YOUR NEXT EVENT  
UNFORGETTABLE



SCAN FOR  
EVENT REQUEST

# DOMESTIC BEER

## **Budweiser**

Abv. 5% ~ \$4.50

## **Bud Light**

Abv. 4.2 % ~ \$4.50

## **Miller Lite**

Abv. 4.2 % ~ \$4.50

## **Coors Light**

Abv. 4.2 % ~ \$4.50

## **Yuengling Lager**

Abv. 4.6 % ~ \$4.50

## **Michelob Ultra**

Abv. 4.2 % ~ \$4.50



*the*  
**CHATTERBOX**

\* A VIRGINIA LOUNGE AND HIDEAWAY \*

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# DOMESTIC BEER

## **Sam Adams Boston Lager**

Abv. 5 % ~ \$5.50

## **Sam Adams Seasonal**

Abv. 5.3 % ~ \$5.50

## **Blue Moon Belgium White Ale**

Abv. 5.4 % ~ \$5.50

## **Legend Brown Ale**

Abv. 6 % ~ \$5.50

## **Devils Backbone Vienna Lager**

Abv. 5.2% ~ \$5.50

## **Hardywood Richmond Lager**

Abv. 5 % ~ \$5.50

## **Fat Tire Voo Doo Ranger**

Abv. 6.7 % ~ \$6.50

## **Guinness Stout**

Abv. 4.2 % ~ \$6.50

## **Bold Rock Hard Cider**

Abv. 8.2 % ~ \$5.50

## **White Claw Seltzer**

Mango, Pineapple, Blackberry, Strawberry

Abv. 5 % \$7.00



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# DRAFT BEERS

## **Stella Artois - Pilsner**

16oz-\$6.00 / 20oz-\$7.00 ~Abv. 5 %

## **Port City Brewing - Optimal Wit Belgian white ale**

16oz-\$6.00 / 20oz-\$7.00 ~Abv. 4.9 %

## **DogFish Head Brewing- 60 minute IPA**

16oz-\$7.00/20oz-\$8.00-Abv. 6 %

## **Port City Brewing-Dark Mexican Lager**

16oz-\$6.00 / 20oz-\$7.00 ~Abv. 5 %

## **Vasen Lager**

16oz-\$6.00 / 20oz-\$7.00 ~Abv. 5.1 %

## **Coming Soon**

### **Port City Brewing-Hazy IPA**

16oz-\$7.00 / 20oz-\$8.00 ~Abv. 6.8 %

### **Devils Backbone- Hazy IPA**

16oz-\$7.00/20oz-\$8.00 ~Abv. 6.5 %

### **-Hardywood Brewing- Bourbon Cru Quadruple**

8oz-\$10.00 ~Abv. 12 %

### **Hardywood Brewing-Porter or Stout**

16oz-\$7.00 / 20oz-\$8.00 ~Abv. 9.2 %



*the*  
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