





25 ESSENTIAL CLASSIC COCKTAILS

950

CHAMPAGNE COCKTAIL Angostura Bitters, Sugar, Champagne		MANHATTAN Rye, Sweet Vermouth, Angostura Bitters	
NEGRONI Gin, Campari, Sweet Vermouth		BEE'S KNEES Gin, Honey, Lemon	
OLD FASHIONED Bourbon, Sugar, Angostura Bitters, Citrus Oil		BOBBY BURNS Blended Scotch, Sweet Vermouth, Benedictine, Angostura Bitters	
SAZAREC Rye, Sugar, Peychaud's Bitters, Absinthe, Lemon Oil		JACK ROSE Apple Brandy, Grenadine, Lemon	
PIMM'S CUP Pimm's #1, Sugar, Lemon, Ginger, Cucumber		MINT JULEP Bourbon, Sugar, Mint	
MARTINI (GIN OR VODKA) Gin or Vodka, Dry Vermouth, Orange Bitters		WHISKEY SOUR Bourbon, Sugar, Lemon, Egg White	
DARK & STORMY Dark Rum, Ginger Beer, Lime		BLOOD AND SAND Blended Scotch, Orange Juice, Sweet Vermouth, Cherry Herring, Peychaud's Bitters	
CLOVER CLUB Gin, Raspberry, Lemon, Egg White		FRENCH 75 Cognac, Sugar, Lemon, Champagne	
PISCO SOUR Pisco, Sugar, Lime, Egg White		AVIATION Gin, Maraschino, Lemon, Creme de Violette	
CUBA LIBRE Aged Rum, Lime, Coca-Cola		TOM COLLINS Gin, Sugar, Lemon, Soda	
DAIQUIRI White Rum, Sugar, Lime		BOULEVARDIER Rye, Campari, Sweet Vermouth	
MARGARITA Blanco Tequila, Curacao, Lime, Agave		BROWN DERBY Bourbon, Honey, Grapefruit	
MOSCOW MULE Vodka, Ginger Beer, Lime		LAST WORD Gin, Green Chartreuse, Maraschino, Lime	

RESERVE COCKTAILS

OLD DAIQUIRI 18 ⁹⁹ El Dorado 21 Yr, Lime, Sugar		21⁹⁹ MONK'S TREAT LAST WORD Haymen's Navy Strength Gin, V.E.P. Green Chartreuse, Lime	
NEW WORLD SAZAREC 24 ⁹⁹ Whistle Pig 10 Yr, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil		26⁹⁹ ANTIQUE OLD FASHIONED Maker's Mark Bill Samuel's Reserve Bourbon, Sugar, Angostura Bitters, Lemon and Orange Oil	

DRAFT BEERS

GOOSE ISLAND SOFIE 7 Belgian Saison (6.5%)		6 ELYSIAN SPACE DUST Imperial Double IPA (8.2%)	
VIRTUE CIDER 7 Michigan Apple (5.0%)		6 GOLDEN ROAD MANGO CART Wheat Ale (4.0%)	
BUD LIGHT 5 American Light Lager (4.2%)		6 KONA BIG WAVE Tropical Golden Ale (4.4%)	
BUSCH 5 American Lager (4.3%)		6 BASS PALE ALE English Pale Ale (5.1%)	
		7 SWEETWATER H.A.Z.Y. IPA Tropical IPA (6.2%)	

WINES

PROSECCO BRUT | 11/44
Bianca Vigna – Conegliano Valdobbiadene D.O.C.G.
bubbles, floral, ripe pear

ROSE | 11/44
Portlandia – Willamette Valley 2019
silky, white peach, ranier cherry

CHARDONNAY | 12/48
DeWestof 'Limestone Hill' – South Africa 2020
pure & crisp, minerality, pink lady apple

SAUVIGNON BLANC | 11/44
Marisco 'The Ned' – Marlborough, NZ 2019
refreshing, key lime, guava

RIESLING | 10/40
Jones of Washington – Ancient Lakes, WA 2017
sweet, white flower, golden delicious apple



14/48 | PINOT NOIR
Owen Roe 'Grower's Guild' – Oregon 2019
silky, cherry cola, ripe raspberry

11/44 | CABERNET SAUVIGNON
Poppy – Paso Robles 2018
bold, ripe boysenberry, vanilla

09/36 | SANGIOVESE
Santodeno 'Appasimento' – Emilia Romagna 2016
lush, full-bodied, blueberry preserves

09/36 | DORNFELDER (SWEET)
Schloss Koblenz – Rheinhessen, Germany 2019
smooth, sweet raspberry, luxardo cherry

BRUT ROSE | 35
Molliard – Cremant de Bourgogne
rich, vibrant, strawberry

CHAMPAGNE | 60
Abel Charlot – Champagne, France
toast, baked apple, lemon curd

VINHO VERDE | 25
Broadbent – Portugal
thirst quenching, lemon, lime, frizzante

MOSCATO D ASTI | 42
Acquesi – Piedmonte
sweet, honeysuckle, white peach

ROSE | 38
Commanderie de la Bargemone – Provence 2019
bright, watermelon, wild strawberry

CHENIN / CHARD / VIOGNIER | 28
A.A. Badenhorst 'The Curator' – S. Africa 2019
apricot, macadamia nut, sweet citrus

PICPOUL | 30
St. Peyre — Pinet, Southern France 2019
floral, soft, ripe apple

PINOT BLANC | 36
Hopler – Austria 2018
juicy, pineapple, complex

PAIS / CARINENA | 38
Garage Wine Co. 'Phoenix Ferment' – Chile 2018
energetic, floral, depth

PINOT GRIS | 42
Owen Roe 'Crawford Beck' – Eola Amity/Willamette 2019
spring flowers, tropical fruit, clean & crisp

SAUVIGNON BLANC | 45
Materra – Oak Knoll, Napa Valley 2019
sweet grapefruit, honeydew melon, limestone minerality

CHARDONNAY | 55
Sleight of Hand 'Enchantress' – WA 2017
balanced & buttery, mcintosh apple, lemon custard

GRENACHE BLANC BLEND | 58
Sans Liege 'Call to Arms' – Paso Robles 2018
rich & delicious, ripe pear, papaya

28 | CABERNET FRANC
Vigna del Lauro – Friuli, Italy 2019
bright, pomegranate, peppercorn

30 | GAMAY
Jean Sambardier – Beaujolais Villages 2019
fresh strawberry, juicy cherry, no added sulfites

33 | TOURIGA NACIONAL BLEND
Dorina Lindemann 'Reserva' – Portugal 2015
dense, fig, ora om

38 | GRENACHE BLEND
Chateau Pegau 'Maclura' – Cotes du Rhone 2017
savory, steeped black cherry, tobacco leaf

40 | MERLOT
Chateau Macquin St. Georges – St. Emilion 2015
cedar, plum, soft tannins

42 | CINSAULT / SYRAH / CABERNET
Chateau Musar 'Juene' – Lebanon 2018
organic, fresh & juicy, black fruit

48 | PETITE SIRAH
Treasure Hunter 'Five Second Rule' – Alexander Valley 2016
fruit forward, cracked black pepper, deep & dark

50 | CABERNET SAUVIGNON
Experience – Napa Valley 2017
vevelty, luscious, ripe blackberry

54 | RHONE BLEND
Onetime Spaceman 'Moon Duck' – Paso Robles 2019
cocoa, candied cherry, strawberry compote

55 | PINOT NOIR
Alma de Cattleya – Sonoma County 2018
seamless, wild strawberry, forest floor

58 | SYRAH
Underground Wine (Mark Ryan/Trey Busch) 'Idle hands'
– Red Mountain, WA 2015
espresso, boysenberry sorbet, dried sage

STARTERS & BAR SNACKS

WINGS | 15

Smoked Honey Buffalo, Pickled Carrot, Alabama White Sauce, Bleu Cheese Crisp

PESTO HUMMUS | 11

Whipped with Olive Oil, Kalamata, Crudite, Focaccia Toast

DEVEILED EGGS | 07

Bacon, Chive, Paprika

PRETZELS | 09

Beer Cheese

14 | NACHOS

Barbacoa, Queso Blanco, Fresno, Cotija, Green Onion, Pineapple Chimichurri Salsa, Pub Chips

09 | STUFFED SPUDS

Bacon, Cheddar, Green Onion, Alabama White Sauce

09 | TOASTED RAVIOLI

Beef, Parmesan, Marinara

16 | CHARCUTERIE PLATE

Selection of Artisan Cured Meats & Cheeses with Accompaniments

SALADS

ARUGULA & BEET SALAD | 08

Pickled Beet, Arugula, Red Onion, Asparagus, Candied Pecan, Feta, Lemon Truffle Vinaigrette

FRIED CHICKEN SALAD | 15

Buttermilk-Breaded Chicken, Bacon, Mixed Greens, Carrot, Tomato, Pickled Onion, Egg, Goat Cheese Vinaigrette

11 | FANCIFIED CAESAR

Baby Gem, Candied Brioche Crouton, Parmesan Crisp, Confit Lemon, White Anchovy (Sub Smoked Chicken \$3 or Smoked Salmon \$4)

07 | CABOOSE

Mixed Greens, Radish, Cherry Tomato, Cotija, Cucumber, Red Wine Vinaigrette

St. Louis Style Thin Crust Pizza

MARGHERITA | 14

Basil, Roasted Garlic, Mozzarella, Basil Parmigiana, Tomato

PROSCIUTTO | 18

Roasted Garlic Cream, Prosciutto, Goat Cheese, Arugula, Balsamic Reduction

17 | TRIO

Provel, Italian Sausage, Pepperoni, Canadian Bacon

15 | SPINACH & ARTICHOKE

Roasted Garlic Cream Sauce, Fontina

PLATES

BURGER | 15

American Cheese, Onion, Pickle, Seasoned Fries

COUNTRY FRIED STEAK | 18

Roasted Garlic Mash, Sausage and Black Pepper Gravy

ROASTED CHICKEN | 17

Oyster Mushroom, Chicken Demi Glace

DIVER SCALLOPS | 27

Brown Butter, Lemon, Toasted Almond, Potato Hay, Haricot Verts

39 | PRIME NEW YORK STRIP

Asparagus, Carrot, Herb Butter, Roasted Garlic Mash

13 | TURKEY SANDWICH

Smoked Turkey, Pesto, Sundried Tomato, Fontina, Red Onion, Mixed Greens, Aioli, Ciabatta, Seasoned Fries

21 | SALMON

Tumeric-Tomato Butter, Charred Lemon

14 | FRENCH ONION STEAK SLIDERS

Horseradish Cream, Demi-Glace, Gruyere, Flash Fried Arugula, Carmelized Onion Roll

SIDES

FRIED BRUSSELS | 09

Sherry Vinegar, Lemon Zest, Marcona Almond

ASPARAGUS | 07

Charred Lemon, Parmesan

04 | SEASONED FRIES

04 | ROASTED GARLIC MASH