

## CLASSIC COCKTAILS

12<sup>00</sup>

**CHAMPAGNE COCKTAIL**  
Angostura Bitters, Sugar, Champagne

**NEGRONI**  
Gin, Campari, Sweet Vermouth

**OLD FASHIONED**  
Bourbon, Sugar, Angostura Bitters,  
Citrus Oil

**SAZERAC**  
Rye, Sugar, Peychaud's Bitters,  
Absinthe, Lemon Oil

**PIMM'S CUP**  
Pimm's #1, Sugar, Lemon, Ginger,  
Mint, Orange

**MARTINI (GIN OR VODKA)**  
Gin or Vodka, Dry Vermouth,  
Orange Bitters

**DARK & STORMY**  
Dark Rum, Ginger Beer, Lime

**CLOVER CLUB**  
Gin, Raspberry, Lemon, Egg White

**PISCO SOUR**  
Pisco, Sugar, Lime, Egg White

**CUBA LIBRE**  
Aged Rum, Lime, Coca-Cola

**DAIQUIRI**  
White Rum, Sugar, Lime

**MARGARITA**  
Blanco Tequila, Curacao, Lime, Agave

**MANHATTAN**  
Rye, Sweet Vermouth, Angostura Bitters

**BEE'S KNEES**  
Gin, Honey, Lemon

**JACK ROSE**  
Apple Brandy, Grenadine, Lemon

**MINT JULEP**  
Bourbon, Sugar, Mint

**WHISKEY SOUR**  
Bourbon, Sugar, Lemon, Egg White

**BLOOD & SAND**  
Blended Scotch, Orange Juice,  
Sweet Vermouth, Cherry Heering,  
Peychaud's Bitters

**AVIATION**  
Gin, Maraschino, Lemon,  
Creme de Violette

**LAST WORD**  
Gin, Green Chartreuse, Maraschino, Lime

**FRENCH 75**  
Cognac, Sugar, Lemon, Champagne

**TOM COLLINS**  
Gin, Sugar, Lemon, Soda

**BOULEVARDIER**  
Rye, Campari, Sweet Vermouth

**BROWN DERBY**  
Bourbon, Honey, Grapefruit

**MOSCOW MULE**  
Vodka, Ginger Beer, Lime

## RESERVE COCKTAILS

**MARGARITA JOVEN** | 18<sup>99</sup>  
Cava de Oro Plata Tequila, Brusco Joven Mezcal,  
Suau Orange Brandy, Pineapple Syrup,  
Lime, Peach Bitters

**OLD DAIQUIRI** | 18<sup>99</sup>  
Zafra 21 Yr Master Reserve, Lime, Sugar

24<sup>99</sup> | **NEW WORLD SAZERAC**  
Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters,  
Kubler Absinthe, Lemon Oil

## DRAFT BEERS

GOOSE ISLAND SOFIE | 08  
Belgian Saison (6.5%)



VIRTUE CIDER | 07  
Michigan Brut (5.0%)



BRECKENRIDGE  
JUICE DROP | 07  
Hazy IPA (7.0%)



BUD LIGHT | 06  
American Light Lager (4.2%)



BUSCH LIGHT | 06  
American Light Lager (4.1%)



06 | ELYSIAN SPACE DUST  
Imperial IPA (8.2%)



07 | GOLDEN ROAD  
MANGO CART  
Wheat Ale (4.0%)



08 | PERENNIAL  
SOUTHSIDE BLONDE  
Belgian-Style Blonde Ale (5.5%)



06 | KONA BIG WAVE  
Tropical Golden Ale (4.4%)



## WINES

ROSE | 11/44  
Mouton Noir "Love Drunk" - Willamette Valley 2018  
silky, white peach, rainier cherry



CHARDONNAY | 13/52  
DeWestof 'Limestone Hill' - South Africa 2020  
pure & crisp, minerality, pink lady apple



CHARDONNAY | 12/48  
Knuttel Family "Kate's Pas de Deux" -  
Russian River Valley 2021  
spicy oak, lemon custard, orange blossom



SAUVIGNON BLANC | 11/44  
Marisco 'The Ned' - Marlborough, NZ 2015  
refreshing, key lime, guava



PINOT GRIGIO | 12/48  
Alois Lageder - Trentino/Alto Adige, IT 2021  
bright melon, juicy & spritzy, organic grape



MOSCATO D'ASTI | 12/48  
Vietti - Castiglione Tinella 2022  
apricot, rose petal, ginger



14/56 | PINOT NOIR  
Owen Roe 'Grower's Guild' - Oregon 2019  
silky, cherry cola, ripe raspberry



12/48 | CABERNET SAUVIGNON  
Poppy - Paso Robles 2018  
bold, ripe boysenberry, vanilla



14/56 | RED BLEND  
Angels & Cowboys - Sonoma County 2019  
Zinfandel-based, Syrah, Grenache - dark cherry, plum, toasty  
French oak



13/52 | ZINFANDEL  
Valravn - Sonoma County 2019  
black raspberry, pepper, blueberry compote



## STARTERS & BAR SNACKS

PRETZELS | 12  
Beer Cheese

HUMMUS | 12  
Whipped with Olive Oil, Kalamata, Crudite, Feta, Naan Bread

STUFFED TOTS | 10  
Bacon, Cheddar, Green Onion, Alabama White Sauce

WINGS | 18  
Smoked Honey Buffalo Sauce, Pickled Carrot, Alabama White Sauce

PEEL & EAT SHRIMP | 16  
Hot & Spicy Butter, Charred Lemon

NACHOS | 15  
Chorizo, Queso Blanco, Cotija, Pineapple Chimichurri Salsa, Pickled Fresno, Green Onion, Tortilla Chips

TOASTED RAVIOLI | 12  
Beef, Parmesan, Marinara

DEVILED EGGS | 09  
Bacon, Chive, Paprika

CHARCUTERIE | 22  
Selection of Artisanal Meats & Cheeses with Accompaniments

FRIED MAC N' CHEESE | 10  
Smoked Gouda, Bacon, Campfire Sauce

BRUSCHETTA | 11  
Grilled Focaccia, Olive Tapenade, Tomato Basil, Goat Cheese

CRISPY BRUSSELS SPROUTS | 07  
Memphis Sauce, Pretzel Crumble

## SALADS

### HOUSE | 08

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

### BEET | 09

Baby Arugula, Beet, Grilled Asparagus, Goat Cheese, Candied Pecan, Lemon Truffle Vinaigrette

### SPRING | 09

Field Greens, Strawberry, Blueberry, Goat Cheese, Red Onion, Granola, Lemon Vinaigrette

### CAESAR | 11

Baby Kale, Focaccia Crumble, Asiago, Parmesan Crisp (Add Chicken \$5)

### COBB | 17

Fried Chicken, Romaine, Roasted Tomato, Candied Bacon, Bleu Cheese, Avocado, Red Onion, Chopped Egg, Creamy Roasted Garlic Dressing

### SOUP OF THE DAY | 07

## KIDDOS

### ANTS ON AN APPLE | 05

Apple, Peanut Butter, Baby Raisin

### SNACK-ABLE | 06

Canadian Bacon, White American, Cracker, Apple Sauce

### CHICKEN TENDERS | 09

Waffle Fries

### KID BURGER | 09

White American Cheese, Waffle Fries

### CHEESE PIZZA | 07

## PIZZA

### MARGHERITA | 17

Basil, Tomato, Roasted Garlic, Mozzarella, Basil Parmigiana

### TRIO | 19

Italian Sausage, Pepperoni, Canadian Bacon, Mozzarella

### PROSCIUTTO | 18

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

### BROCCOLINI | 17

Garlic Cream Sauce, Grilled Broccolini, Pickled Pepper, Tomato, Mozzarella, Feta, White Wine Vinegar Drizzle, Bread Crumb - Add Chicken \$5

### BBQ CHICKEN | 18

White Cheddar, Grilled Chicken, Pineapple, Green Onion, Pickled Fresno, Crispy Onion

## SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

### SMASH BURGER | 16

White American, Griddled Onion, Campfire Sauce, Pickle, Potato Bun

### CHICKEN SANDWICH | 16

Grilled Chicken, Pesto Aioli, Fresh Mozzarella, Roasted Tomato, Basil, Arugula, Balsamic Drizzle, Whole Wheat Bun

### SMOKED PULLED PORK | 14

Barbeque Sauce, Potato Bun, Crispy Onion, Pickle

### TURKEY CLUB | 15

Smoked Turkey, Bacon, Fontina, Avocado, Pickled Red Onion, Roasted Jalapeno Aioli, Iceberg, Wheat Bread

### CHICKEN SALAD | 15

Grilled Chicken, Almond, Citrus, Tarragon Dijonaise, Shredded Lettuce, Whole Grain Bread

## ENTRÉES

### NEW YORK STRIP | 42

House Spice Blend, Herb Butter, Grilled Asparagus, Roasted Garlic Mash

### PORK CHOP | 25

Chimichurri Fingerling Potato, Parmesan, Grilled Broccolini, Citrus Mustard Glaze

### SALMON | 28

Lemon Pepper Seared, Ancient Grain Pilaf, Sauteed Spinach, Lemon Dill Yogurt

### COUNTRY FRIED STEAK | 22

White Peppered Gravy, Whipped Potato, Honey Glazed Carrot

### ROASTED CHICKEN | 24

Au Gratin Potato, Succotash, Lemon Thyme Butter

### MAC N' CHEESE | 21

Cavatappi, Gouda & White Cheddar Cream Sauce, Grilled Chicken, Old Bay Goldfish Cracker

### BBQ PORK STEAK | 22

Molasses BBQ, Potato Salad, Broccoli Salad

### CHICKPEA PENNE | 19

Vegan Bolognese, Asparagus, Grape Tomato, Basil, Dairy Free Parmesan, Gluten Free Penne

## DESSERTS

### CHOCOLATE LAVA CAKE | 08

Whipped Cream, Chocolate Sauce

### GOOEY BUTTER CAKE | 09

Raspberry Sauce

### BASQUE CHEESECAKE | 09

Crustless, Strawberry Coulis, Whipped Cream, Orange Zest