

## CLASSIC COCKTAILS

12<sup>99</sup>

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

## RESERVE COCKTAILS

<b>MARGARITA JOVEN</b>   18 <sup>99</sup> Cava de Oro Plata Tequila, Oro de Oaxaca Mezcal, Suau Orange Liqueur, Pineapple Syrup, Lime, Peach Bitters		<b>24<sup>99</sup>   NEW WORLD SAZERAC</b> Whistle Pig 10 Yr Rye, Sugar, Peychaud's Bitters, Kubler Absinthe, Lemon Oil	
<b>OLD DAIQUIRI</b>   18 <sup>99</sup> Zafra 21 Yr Master Reserve, Lime, Sugar			

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ASK YOUR SERVER IF YOU HAVE ANY QUESTIONS OR CONCERNS.

## DRAFT BEERS

**GOOSE ISLAND | 08**  
**HAZY BEER HUG**  
 Hazy IPA (6.8%)



**BRECKENRIDGE | 10**  
**VANILLA PORTER**  
 American Porter (5.4%)



**KONA BIG WAVE | 09**  
 Golden Ale (4.4%)



**HOEGAARDEN | 10**  
 Belgian White (4.9%)



**07 | ELYSIAN SPACE DUST**  
 Imperial IPA (8.2%)



**06 | BUD LIGHT**  
 American Light Lager (4.2%)



**07 | AMBERBOCK**  
 Dark Lager (5.1%)



**07 | ESTRELLA JALISCO**  
 Mexican Pilsner (4.5%)



**09 | MOTHER'S FLIP CIDER**  
 Hard Cider (5.5%)



## WINES

**ROSE | 11/44**  
 Mark Ryan "Mr. Pink" - Columbia Valley 2022  
 ripe strawberry, guava, elderflower



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



**CHARDONNAY | 13/52**  
 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



**SPARKLING RIESLING | 12/48**  
**NON-ALCOHOLIC**



Leitz "Eins Zwei Zero" - Rudesheim, Germany  
 white peach, green apple, bubbly

**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**  
 Valrav - Sonoma County 2019  
 black raspberry, pepper, blueberry compote



**11/44 | MALBEC**  
 Matchbook - Dunnigan Hills 2019  
 juicy blackberry, smoky vanilla, baking spice



## 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

### DEILED EGGS | 09

Bacon, Chive, Paprika

### 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

### CAESAR | 11

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

### COBB | 19

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

### SOUP OF THE DAY | 07

## SANDWICHES

(SERVED WITH SEASONED WAFFLE FRIES)

### SMASH BURGER | 16

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

### CHICKEN SANDWICH | 17

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

### TURKEY CLUB | 15

Smoked Turkey, Bacon, Fontina, Avocado, Pickled Red Onion, Roasted Jalapeno Aioli, Iceberg, Wheat 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, Brussels Sprout, Lemon Thyme Butter

### MAC N' CHEESE | 21

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

### CHICKPEA PENNE | 19

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

## KIDDOS

### ANTS ON AN APPLE | 05

Apple, Peanut Butter, Baby Raisin

### CHICKEN TENDERS | 09

Seasoned Waffle Fries

### KID BURGER | 09

White American Cheese, Seasoned Waffle Fries

### CHEESE PIZZA | 07

## DESSERTS

### CHOCOLATE LAVA CAKE | 08

Whipped Cream, Chocolate Sauce

### GOOEY BUTTER CAKE | 09

Raspberry Sauce

### BASQUE CHEESECAKE | 09

Crustless, Lemon Curd, Blueberry Compote, Whipped Cream, Lemon Zest