

# Cocktails

## COSMOPOMITAN

House vodka, pomegranate juice, lime juice, simple syrup

## EMPRESS 75

Empress elderflower & rose gin, lemon juice, simple syrup, prosecco



## THE GRAND MARG

G4 reposado tequila, grand marnier, triple sec, lime juice, muddled orange.

Rim with salt, sugar or tajin.

## PINEAPPLE GHOST MARG

Ghost spicy tequila, pineapple juice, triple sec, lime juice, jalapeno garnish.

Rim with salt, sugar or tajin.



## MULE SMASH

House vodka, lime juice, muddled cherries and orange, topped with ginger beer, lime garnish.

## RUM SOUR

Planteray Rum, St. Germaine, pineapple or pomegranate juice, simple syrup, lemon juice, egg whites.

## VERY CHERRY OLD FASHION

Basil Hayden, orange bitters, dark cherry simple syrup, orange peel & cherry garnish.

## SOUTHSIDE

Beefeater gin, lemon juice, simple syrup, mint

## PAPER PLANE

Makers, Aperol, Amaro, lemon juice, Angostura bitters

# CLASSICS

OLD FASHION



MOSCOW MULE

RYE WHISKEY SOUR

ESPRESSO MARTINI

HOUSE MARGARITA

LEMON DROP MARTINI

BLOODY MARY



APEROL SPRITZ

MIMOSA

DIRTY BLUE CHEESE MARTINI

## WHISKEY & BOURBON SELECTION

Makers Mark

Basil Hayden

Woodford Reserve

Woodford Rye

Buffalo Trace

Jameson





# WHITES

GLASS/BOTTLE

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## MASCHIO PROSECCO-ITALY

Fruity, floral and refreshing with notes of apple, peach & citrus. Slightly sweet finish with notes of almond. Pairs well with appetizers, vegetables, meat or fish. Also pairs well with fried foods, pastries & desserts with more of a citrus element. \$9/\$27

## PIQUITOS MOSCATO-SPAIN

Bright, fruity & floral with notes of orange peel, honeysuckle and citrus. Balanced sweetness & crispiness from a slight bit of fizz. Pairs well with sweet or savory dishes, spicy Asian or Mexican inspired dishes, cured meats or fruit based desserts. \$8/\$25

## SANTI PINOT GRIGIO- ITALY

Refreshing & dry with flavors of pear, apricot, green apple & tropical fruits. Soft on the palate with lively acidity. Pairs well with seafood, especially grilled fish & shellfish. Some poultry with more of a citrus element, fresh salads, light pasta and cheeses. \$8/\$28

## ZOCKER GRUNER VELTLINER- AUSTRIA

Vibrant, peppery & crisp with notes of lemon, lime & peach. Balanced acidity with good minerality. Pairs well with spicy Asian inspired dishes, rich fried foods, seafood & asparagus.

\$11/\$31

## VAVASOUR SAUVIGNON BLANC- NEW ZEALAND

Crisp & zesty with tropical notes of grapefruit, passionfruit, guava & peach. Crisp acidity and minerality. Pairs well with seafood, fresh salads, grilled chicken & green vegetables. Make it noteworthy and add our fresh jalapeno slices- + \$1.00

\$10/\$29

## HARKEN CHARDONNAY-CALIFORNIA

Rich flavors of crème brûlée, buttered toast & warm oak balanced by notes of pear, apple and vanilla. Pairs well with creamy, savory dishes like chicken, seafood pasta and cheeses.

\$9/\$28



## REDS

GLASS/BOTTLE

### THE PALE ROSE- FRANCE

Dry, crisp & refreshing with notes of peach, grapefruit & red berries. Pairs well with burgers, BBQ, seafood and light salads. Very versatile wine.

Spice it up with a few of our fresh jalapeno slices- +\$1.00

\$9 / \$28

### FIRESTEED PINOT NOIR- OREGON

Bright and expressive with notes of cherry, raspberry and cranberry followed by an earthy finish. Pairs well with salmon, poultry, pork or earthy dishes that contain mushrooms.

\$9 / \$28

### BELLE GLOS PINOT NOIR- CALIFORNIA

Bold, fruit-forward and rich with notes of dark fruits like black cherry, blackberry & plum. Pairs well with roasted meats, earthy dishes or burgers.

\$20 / \$50

### WENTE CABERNET SAUVIGNON- CALIFORNIA

Balanced and silky with notes of blackberry, black cherry and plum. Smooth finish with notes of vanilla, baking spices and cedar. Pairs well with rich, savory dishes like steak, lamb and burgers.

\$10 / \$30

### AUSTIN HOPE CABERNET SAUVIGNON- CALIFORNIA

Rich and full-bodied with bold, dark fruits such as blackberry, black cherry & currant. Pairs well with rich, savory dishes like steak, lamb & burgers.

\$20 / \$50

# On Draft



Michelob Ultra \$6

Blue Moon \$7.50

Buenaveza Mexican Lager \$7.50

Sierra Nevada Hazy IPA \$7.50

Aslin Sour \$7.50

Yazoo Red Ale \$7.50

Seasonal Rotating \$7.50

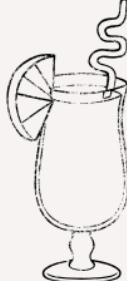
Caleb's Pick \$7.50

## MOCKTAILS

### CRAN-CHERRY FIZZ

Cranberry, lime, club soda, cherry simple syrup

### SHIRLEY TEMPLE

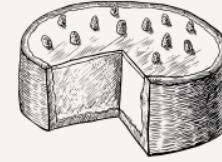


Sprite, grenadine, lime juice, cherries

### FUZZY NAVEL

OJ, Peach nectar, lime juice, club soda

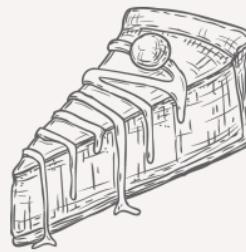
# Desserts



-ASK ABOUT OUR SEASONAL DESSERT-

CINNAMON CARAMEL CHEESECAKE \$9

CHOCOLATE LAVA CAKE & ICE CREAM \$8



COOKIE BUTTER BANANA PIE \$8

ROOT BEER FLOAT \$5



HOT FUDGE BROWNIE & ICE CREAM \$8