

STIRRED AND SHAKEN

When to stir and when to shake? Stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that contain high alcohol content, such as the Martini or Manhattan. Shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

- 15 **Unfiltered Martini**
The original martini created in the 1860's was crafted with equal parts of Gin and Sweet Vermouth. Belvedere Unfiltered, made with Dankowskie Diamond Rye is combined with Dry Vermouth to create one of our most popular cocktails.
- 14 **Negroni**
Created in the early 1900's in Florence. The Botanist Gin, Campari and Sweet Vermouth. A classic blend of bitter and sweet—the perfect aperitif.
- 15 **Cosmopolitan 25**
In honor of the Cosmopolitan's 25th Anniversary, celebrate with Grey Goose Vodka shaken with Muddled Limes, Cointreau and a splash of Chandon Rosé.
- 15 **Botanical Crush**
A classic smash. Hendrick's Gin muddled with Fresh Lemon, Mint and a touch of Sugar.

IN THE BARREL  What is old is new again. Brown Spirits are back in style with variations on the classic Manhattan and Old Fashioned using a variety of spirits ranging from traditional Ryes to Bourbons and Rums.

- 12 **Rye Manhattan**
Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.
- 15 **Craft Manhattan**
Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.
- 18 **Añejo Old Fashioned**
A Tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, Simple Syrup and Angostura Bitters.
- 15 **Tennessee Old Fashioned**
A classic Old Fashioned made with Dickel Tennessee Rye, Simple Syrup and Angostura Bitters. Served with an Orange Twist and a Cherry.

TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

- 12 **Moscow Mule**
Ketel One Vodka and Ginger Beer.
- 11 **Champagne Cobbler**
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 12 **Texas Greyhound**
Tito's Handmade Vodka, Freshly Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.
- 12 **Queen's Park Swizzle**
A twist on a Mojito made with Bacardi Superior Rum, Fresh Lime, Mint and Bitters.

WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

- 15 **Elevated Organic Margarita**
Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar.
- 16 **Reposado Paloma**
One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of Salt.
- 18 **Añejo Honey Margarita**
Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Honey.
- 15 **Grapefruit Jalapeño Margarita**
A sweet heat Margarita. Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.

 **HOMEGROWN** Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

- 15 **Tequila Maple Smash**
Herradura Añejo Tequila, Maple Syrup, Fresh Lemon and Mint, served on the rocks.
- 11 **Sunshine Orange Collins**
Hendrick’s Gin, Orange and Fresh Lemon, topped with Club Soda.
- 12 **Raspberry Tea Lemonade**
Deep Eddy Sweet Tea Vodka, Fresh Lemon, Raspberry Purée and Iced Tea.
- 11 **Black Cherry Whiskey Sour**
Knob Creek Rye, Fresh Lemon and Sugar shaken with Fee Brothers Cherry Bitters.

WHAT’S BREWING

- 6.5 **AMERICAN**
Budweiser | Bud Light
Michelob ULTRA | Miller Lite
- 7.5 **PREMIUM**
Stella Artois | Sam Adams Boston Lager
Corona Extra | Heineken
Guinness Draught Stout
Amstel Light
St. Pauli Girl - na
- 8 **REGIONAL & CRAFT**
Blue Moon | Stone Pale Ale | Lagunitas IPA
Ballast Point Sculpin IPA | Seasonal Handle

WINES BY THE GLASS

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

SPARKLING WINES

8	Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml
11	Marquis de La Tour, Brut Sparkling Loire Valley, France, NV 187ml
11	Chandon, Rosé California, NV, 187ml

6 oz pour | 9 oz pour

11 | 14

11 | 14

13 | 16

11 | 14

12 | 15

13 | 16

WHITE & BLUSH WINES

Kris, Pinot Grigio, "Artist Cuvee"
delle Venezie, Italy

Joel Gott, Sauvignon Blanc
California

Whitehaven, Sauvignon Blanc
Marlborough, New Zealand

Sacha Lichine SLS Rosé, Single Blend
Languedoc, France

Wente Vineyards Morning Fog, Chardonnay
Livermore Valley, California

Kendall-Jackson, Chardonnay, "Vintner's Reserve"
California

6 oz pour | 9 oz pour

12 | 15

13 | 16

12 | 15

11 | 14

13 | 16

13 | 16

18 | 24

RED WINES

Hahn, Pinot Noir, "Nicky Hahn"
Monterey, California

Nielson by Byron, Pinot Noir
Santa Barbara, California

Charles Smith Wines, Merlot, "The Velvet Devil"
Columbia Valley, Washington

Genesis by Hogue, Meritage
Columbia Valley, Washington

Terrazas Alto del Plata, Malbec
Mendoza, Argentina

Louis M. Martini, Cabernet Sauvignon
California

Beringer, Cabernet Sauvignon
Knights Valley, California

SMALL BITES

- 11 **Mini Reuben Sandwiches**
Shaved Pastrami / Housemade Sauerkraut / Swiss Cheese
1000 Island Dressing / Griddled Bacon / Ciabatta Bread
- 14 **Ahi Poke**
Ahi Tuna / Rainbow Quinoa / Sriracha Aioli / Cucumber
Seaweed Salad / Wasabi Crème / Ponzu
- 9 **Guacamole & Salsa**
Guacamole / Fire Roasted Salsa / Housemade Tortilla Chips
- 11 **Warm Artichoke Dip**
Toasted Pita / Garden Vegetables
- 12 **Classic Hummus**
Extra Virgin Olive Oil / Smoked Paprika
- 14 **Nachos**
Nacho & Pepperjack Cheese / Pico de Gallo / Pinto Beans
Jalapeños / Green Onions / Sour Cream / Guacamole
Fire Roasted Salsa
Add: Chicken 7 / Ribeye Steak 9 / Shrimp 11
- 12 **Fish Taco**
Grilled Market Catch / Jalapeño / Shredded Cabbage
Cotija Cheese / Fire Roasted Salsa / Lime Crème / Corn Tortilla
- 15 **Buffalo Chicken Wings**
Blue Cheese Dressing
- 16 **Cheese & Charcuterie**
Herb Crusted Goat Cheese / Grilled Brie / Serendipity
Cheddar / Blue / Varzi Salami / Marcona Almonds / Olives
- 9 **Bar Meatballs**
Housemade Meatballs / Marinara / Parmesan Cheese
- 12 **Cheese Quesadilla**
Colby / Queso Fresco / Mozzarella / Sour Cream
Guacamole / Fire Roasted Salsa
Add: Chicken 7 / Ribeye Steak 9 / Shrimp 11

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES & SUCH

Sandwiches served with Seasoned French Fries, Coleslaw or Artisan Kettle Chips

- 16 **Philly Cheesesteak**
Shaved Rib Eye / Sweet and Spicy Peppers / Sautéed Onions & Mushrooms / Cheez Whiz / Toasted Hoagie
- 14 **Meatball Grinder**
House Meatballs / Marinara / Melted Provolone / Toasted Garlic Hoagie
- 12 **Grilled Cheese & Smoked Bacon**
Applewood Bacon / Pork Belly / Cheddar / Grilled Onions / Toasted Pancetta-Ciabatta Bread
- 14 **Turkey BLT**
Smoked Turkey Breast / Lettuce / Tomato / Bacon / Avocado / Aged Cheddar / Mustard Aioli / Toasted Pancetta-Ciabatta Bread
- 16 **Old School Burger**
Twin All Beef Patties / American Cheese / Shredded Lettuce / Tomato / Caramelized Onion / Toasted Brioche Bun
- 16 **Lamb Gyro**
Roast Leg of Lamb / Cucumber and Feta Slaw / Tzatziki / Grilled Pita
- 12 **Fish & Chips**
Ale Battered Haddock / Seasoned Fries / Fried Caper Remoulade / Coleslaw
- 12 **Caesar Salad**
Romaine / Sun-Dried Tomato Pesto / Shaved Parmesan / Country Croutons / Caesar Dressing
- 14 **Spinach Salad**
Bloomsdale Spinach / Gorgonzola / Mushroom / Cherry Tomato / Radish / Soft Boiled Egg / Cucumber / Balsamic Vinaigrette
Add: Chicken 7 / Ribeye Steak 9 / Shrimp 11

SWEET TREATS

- 10 **Vanilla-Custard Filled Donut Bites**
Raspberry and Blueberry Sauces / Lemon / Whipped Cream
- 9 **Guinness Ice Cream Float**
Housemade Coffee Ice Cream
- 9 **Peanut Butter Cookie Ice Cream Sandwich**
Roasted Banana Ice Cream / Salted Caramel Praline Candy
- 8 **Warm Mocha Toffee Brownie Bites**

HONEY AT THE BAR

- 12 **Bee Sting**
Svedka Grapefruit Jalapeño Vodka / Orange Blossom Honey Water / Hand-Squeezed Lemon and Grapefruit Juices / shaken to perfection
- 12 **Pink Moon Shandy**
Deep Eddy Ruby Red Grapefruit Vodka / shaken with Orange Blossom Honey Water / Fresh Lemon and Grapefruit Juices / topped with Blue Moon Belgian " White Ale
- 13 **Brown Derby Refresher**
Jack Daniel's Tennessee Honey Whiskey / shaken with Honey Water and Fresh Grapefruit Juice / topped with a Splash of Club Soda
- 13 **Orange Blossom Margarita**
Herradura Reposado Tequila / Orange Blossom Honey Water / Fresh Lime Juice / Splash of Grapefruit Juice shaken to perfection