

# SOFT DRINKS

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Coke  
Diet Coke  
Coke Zero  
Sprite  
Dr. Pepper  
Ginger Ale

Lemonade  
Iced Tea  
Raspberry Iced Tea  
Powerade  
Root Beer  
Cranberry Juice

# LIQUOR SELECTIONS

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## CORDIALS

Bailey's  
Cointreau  
Disaronno  
Drambuie

Grand Marnier  
Jagermeister  
Kahlua  
Well Brandy

## GIN

Bombay Sapphire  
Hendrick's  
Tanqueray  
Zephyr

## SCHNAPPS

Flavors vary

## RUM

Bacardi Silver  
Captain Morgan  
Hamilton Demerara  
Malibu

## TEQUILA

Corazón  
Don Julio Añejo  
Don Julio 1942  
Hornitos Plata  
Herredura Reposado  
LALO

## VODKA

360 Double Chocolate  
Absolut  
Deep Eddy's Lemon  
Figuenza (Fig Flavor)  
Grey Goose  
Ketel One  
St. George Green Chili  
Tito's

## WHISKEY

Black Velvet  
Buffalo Trace  
Bulleit  
Bulleit Rye  
Canadian Club  
Crown Royal  
Crown Royal Apple  
Dewars  
Fireball  
Jack Daniels

Johnny Walker Black  
Johnny Walker Red  
Jameson  
Jim Beam  
Macallen 12  
Maker's Mark  
Seagram's 7  
Southern Comfort 100  
Windsor

# BEERS ON TAP

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*\$3 taster (5 oz) | \$7 pint | \$19 pitcher*

## **Barrio ‘Coyote Hazy’ Hazy IPA**

Tropical aromas and a rich mouthfeel.

6.4% ABV

## **Barrio Blonde**

Light, crisp, and refreshing.

5.0% ABV

## **Cali Squeeze Blood Orange Hefeweizen**

Easy-drinking wheat ale with juicy orange.

5% ABV

## **Dos Equis Ambar**

Full-flavor, refreshing amber lager.

4.7% ABV

## **Dos Equis Lager**

Smooth, flavorful golden Pilsner-style beer.

4.2% ABV

## **Dragoon IPA**

Herbal and malty, with citrusy hops.

7.3% ABV

## **Firestone Walker 805**

Light, refreshing blonde ale.

4.7% ABV

## **Michelob Ultra**

Low-calorie light lager.

4.2% ABV

## BEERS BY THE BOTTLE

*\$5 domestic (D) /// \$6 imported (I)*

Budweiser (D) | Bud Light (D) | Coors  
(D) | Coors Light (D) | Corona Extra (I)  
| | Heineken (I) | Michelob Ultra (D) |  
Miller (D) | Modelo Especial (I) |  
Modelo Negra (I) | Stella Artois (I)

Guinness (nitro can) (\$6)

8ZERO5 (N.A.)

Corona o.o (N.A.)

Heineken o.o (N.A.)

Stella Artois (N.A.)

*Other options may be available  
(bottled or canned) - please ask your  
server.*

# WHITES

gls | btl

<b>Eola Hills Chardonnay</b>	11   36
Oregon   Well structured, with soft tropical fruit notes and a subtle but crisp finish. Pair with white meats, fish, or earthy salads.	
<b>Hess Shirtail Chardonnay</b>	10   33
Monterey, CA   Ripe Gala apple, lemon zest, and a kiss of oak. Pair with chicken, pork, or salads.	
<b>Conundrum White Blend</b>	11   36
California   Ruby grapefruit, peach, apple, citrus, and a kiss of oak. Long, juicy finish. Pair with chicken, white fish, or seafood.	
<b>Ryan Patrick Sauvignon Blanc</b>	10   33
Columbia Valley, WA   Citrus, peach, and nectarine with herbal undertones. Pair with chicken, seafood, and medium-weight salads.	
<b>Yealands Sauvignon Blanc</b>	11   36
Marlborough, NZL   Green tropical fruits with a crisp mineral finish. Pair with fish, seafood, or chicken.	
<b>Bodegas Fillaboa Albariño</b>	11   36
D.O. Rías Baixas, SPA   Pineapple, stone fruits, and citrus with a vibrant acidity. Pair with fish, seafood, or chicken.	
<b>Barone Fini Pinot Grigio</b>	11   36
D.O.C. Valdadige, ITA   Honeydew and ripe apples. Bright acidity and warm minerality. Crisp, lingering mouthfeel. Pair with fruit-forward salads or seafood.	
<b>MAN Family Chenin Blanc</b>	10   33
Coastal Region, SA   Full-bodied, with peach and apple flavors and smooth minerality. Pair with chicken, seafood, or pork.	
<b>Clean Slate Riesling</b>	10   33
Mosel, GER   Ripe peach, citrus fruits, a touch of honey, and vibrant acidity. Pair with earthy salads, chicken, or white fish.	
<b>San Simeon Viognier</b>	10   33
Paso Robles, CA   Bright and luscious. Ripe peach, tropical notes, and a long finish. Pair with seafood, chicken, and white fish.	
<b>Riva de la Rosa Frascati</b>	11   36
D.O.C. Frascati, ITA   Vibrant fruity flavors and firm minerality. Eminently quaffable. Pair with chicken, fish, or salads.	
<b>Castello del Poggio Moscato d'Asti</b>	11   36
D.O.C.G Moscato de Asti, ITA   Orange blossoms, white peach, and honey. Crisp, lingering finish. Pair with seafood, fish, or fruit-forward salads.	
<b>Cantine Maschio Prosecco</b>	187mL   9 split
Vazzola, Trevino, ITA   A fruit-forward sparkler with flavors of peach and almonds. Pair with any starter, seafood, or salad.	

# REDS

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gls | btl

## Conundrum Red Blend

10 | 33

California | Dried fruit, chocolate-covered cherries, and a wisp of smoke. Pair with earthy-flavored poultry .

## Lançon La Solitude Côtes du Rhône

11 | 36

A.O.C Côtes du Rhône, FRA | Red berries and gentle spices. Medium-light body. Pair with chicken, pork, or earthy salads.

## Klinker Brick Old Vine Zinfandel

11 | 36

Lodi, CA | Plum, cranberry, and a hint of black pepper. Pair with grilled beef, lamb, or poultry.

## Underwood Pinot Noir

9 | 30

Oregon | Raspberry, cocoa nib, and vanilla bean. Pair with beef, poultry, or red fish.

## Scarpetta Frico Sangiovese

9 | 30

I.G.T Rosso Toscana | Tart cherry, cranberry, plum framed with a great dried savory herb note. Pair with beef, poultry, or tomato sauces.

## CasaSmith Cervo Barbera

13 | 42

Wahluke Slope, WA| Single-vineyard. Dark rose, lava rock, and a hint of mountain forest vegetals. Pair with beef or complex red sauces.

## Opolo Cabernet Sauvignon

13 | 42

Paso Robles, CA | Blueberry, black cherry, plum, loam, and toasted oak. Pair with grilled white meats and lightly flavored game poultry.

## San Simeon Cabernet Sauvignon

14 | 45

Paso Robles, CA | Blackberry, ripe plum, cocoa, and cedar. Fine-grained tannins and a long finish. Pair with preserved or earthy-flavored pork and beef dishes.

## Zenato Valpolicella Superiore

13 | 39

D.O.C. Valpolicella, ITA | Dry and smooth with a delicate bouquet and robust cherry and prune notes. Pair with pastas and roasted or grilled meats.

## Alexander Valley Merlot

12 | 39

Alexander Valley, Sonoma, CA | Cherry, cassis, and blackberry. Pair with chicken or pork.

## Michael David Sixth Sense Syrah

11 | 36

Lodi, CA | Ripe raspberry, black licorice, and tobacco lead into a long finish. Pair with beef, barbecue, or earthy dishes.

## Trapiche Broquel Malbec

11 | 36

Mendoza, ARG | Earthy black fruits with oaky notes. Tannins on the lighter side. Pair with earthy-flavored pork or poultry, or with grilled beef.

## Roscato Rosso Dulce Sweet Red

9 | 30

Italy | A fizzy, sweet, low-alcohol (7%) red blend with notes of cherry and strawberry. Pair with spicier dishes, breakfast selections, or dessert .

# DESSERTS

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*Prices vary; all items made in-house  
except ice cream*

## **Crème Brûlée**

Traditional custard with a crunchy layer  
of caramelized sugar on top.

## **Tiramisu**

Classic Italian layered dessert featuring  
coffee-dipped ladyfinger pastries,  
mascarpone, and cocoa powder.

## **Chocolate Raspberry Gâteau**

Decadent flourless chocolate cake topped  
with a raspberry drizzle.

## **Pecan Pie Bread Pudding**

Savory bread pudding with an autumnal  
twist.

## **Ice Cream**

Vanilla, Chocolate, or Spumoni. One, two,  
or three scoops.

# DESSERT DRINKS

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## **Chocolate Martini | \$10**

A decadent mixture of Bailey's, chocolate  
vodka, Galliano Ristretto, Licor 43, and  
creamer. Served in a chocolate-drizzled  
glass.

## **Irish Coffee | \$9**

Liven up your after-dinner coffee with  
Jameson Irish Whisky and Bailey's Irish  
Cream.

## **Peppermint Patty | \$8**

Peppermint Schnapps provides a cool edge  
to a traditional hot chocolate topped with  
whipped cream.

## **T. Fladgate 10 Year Tawny Port | \$10**

This traditional fortified wine features ripe  
figgy, jammy flavors and a long finish. 3oz.  
pour.

# **SIGNATURE COCKTAILS**

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## **The Birdie | \$8**

Hendrick's gin and Fentiman's rose lemonade garnished with cucumber and lemon.

## **Corazón Margarita | \$9**

Corazón Blanco tequila, St. George Green Chile Vodka, mango puree, lime juice, and Bittermens Hellfire bitters.

## **Blueberry Smash | \$8**

Classic lemonade kicked up with blueberry puree and vodka.

## **Prickly Pear Margarita | \$13**

A classic margarita made with Don Julio and prickly pear puree.

## **Pineapple Fig-tini | \$12**

Fig vodka, pineapple juice, and raspberry puree give this martini a tropical punch.

## **The Royal Mule | \$12**

Green apple Crown Royal, ginger beer, raspberry puree, and lime combine to make a top shelf mule with a fruity kick.

## **Classic Old Fashioned | \$12**

Buffalo Trace, chocolate molé bitters, maple syrup, and muddled orange.

Craving something you don't see? Check out our Liquors list, or ask your server or bartender about other options!