

SOFT DRINKS

Coke	Lemonade
Diet Coke	Iced Tea
Coke Zero	Raspberry Iced Tea
Sprite	Powerade
Dr. Pepper	Root Beer
Ginger Ale	Cranberry Juice

LIQUOR SELECTIONS

CORDIALS

Bailey's	Grand Marnier
Cointreau	Jagermeister
Disaronno	Kahlua
Drambuie	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
NEFT
St. George Green Chili
Tito's

WHISKEY

Black Velvet	Johnny Walker Black
Buffalo Trace	Johnny Walker Red
Bulleit	Jameson
Bulleit Rye	Jim Beam
Canadian Club	Macallen 12
Crown Royal	Maker's Mark
Crown Royal Apple	Seagram's 7
Dewars	Southern Comfort 100
Fireball	Windsor
Jack Daniels	

BEERS ON TAP

\$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

Barrio Mocha Java Stout

Complex ale. Notes of coffee and cocoa. 5.6% ABV

Cali Squeeze Blood Orange Hefeweizen

Easy-drinking wheat ale with juicy orange. 5% ABV

Coors Light

American light lager. Crisp, refreshing. 4.2% ABV

Dos Equis Ambar

Full-flavor, refreshing amber lager. 4.7% ABV

Dos Equis Lager

Smooth, flavorful 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

Sam Adams Seasonal

Varies by season; please ask for details.

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)

8ZERO5 (N.A.)

Corona o.o (N.A.)

Heineken o.o (N.A.)

Stella Artois (N.A.)

Other options may be available - please ask your server.

WHITES

gls | btl

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

REDS

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, ITA | 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

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 Mousse

Creamy house-made chocolate mousse with raspberry sauce.

Pecan Pie Bread Pudding

Savory bread pudding with an autumnal twist.

Ice Cream

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

DESSERT DRINKS

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

Live 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.

P. Ximénez San Emilio Sherry | \$10

A sweet, velvety fortified wine with aromas of dates, raisins, and figs. 3 oz. pour.

SIGNATURE COCKTAILS

Lynsey's Spirits Lifter | \$9

An homage to our much-missed mixologist, Lynsey Stevens.

Cointreau Blood Orange Spritz with NEFT vodka.

The Birdie | \$8

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

Corazón Margarita | \$10

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!