

SOFT DRINKS

Coke
Diet Coke
Coke Zero
Sprite
Dr. Pepper
Ginger Ale

Lemonade
Orange Fanta
Iced Tea
Raspberry Iced Tea
Powerade
Root Beer
Cranberry Juice

LIQUOR SELECTIONS

CORDIALS

Aperol
Bailey's
Cointreau
Disaronno
Drambuie
Grand Marnier

Hennessy
Jagermeister
Kahlua
Torres 10 Brandy
Well Brandy

GIN

Bombay Sapphire
Hendrick's
Tanqueray
Zephyr
MockOne (N.A.)

SCHNAPPS

Flavors vary

RUM

Bacardi Silver
Captain Morgan
Hamilton Demerara
Malibu
MockOne (N.A.)

VODKA

360 Double Chocolate
Absolut
Deep Eddy's Lemon
Figuenza (Fig Flavor)
St. George Green Chili

Grey Goose
Ketel One
NEFT
Tito's

TEQUILA

Corazón
Don Julio Reposado
Don Julio Añejo
Don Julio 1942

Hornitos Plata
LALO
Patrón Silver
MockOne (N.A.)

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

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

Coors Light

American light lager. Crisp, refreshing. 4.2% ABV

Michelob Ultra

Low-calorie light lager. 4.2% ABV

Huss 'Coyote Blonde'

Lightly hopped German-style Kölsch. 4.7% ABV

Firestone Walker 805

Light, refreshing blonde ale. 4.7% ABV

Dos Equis Lager

Smooth, flavorful Pilsner-style beer. 4.2% ABV

Dos Equis Ambar

Full-flavor, refreshing amber lager. 4.7% ABV

Cali Squeeze Blood Orange Hefeweizen

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

Deschutes 'Fresh Haze' Hazy IPA

Citrus, tropical fruit, hazy malt body. 6.5% ABV

Dragoon IPA

Herbal and malty, with citrusy hops. 7.3% ABV

Sam Adams Seasonal

Varies by season; please ask for details.

Guinness Draught

Smooth; bitter, sweet, roasted notes. 4.2% ABV

Rotating Tap

Ambers, Sours...one never knows! Ask for details.

BEERS BY THE BOTTLE

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

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

8ZERO5 (N.A.) (can)
Corona o.o (N.A.)
Heineken o.o (N.A.)
Stella Artois (N.A.)

WHITES

	gls	btl
DAOU Chardonnay	12	39
Paso Robles, CA Mango, kiwi and pineapple with kisses of golden apple and clover honey. Pair with white meats, fish, or fruity salads.		
Hess Shirtail Chardonnay	11	36
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
Ancient Lakes of the Columbia Valley, WA Citrus, peach, nectarine, herbal undertones. Pair with chicken, seafood, and 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 minerality. 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.		
Stags' Leap Viognier	12	39
Napa, CA Stone fruits, lemon, vanilla, and honey. Long finish. Enjoy on its own or pair with spicier dishes or salads.		
Jacques Dumont Vouvray	11	36
A.O.P. Vouvray, FRA Ripe pear, crisp green apple, and blossoms. Eminently quaffable. Sip on its own or pair with white meats or salads.		
Castello del Poggio Moscato d'Asti	11	36
D.O.C.G Moscato de Asti, ITA Orange blossoms, white peach, honey. Long, crisp finish. Pair with seafood or fish.		

SPARKLING

N. Feuillatte Réserve Exclusive Brut	375mL	30
Chouilly, Champagne, FRA Juicy pear, crunchy apricot, and delicate bubbles. Pair with seafood, chicken, or cheese.		
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.		
	750mL	30

REDS

gls | btl

Conundrum Red Blend

11 | 36

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

Sella Antica Rosso Red Blend

11 | 36

IGT Toscana, ITA | Ripe black fruit, vanilla, and chocolate. Smooth tannins. Pair with beef.

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

10 | 33

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

Scarpetta Frico Sangiovese

10 | 33

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.

Borsao Tres Picos Garnacha

13 | 42

D.O. Campo de Borja, SPA | Blackberry, plum, leather, and vanilla. Soft and silky tannin. Pair with beef or cured meats.

Beringer Knight's Valley C. Sauvignon

13 | 42

Knight's Valley, Napa, CA | Blackcurrant, plum, boysenberry, dark chocolate, sage, and hints of spice. Pair with beef or pulled pork.

Bonanza 'Vinekeeper' C. Sauvignon

14 | 45

Napa, CA | Rich, fruit-driven, round and ripe. 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.

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

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.

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!