

## FEATURED COCKTAILS

### STRAWBERRY FIELDS FOREVER

Don Julio Blanco — Agave Nectar — Strawberry Puree  
Fresh Lime Juice — Smoked Chili Bitters — Tajin Rim — Rocks

13

### FLY AWAY

Aviation Gin — St-Germain Elderflower Liqueur  
Prickly Pear Syrup — Simple Syrup — Fresh Lemon Juice — Up

13

### CALIFORNIA DREAMIN'

Ketel One® Family Made Vodka — St-Germain Elderflower Liqueur  
Fresh Orange & Lemon Juice  
Cucumber Simple Syrup — Rocks

13

### STAIRWAY TO HEAVEN

Unión Mezcal — Ginger Syrup — Fresh Lemon Juice  
Ginger Beer — Black Cherry Float — Rocks

13

### COME TOGETHER

Bulleit Bourbon Whiskey — Apple Juice  
Maple Simple Syrup — Fresh Lemon Juice — Bitters — Rocks

13

### GOOD LIFE

Hennessy V.S Cognac — Fresh Orange & Lemon Juice  
Lavender Simple Syrup — Angostura Bitters — Up

13

### (I CAN'T GET NO) SATISFACTION

Cazadores Reposado — Hibiscus Syrup  
Simple Syrup — Fresh Lemon Juice — Rocks

13

### FREE BIRD

Grey Goose Vodka — Watermelon Liqueur  
Lychee Syrup — Fresh Lemon Juice — Up

13

### SHAKE IT OFF

Captain Morgan Spiced Rum — Blackberry Syrup  
Fresh Basil — Fresh Lime Juice — Rocks

13



PLEASE DRINK RESPONSIBLY 3171679

## BOILERMAKERS

### SOFT POUR CORN

Lager / Light Lager + Bulleit Bourbon

12

### TEQUILA ME SOFTLY

Fruited Ale / Sour + Don Julio Blanco Tequila

12

### DICKEL 'N CIDER

Craft Cider + George Dickel Bourbon

12

### PAIN IN THE AXE

IPA + Blade & Bow Bourbon

12

### BORN TO RUM

Dark Beer + Ron Zacapa Rum

12

### CATCH HER IN THE RYE

Hazy IPA + Bulleit Rye Whiskey

12

### DRUNKEN BOTANIST

Double IPA + Fernet Branca

12

### SOUND CHECK (for 6)

Pils + 6 Crown Royal Whisky

75

PLEASE INQUIRE ABOUT TODAY'S BOILERMAKERS  
CRAFT BEER OFFERINGS



PLEASE DRINK RESPONSIBLY | 3349339

## HAPPY HOUR

3PM — 6PM

MONDAY — TUESDAY — WEDNESDAY

### GRILLED SOURDOUGH BREAD / 2

EXTRA VIRGIN OLIVE OIL — FLAKY SEA SALT

### BASKET OF FRIES / 5

### HOUSE MADE SOFT PRETZEL / 6

ARTISAN MUSTARD

ADD WHITE CHEDDAR SAUCE \$1

### CHEF'S SELECTION ANTIPASTI / 8

ASK YOUR SERVER FOR TODAY'S OFFERING

### CHEF'S SELECTION HOUSE SALAD / 7

ASK YOUR SERVER FOR TODAY'S OFFERING

### PORK BELLY NACHOS / 11

HOUSE TORTILLA CHIPS

WHITE CHEDDAR SAUCE

SMASHED AVOCADO — BLACK BEANS

PICO DE GALLO — SOUR CREAM

### POTATO & CHEESE ROLLED TAQUITOS / 7

SOUR CREAM — SALSA VERDE DIPPING SAUCE

NO SUBSTITUTIONS PLEASE.

HAPPY HOUR MENU MAY NOT BE

AVAILABLE ON CERTAIN DAYS.



PLEASE DRINK RESPONSIBLY

## WINE LIST

### BUBBLES

DOMAINE CHANDON BRUT, *California 9*

DOMAINE CHANDON ROSÉ, *California 10*

### ROSÉ

PEREGRINE RANCH, *Napa 8*

THE BEACH, *Provence 9 / 33*

### WHITE

HOUSE CHARDONNAY 7 / 24

PEREGRINE RANCH CHARDONNAY, *Sonoma 8*

BENZIGER SAUVIGNON BLANC, *Sonoma 8 / 28*

CLINE PINOT GRIS, *Sonoma 12 / 40*

JOSH CELLARS CHARDONNAY,  
*Sonoma Coast 10 / 36*

WENTE "RIVA RANCH" CHARDONNAY,  
*Monterey 12 / 42*

### RED(ISH)

HOUSE CABERNET 7 / 24

PEREGRINE RANCH CABERNET, *California 8*

SKYSIDE CABERNET, *Sonoma 10 / 36*

ACROBAT PINOT NOIR, *Oregon 12 / 42*

FEDERALIST ZINFANDEL, *Lodi 10 / 36*

TERRAZAS MALBEC, *Argentina 8 / 28*



PLEASE DRINK RESPONSIBLY | 3349339