SNACKS
- deviled eggs $3.25
- house popcorn $3.25
- spiced nuts $4.25

AFTERNOON NOSH
- fries $6
  - Colorado potatoes + roasted garlic aioli
- steak frites* $16
  - Grilled onion butter, greens +
  - Pickled shallot vinaigrette
- egg salad on toast $5.5
  - Shaved radish, olive oil + chives
  - On grilled sourdough

HAPPY HOUR BEVERAGES - SHOT | CHASER
- The redneck riviera $5
  - Campari + Cheluna "Annette" Kolsch
- En la frontera $5
  - Tequila or mezcal + Cheluna "Annette" Kolsch

- On the border $5
  - Rye or bourbon + Cheluna "Annette" Kolsch

$20 BOTTLES OF WINE - (LIMITED AVAILABILITY)
- Bartender's choice:
  - Your choice of: White, Rosé or Red

ETC
- All of our house cocktails + beer - $1 off

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For parties of 6 or more, an automatic gratuity of 20% will be added. In the interest of good + prompt service, we do not split checks by item. We only split checks evenly. We encourage the use of Venmo. Thank you!
**HOUSE COCKTAILS - $12**

**peachin' to the choir (on tap)**
reykjavík vodka, mathilde pêche liqueur, amaro nonino, peach + lemon

**the loving cup**
elijah craig bourbon, pimm’s + preserved lemon cordial

**arch-cuke of stanley**
lillet rosé, campari, barsol pisco, lime, basil + cucumber

**corn a macabre**
madre mezcal, pabst white whiskey, corn, strongwater wildfire bitters + spiced rim

**the buzz word**
milagro reposado, st. germain, lemon, lovage, dill + honey

**plum luck**
barsol pisco, white wine, plum + lime

**the annette martini**
leopold brothers’ navy gin, miro vermouth, pear eau de vie, salers + olive

**BEER - $7**
cheluna annette kolsch (on tap)
crooked stave ipa (on tap)
anchor steam ale
oakshire amber ale
bell’s brewery two hearted ipa
crooked stave sour rosé
modelo especial - $4

**HOUSEMADE SODAS - $5**
lemon rose soda
orange cream soda
lovage dill soda

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