

SPECIALTY COCKTAILS

- WATERMELON MULE \$11**
deep eddy vodka, marie brizard watermelon
liqueur, muddled lime, ginger beer
- SPARK PLUG \$11**
stoli vanilla vodka, irish cream liqueur,
espresso ice cube
- CHERRY WHISKEY SMASH \$11**
jameson whiskey, luxardo amaretto, brandy cherry,
ginger beer, lime, cola
- SKINNY PALOMA \$9**
sauza blue tequila, fresh squeezed lime, fresca

- PIMMS CUP PUNCH \$10**
pimms no. 1, deep eddy vodka, lemonade,
ginger ale, mint, cucumber
- OLD FASHIONED \$12**
makers mark bourbon, sugar,
bitters, orange peel
- DAYDREAMER \$11**
effen cucumber vodka, domaine de canton
ginger liqueur, lime, seltzer
- MANGO JALAPEÑO MARGARITA \$11**
sauza blue tequila, muddled mango and jalapeño,
housemade sweet and sour, fresh squeezed lime

HOUSE DRINK

- JUNKIE CUP \$13**
skyy cherry vodka, stoli citrus vodka, grenadine, lemonade,
fresh lime juice, topped with a red bull can

TAPS

- BUD LIGHT \$5**
lager / 4.2%
- SHOCK TOP \$6**
belgian white / 5.2%
- STELLA \$6**
lager / 5%
- FIRESTONE DOUBLE BARREL \$5**
ale / 5%
- FOUR PEAKS SEASONAL \$6**
- GUINNESS \$6**
stout / 6%
- MOTHER EARTH "CALI CREAMING" \$7**
vanilla cream ale / 5.2%
- PIZZA PORT "CHRONIC" \$6**
amber ale / 4.9%
- ALESMITH "394" \$7**
pale ale / 6%
- MODERN TIMES "LOMA LAND" \$7**
saison / 5.5%
- GREEN FLASH WEST COAST \$7**
ipa / 8%
- LAGUNITAS "LIL SUMPIN" \$7**
pale wheat / 7.5%
- PACIFICO \$6**
lager / 4.5%
- BALLAST POINT "SCULPIN" \$7**
ipa / 7%
- SEASONALS \$7**

CANS

- ABITA PURPLE HAZE \$6**
wheat / 4.2%
- DALES \$6**
pale ale / 6.5%
- MODELO \$5**
lager / 4.4%
- PBR \$5**
lager / 4.75%

BOTTLE

- CORONA EXTRA \$6**
lager / 4.6%
- COORS LIGHT \$5**
lager / 4.2%
- BUD LIGHT \$5**
lager / 4.2%
- ROCHEFORT TRAPPIST 8 \$8**
strong dark ale / 9.2%
- NEW BELGIUM GLUTINY \$6**
gluten free golden ale / 5.2%
- CORONADO "ISLANDER" \$7**
ipa / 7%
- HEINEKEN \$5**
pale lager / 5%

WHITE WINES

- DRUMHELLER \$7**
chardonnay / columbia valley
- KIM CRAWFORD \$10**
sauvignon blanc / marlborough, new zealand
- ELOUAN \$10**
rosé / oregon

RED WINES

- DRUMHELLER \$7**
cabernet sauvignon / columbia valley
- MEIOMI \$12**
pinot noir / napa
- PURPLE HEART \$10**
red blend / napa

CHAMPAGNE

- CHANDON \$55**
brut classic / california
- VEUVE CLICQUOT \$110**
brut / reims, france
- VEUVE CLICQUOT \$140**
rosé / reims, france
- DOM PERIGNON LUMINOUS \$400**
brut / epervay, france

**These items are served cooked-to-order or undercooked. Consuming undercooked meats or seafood may increase your risk for foodborne illness, especially if you have certain medical conditions.*