

# THE VIG

@THEVIGAZ

THEVIG.US

## STARTERS

- HOUSEMADE GUAC & SALSA**  
warm tortilla chips ..... 14
- SMOKED QUESO CON CHILE**  
warm tortilla chips ..... 12  
ADD CHORIZO ..... 2
- TUNA TARTARE\***  
yuzu-soy sauce, avocado, cilantro,  
togarashi, crispy black rice,  
seeded lavosh..... 19
- CRISP CALAMARI**  
pickled onions, shishito peppers,  
chipotle aioli, charred lemon ..... 16

- NOBLE PRETZEL**  
queso, house mustard ..... 11
- CHEF'S BOARD**  
parma prosciutto, olli calabrese,  
olli finocchiona, seahive cheddar,  
smoky bleu cheese, brie, french pickles,  
fruit paste, house mustard, apples,  
grapes, grilled noble bread ..... 24
- WHIPPED BLACK PEPPER FETA**  
spicy honey, lavosh, fresh vegetables. 16

- BLISTERED SHISHITO PEPPERS**  
chili-garlic soy ..... 12
- BIRRIA BEEF EMPANADA**  
pepper jack cheese, black beans,  
pickled onions, crema, birria broth .. 14
- SHRIMP CEVICHE\***  
lime poached shrimp, cucumber,  
red onion, radish, avocado, pepitas,  
corn chips ..... 19
- GRILLED CHICKEN WINGS**  
buffalo, sweet chili, or BBQ, celery,  
carrots, bleu cheese dressing ..... 16

## SOUP & GREENS

- ADD TO ANY SALAD:  
BLACK BEAN PATTY 6 GRILLED CHICKEN 7  
PAN SEARED SALMON\* 10  
SAUTEED SHRIMP 10 FLAT IRON STEAK\* 14
- POZOLE**  
red chili spiced mexican soup with pork, hominy,  
cilantro, avocado, radish, red onions, cabbage.. 15
- VIG SALAD**  
mixed greens, goat cheese, apples, strawberries,  
pistachios, honey-balsamic vinaigrette ..... 14
- STEAK SALAD\***  
grilled flat iron steak, baby kale, frisee, pickled  
grapes, almonds, smoked bleu cheese,  
fried onions, roasted shallot vinaigrette ..... 24
- GRILLED CHICKEN CHOPPED**  
romaine lettuce, black beans, roasted corn,  
watermelon radish, cherry tomatoes, cotija  
cheese, pepitas, tortilla strips, avocado,  
avocado ranch ..... 19
- MEDITERRANEAN SALAD**  
romaine, arugula, cucumber, cherry tomato,  
pickled onion, olives, asparagus, quinoa, feta,  
oregano vinaigrette ..... 15

## ENTREES

- CRAB & SHRIMP ENCHILADAS**  
crab, shrimp, spinach, blue corn tortilla,  
pepper jack cheese, black beans,  
green chili cream, guacamole,  
pickled onions ..... 27
- HERB ROASTED CHICKEN BREAST**  
fried potatoes, carrots, green beans,  
cipollini onions, lemon-herb butter. 24
- MAC & CHEESE**  
white cheddar cheese sauce..... 16  
ADD CHICKEN OR ROASTED PORK ..... 7
- GRILLED FLAT IRON STEAK\***  
marinated flat iron steak, chimichurri,  
fried potatoes, grilled jalapeno,  
onions..... 27
- PAN SEARED SALMON\***  
asparagus, roasted tomato,  
roasted corn, israeli couscous,  
lemon vinaigrette..... 27
- HOUSEMADE RIGATONI**  
grilled chicken, chipotle cream, basil,  
roasted peppers, cherry tomato,  
garlic ..... 23  
SUBSTITUTE SHRIMP ..... 27  
GF AVAILABLE

## SANDWICHES

- GENUINE CHEESEBURGER\***  
Rovey Dairy wagyu beef, cheddar  
cheese, pickles, caramelized onions,  
lettuce, tomato, vig sauce ..... 19  
veggie patty..... 16
- GRILLED MAHI MAHI\***  
tartar sauce, vinegar slaw, avocado,  
ciabatta roll ..... 21
- HOT HONEY CHICKEN**  
spicy honey, cheddar cheese, pickles,  
vinegar slaw, white bbq sauce ..... 19
- TURKEY CLUB**  
Boar's Head pit roasted turkey,  
applewood bacon, lettuce, tomato,  
basil mayo, toasted multigrain bread. 18

WE USE NOBLE BREAD, CHOICE OF:  
FRIES, SWEET FRIES OR SALAD

GLUTEN FREE BUN AVAILABLE FOR \$1 OR MAKE IT A LETTUCE WRAP

## TACOS

- 3 TACOS WITH LOCAL TORTILLAS,  
CABBAGE, PICKLED ONIONS, CREMA &  
COTIJA. SERVED WITH BLACK BEANS
- WILD ARGENTINE SHRIMP**  
with habanero salsa ..... 20
- ROASTED PORK**  
with green chili salsa ..... 17
- BLACKENED MAHI MAHI\***  
with tomatillo-avocado salsa ..... 19
- VEGGIE**  
roasted corn, peppers, black beans & potato  
with tomatillo-avocado salsa ..... 15

## KIDS

- SLIDERS & FRIES ..... 10
- CHICKEN STRIPS breaded & fried, served with french fries ..... 10
- MAC AND CHEESE ..... 10
- SALAD romaine, cherry tomatoes, ranch dressing ..... 10

## DESSERT

- HOT FUDGE SUNDAE vanilla gelato, peanuts, whipped cream ..... 10
- BUTTERSCOTCH BREAD PUDDING vanilla gelato, caramel sauce..... 10
- PIE SNOB APPLE PIE vanilla gelato..... 10

\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A GRATUITY OF 18% IS INCLUDED FOR PARTIES OF 8 OR MORE

# DINNER DINNER DINNER

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warm tortilla chips ..... 12  
ADD CHORIZO ..... 2
- TUNA TARTARE\***  
yuzu-soy sauce, avocado, cilantro,  
togarashi, crispy black rice,  
seeded lavosh..... 19
- CRISP CALAMARI**  
pickled onions, shishito peppers,  
chipotle aioli, charred lemon ..... 16

- NOBLE PRETZEL**  
queso, house mustard ..... 11
- CHEF'S BOARD**  
parma prosciutto, olli calabrese,  
olli finocchiona, seahive cheddar,  
smoky bleu cheese, brie, french  
pickles, fruit paste, house mustard,  
apples, grapes, grilled noble bread. 24
- WHIPPED BLACK PEPPER  
FETA**  
spicy honey, lavosh, fresh  
vegetables. 16

- BLISTERED SHISHITO  
PEPPERS**  
chili-garlic soy ..... 12
- BIRRIA BEEF EMPANADA**  
pepper jack cheese, black beans,  
pickled onions, crema, birria broth .. 14
- SHRIMP CEVICHE\***  
lime poached shrimp, cucumber,  
red onion, radish, avocado, pepitas,  
corn chips ..... 19
- GRILLED CHICKEN WINGS**  
buffalo, sweet chili, or BBQ, celery,  
carrots, bleu cheese dressing ..... 16

## SOUP & GREENS

ADD TO ANY SALAD:  
BLACK BEAN PATTY 6 GRILLED CHICKEN 7  
PAN SEARED SALMON\* 10  
SAUTEED SHRIMP 10 FLAT IRON STEAK\* 14

**POZOLE**  
red chili spiced mexican soup with pork, hominy,  
cilantro, avocado, radish, red onions, cabbage.. 15

**VIG SALAD**  
mixed greens, goat cheese, apples, strawberries,  
pistachios, honey-balsamic vinaigrette ..... 14

**STEAK SALAD\***  
grilled flat iron steak, baby kale, frisee, pickled  
grapes, almonds, smoked bleu cheese,  
fried onions, roasted shallot vinaigrette ..... 24

**GRILLED CHICKEN CHOPPED**  
romaine lettuce, black beans, roasted corn,  
watermelon radish, cherry tomatoes, cotija  
cheese, pepitas, tortilla strips, avocado,  
avocado ranch ..... 19

**MEDITERRANEAN SALAD**  
romaine, arugula, cucumber, cherry tomato,  
pickled onion, olives, asparagus, quinoa, feta,  
oregano vinaigrette ..... 15

## TACOS

3 TACOS WITH LOCAL TORTILLAS,  
CABBAGE, PICKLED ONIONS, CREMA &  
COTIJA. SERVED WITH BLACK BEANS

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with habanero salsa ..... 20

**ROASTED PORK**  
with green chili salsa ..... 17

**BLACKENED MAHI MAHI\***  
with tomatillo-avocado salsa ..... 19

**VEGGIE**  
roasted corn, peppers, black beans & potato  
with tomatillo-avocado salsa ..... 15

## SANDWICHES

WE USE NOBLE BREAD, CHOICE OF:  
FRIES, SWEET FRIES OR SALAD

**GENUINE CHEESEBURGER\***  
Rovey Dairy wagyu beef, cheddar cheese, pickles,  
caramelized onions, lettuce, tomato, vig sauce ..... 19  
veggie patty ..... 16

**GRILLED MAHI MAHI\***  
tartar sauce, vinegar slaw, avocado,  
ciabatta roll ..... 21

**HOT HONEY CHICKEN**  
spicy honey, cheddar cheese, pickles, vinegar slaw, white  
bbq sauce ..... 19

**TURKEY CLUB**  
Boar's Head pit roasted turkey, applewood bacon,  
lettuce, tomato, basil mayo, toasted multigrain bread . 18

## KIDS

SLIDERS & FRIES ..... 10

CHICKEN STRIPS breaded & fried, served with french fries ..... 10

MAC AND CHEESE ..... 10

SALAD romaine, cherry tomatoes, ranch dressing ..... 10

## DESSERT

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BUTTERSCOTCH BREAD PUDDING vanilla gelato, caramel sauce ..... 10

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# LUNCH LUNCH LUNCH



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## STARTERS

- JUMBO CINNAMON ROLL**  
with cream cheese frosting ..... 10
- AVOCADO TOAST**  
grilled multi-grain bread, smashed  
avocado, cherry tomatoes, arugula .. 14  
ADD EGG ..... 2  
ADD SMOKED SALMON\* ..... 8
- TUNA TARTARE\***  
yuzu-soy sauce, avocado, cilantro,  
togarashi, crispy black rice,  
seeded lavosh..... 19
- HOUSEMADE GUAC & SALSA**  
warm tortilla chips ..... 14

- SMOKED QUESO CON CHILE**  
warm tortilla chips ..... 12  
ADD CHORIZO ..... 2
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lime poached shrimp, cucumber,  
red onion, radish, avocado, pepitas, corn  
chips ..... 19
- WHIPPED BLACK PEPPER  
FETA**  
spicy honey, lavosh, fresh vegetables. 16

- BLISTERED SHISHITO  
PEPPERS**  
chili-garlic soy ..... 12
- GRILLED CHICKEN WINGS**  
buffalo, sweet chili, or BBQ, celery,  
carrots, bleu cheese dressing ..... 16
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chipotle aioli, charred lemon ..... 16

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cilantro, avocado, radish, red onions, cabbage.. 15
- VIG SALAD**  
mixed greens, goat cheese, apples, strawberries,  
pistachios, honey-balsamic vinaigrette ..... 14

- STEAK SALAD\***  
grilled flat iron steak, baby kale, frisee, pickled  
grapes, almonds, smoked bleu cheese,  
fried onions, roasted shallot vinaigrette ..... 24

- GRILLED CHICKEN CHOPPED**  
romaine lettuce, black beans, roasted corn,  
watermelon radish, cherry tomatoes, cotija  
cheese, pepitas, tortilla strips, avocado,  
avocado ranch ..... 19

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romaine, arugula, cucumber, cherry tomato,  
pickled onion, olives, asparagus, quinoa, feta,  
oregano vinaigrette ..... 15

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## BRUNCH

- STEAK & EGGS\***  
grilled flat iron steak, chimichurri,  
vig potatoes, scrambled eggs,  
noble bread ..... 26
- BUTTERMILK PANCAKES**  
blueberry compote,  
vanilla whipped cream ..... 12
- CHILAQUILES**  
scrambled eggs, crisp corn tortillas,  
white cheddar, green chili pork,  
jalapeno crema ..... 16

- NUTELLA BANANA  
FRENCH TOAST**  
battered challah bread, nutella, banana  
compote, crispy bacon ..... 13

- CHORIZO BURRITO**  
housemade chorizo, scrambled eggs,  
onion, vig potatoes, cheddar cheese,  
green chilis ..... 14

- HARVEST VEGGIE QUICHE**  
onion, roasted tomato, green chili,  
cheddar cheese, arugula salad ..... 14

- BIRRIA BEEF EMPANADA  
'BENEDICT'**  
birria empanada, black beans,  
poached eggs, chipotle hollandaise,  
pickled onions ..... 16

## SANDWICHES

- GENUINE CHEESEBURGER\***  
Rovey Dairy wagyu beef, cheddar  
cheese, pickles, caramelized onions,  
lettuce, tomato, vig sauce ..... 19  
veggie patty ..... 16
- GRILLED MAHI MAHI\***  
tartar sauce, vinegar slaw, avocado,  
ciabatta roll ..... 21

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spicy honey, cheddar cheese, pickles,  
vinegar slaw, white bbq sauce ..... 19

- TURKEY CLUB**  
Boar's Head pit roasted turkey,  
applewood bacon, lettuce, tomato,  
basil mayo, toasted multigrain bread. 18

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## BRUNCH DRINKS

- BUILD YOUR OWN MIMOSA** cranberry, grapefruit, orange, or pineapple .. 9
- VIG BLOODY MARY** vodka, housemade mix, banana pepper, celery, lime,  
olive, beef stick ..... 10
- VIG MARGARITA** tequila, triple sec, agave, lime juice ..... 10
- VIG CHELADA** cerveza, housemade bloody mary mix, chili lime salt, lime ... 10
- COLD BREW OLD FASHIONED** old forester, black walnut bitters,  
rocc cold brew, simple syrup, az sunshine bitters ..... 13
- KICKSTART** cutwater horchata vodka, crater lake hazelnut, amaro delle sirene,  
cold brew, mas mole bitters ..... 13
- EARLY BIRD** deep eddy grapefruit vodka, elderflower liqueur, rosemary simple  
syrup, lemon, grapefruit juice ..... 13

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# BRUNCH BRUNCH BR

## VIGNATURE COCKTAILS

### CHEEKY LIL DEVIL

chili infused blanco tequila, triple sec, peach puree, fresh lime, sugar rim ..... 14

ALSO AVAILABLE WITHOUT SPICE

### MAKE IT REIGN

empress gin, creme de violette, fresh lemon, simple syrup, fee foam..... 14

### OLD FASHIONED 2.0

rittenhouse rye, housemade earl grey tea syrup, nectar px sherry, apricot brandy, angostura bitters ..... 14

### FEELING FRISKY

haku vodka, effen yuzu citrus, melon liqueur, fresh grapefruit, fresh lime, simple syrup.... 14

### FLYING HIGH CADILLAC

#### MARGARITA

el tequileno gran reserva reposado tequila, grand marnier, fresh lime, agave nectar..... 16

IN MEMORIAM OF ERIC - WHO LIVED FLYING HIGH. YOU WILL BE FOREVER IN OUR HEARTS.

### THE COUG CUP

deep eddy lemon vodka, bols elderflower, strawberry puree, lemon juice, sparkling wine..... 14

### VIG MANHATTAN

four roses bourbon, housemade stout reduction, sweet vermouth, black walnut bitters..... 14

### TOP SHELF LIVIN'

tepezan anejo, grand marnier 100, dubonnet rouge, demerara syrup, gold flaked orange peel..... 25

### DAILY MULE

daily featured spirit, angostura bitters, goslings ginger beer, lime juice ..... 14

### BENNET & BUBBLES

tito's handmade vodka, hibiscus syrup, fresh lemon, rhubarb bitters, sparkling wine ..... 14

## OTHER DRINKS

SODAS .....	4
ICED TEA, LEMONADE .....	4
HOT TEA, COFFEE .....	4
PUREZZA SPARKLING, FIJI .....	4
ROCC COLD BREW.....	5
RED BULL .....	5

\*EXCLUSIVE TO GENUINE CONCEPTS LOCATIONS... A MUST TRY

\*\*A PORTION OF ALL SALES WILL BE DONATED TO A LOCAL NON PROFIT ORGANIZATION



## WINE

IT'S NOT GOOD TO KEEP THINGS BOTTLED UP



### white

LA PERLINA MOSCATO, VENETO, ITL.....	12	39
FERNLANDS SAUVIGNON BLANC, MARLBOROUGH, NZE.....	13	43
JUSTIN SAUVIGNON BLANC, CENTRAL COAST, CA .....	15	50
LOUIS JADOT CHARDONNAY, BURGUNDY, FR.....	14	46
SONOMA CUTRER CHARDONNAY, NAPA VALLEY, CA .....	16	53
RAMON BILBAO ALBARINO, RIAS BAIXAS, ESP .....	14	46
CANDONI PINOT GRIGIO, LOMBARDY, ITL.....	13	43
BIELER PERE ET FILS ROSE, PROVENCE, FR .....	13	43
HOUSE WHITE OR ROSE ASK SERVER FOR DETAILS.....	10	33
ROMBAUER CHARDONNAY, NAPA VALLEY, CA .....	N/A	86

### red

NIELSON PINOT NOIR, SANTA BARBARA, CA.....	14	46
BELLE GLOS BALADE PINOT NOIR, RUSSIAN RIVER, CA..	19	63
JUGGERNAUT HILLSIDE CAB SAUVIGNON, SONOMA, CA... 15	50	
UNSHACKLED BY PRISONER CAB SAUVIGNON, NAPA... 18	59	
CAYMUS WALKING FOOL RED BLEND, SUISUN, CA.....	19	63
ANTIGAL UNO MALBEC, MENDOZA, ARGENTINA .....	13	43
MOLLYDOOKER THE BOXER SHIRAZ, MCLAREN, ASTL ..	19	63
HOUSE RED ASK SERVER FOR DETAILS .....	10	33
GROTH CABERNET SAUVIGNON, NAPA VALLEY, CA.....	N/A	120
CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CA .....	N/A	175
PRISONER RED BLEND, NAPA VALLEY, CA .....	N/A	83

### sparkling

ROTARI BRUT ROSE, TRENTO, ITA .....	14	N/A
ENRICO PROSECCO, ITA .....	14	N/A
CAMPO VIEJO BRUT CAVA, SPA.....	N/A	36
ROEDERER ESTATE BRUT, ANDERSON VALLEY, CA .....	N/A	59

## BEER DRAFT

FOUR PEAKS WOW WHEAT ALE, 5.0%.....	7
HUSS GENUINE SUNSHINE* LAGER 5.7%.....	7.5
HUSS SCOTTSDALE BLONDE KOLSCH, 4.7%.....	7.5
FOUR PEAKS KILT LIFTER SCOTTISH ALE, 6%.....	7.5
THE SHOP CHURCH MUSIC HAZY IPA, 6.7%.....	8
MOTHER ROAD TOWER STATION IPA, 7.3%.....	8
COMMUNITY HANDLE** .....	ASK SERVER

## BOTTLES & CANS

MICHELOB ULTRA LAGER .....	5
COORS LIGHT LAGER .....	5
DOS XX LAGER .....	6
STELLA ARTOIS BELGIAN PILSNER.....	6
BLUE MOON BELGIAN WHITE.....	6
PAPAGO ORANGE BLOSSOM WHEAT.....	6
SAN TAN JUICY JACK HAZY IPA.....	6
FIRESTONE WALKER 805 ALE .....	6
LAGUNITAS IPA.....	6
MODERN TIMES FRUITLANDS 16 OZ. SOUR .....	8
DESCHUTES BLACK BUTTE PORTER.....	6
ANGRY ORCHARD HARD CIDER .....	6
WHITE CLAW HARD SELTZER.....	6
NUTRL VODKA SELTZER   ORANGE OR WATERMELON .....	6
CLAUSTHAULER NON ALCOHOLIC.....	6

# ★ ★ ★ THE JUICE ★ ★ ★

HAPPY HOUR MONDAY - FRIDAY 3PM TO 6PM

## BITES

### NACHOS

cheddar, black beans, olives, jalapenos, green onions, tomatoes, salsa, crema, guacamole ..... 14

### PORK OR CHICKEN TACOS

two tacos with green chili salsa ..... 6

### GENUINE CHEESE SLIDERS\*

two beef sliders, cheddar cheese, onions, pickles, vig sauce ..... 6

### NOBLE PRETZEL

with queso & house mustard ..... 6

### BLISTERED SHISHITO PEPPERS

chili-garlic-soy ..... 6

### CHEF'S BOARD & BOTTLE

parma prosciutto, olli calabrese, olli finocchiona, seahive cheddar, smoky bleu cheese, brie, french pickles, fruit paste, house mustard, apples, grapes, grilled noble bread ..... 32

## DRINKS

WINE 7  
HOUSE RED,  
WHITE, ROSE

BEER 5  
ALL DRAFT BEER  
EXCLUDES COMMUNITY

WELL  
LIQUOR 5

## VIGNATURE COCKTAILS

### CHEEKY LIL DEVIL

chili infused blanco tequila, triple sec, peach puree, fresh lime, sugar rim ..... 10

ALSO AVAILABLE WITHOUT SPICE

### THE BITTY\*\*\*

captain morgan spiced rum, coke, ice and lime ..... 8

### MAKE IT REIGN

empress gin, creme de violette, fresh lemon, simple syrup, fee foam ..... 10

### FEELING FRISKY

haku vodka, effen yuzu citrus, midori, fresh grapefruit, fresh lime, simple syrup ..... 10

### FLYING HIGH

CADILLAC MARGARITA  
el tequileno gran reserva reposado tequila, grand marnier, fresh lime, agave nectar ..... 12

IN MEMORIAM OF ERIC - WHO LIVED FLYING HIGH. YOU WILL BE FOREVER IN OUR HEARTS.

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deep eddy lemon vodka, bols elderflower, strawberry puree, lemon juice, sparkling wine ..... 14

### VIG MANHATTAN

four roses bourbon, housemade stout reduction, sweet vermouth, black walnut bitters ..... 10

### DAILY MULE

daily featured spirit, angostura bitters, goslings ginger beer, lime juice, copper mug ..... 10

### BENNET & BUBBLES

tito's handmade vodka, hibiscus syrup, fresh lemon, rhubarb bitters, sparkling wine ..... 10

### OLD FASHIONED 2.0

rittenhouse rye, nectar px sherry, apricot brandy, housemade earl grey tea syrup, angostura bitters ..... 10

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

\*\*\*A PORTION OF SALES WILL BE DONATED TO MAINTENANCE OF MCDOWELL MOUNTAIN HIKING & BIKING TRAILS