

SPECIALTY COCKTAILS

JAMAICAN ME SOUR

CH BOURBON, HIBISCUS, CACAO BLANC, LEMON, BITTERS, 12

FLIGHT OF THE CONCORD

VODKA, MOUNTAIN HERBS, HOUSE RASPBERRY SYRUP, LEMON,
BRUT TOPPER, 12

SNOWBANK HANKY PANKY

JOURNEYMAN GIN, ITALICUS, COCONUT CREAM,
COCONUT WATER, LIME, 12

THE SHRUBDOWN

OO LONG TEA INFUSED BANHEZ MEZCAL, BAIJIU, PLUM SHRUB, LIME 13

BERRY WHITE

MAESTRO DOBEL TEQUILA BLANCO, AMONTILLADO SHERRY,
HOUSE ORANGE MARMALADE, LIME 12

BLAME IT ON THE APEROL

PINEAPPLE INFUSED RUM, APEROL,
CHAI TEA INFUSED VERMUT BLANC, 12

HAIR OF THE DOG TODDY

JOURNEYMAN RYE, HONEYCRISP CIDER, PU-ERH SYRUP, 12

ABOUT THYME

MONKEY SHOULDER SCOTCH, AMONTILLADO SHERRY,
AUTUMNAL THYME SYRUP, AMARETTO(ALMOND ALLERGY), 12

CHOP SHOP OLD FASHIONED

CH BOURBON, SMOKED DEMERARA,
WHISKEY BARREL BITTERS, 12

BARREL-AGED BROOKLYN

FEW RYE, AVERNA AMARO, LUXARDO MARASCHINO,
MIRO DRY VERMOUTH(AGED IN HOUSE FOR 1 MONTH
IN NEW OAK), 10

DRAFTS

HALF ACRE **BODEM INDIA PALE ALE** 8

FOUNDERS **MOSAIC PROMISE IPA** 8

ALLAGASH **WHITE** 8

STIEGL **PILS** 8

LEFT HAND **MILK STOUT** 8

BELL'S **OFFICIAL HAZY IPA** 8

GOOSE ISLAND **NEXT COAST IPA** 8

HOPEWELL **CLOVER CLUB RASPBERRY SOUR** 9

VANDERMILL **TOTALLY ROASTED(NUT ALLERGY)** 8

HOFBRAHAUS **OKTOBERFEST HELLES LAGER** 8

3 FLOYDS **ROTATING**

BOTTLES

LAGUNITAS **LIL' SUMPIN SUMPIN** 7

TWO BROTHERS **PRAIRIE PATH** 7

CANS

STONE **XOCOVEZA IMPERIAL STOUT** 9

GREENBUSH **ANGER BLACK IPA** 7

GOOSE ISLAND **NATURAL VILLAIN GARAGE-STYLE LAGER** 6

WAR PIGS **FOGGY GEEZER IPA** 7

STIEGL **GRAPEFRUIT RADLER** 8

ANDERSON VALLEY **BLOOD ORANGE GOSE** 7

REVOLUTION **HAZY HERO IPA** 7

MODELO ESPECIAL **LAGER** 7

PIPEWORKS NINJA VS **UNICORN DOUBLE IPA** 9

NEW BELGIUM **FAT TIRE AMBER ALE** 7

ORIGINAL SIN **BLACK WIDOW BLACKBERRY & APPLE CIDER** 7

HIGH NOON HARD SELTZER **BLACK CHERRY OR GRAPEFRUIT** 7

WHITES

2018 FRENZY {SAUVIGNON BLANC}

Marlborough, New Zealand \$12/\$44

Aromatic and lively, displaying flavors of passionfruit, guava and grapefruit with the perfect mineral finish

2018 BOIRA {PINOT GRIGIO}

Veneto, Italy \$10/\$40

Certified Organic. A fresh and inviting bouquet of acacia flowers, pears, apricots and bananas

2018 SLO DOWN BROKEN DREAMS {CHARDONNAY}

Napa, California \$13/52

A perfect balance of creamy texture and buttery mouthfeel with notes of lemon curd and pear

SPARKLING

BISOL JEIO PROSECCO SUPERIORE {CHARDONNAY}

Veneto, Italy \$10/\$40

The perfect balance of citrus, apple and young pear aromas with a dry, vibrant finish

ROSÉ

2018 LIQUID GEOGRAPHY {ROSÉ}

Bierzo, Spain \$12/\$48

A dry, floral rosé with notes of strawberry. Pairs perfectly with patio season

REDS

2017 PIZELLA FAMILY LA POSTA {MALBEC}

La Consulta, Argentina \$10/\$40

Family-owned vineyard showcasing this classic representation with deep, dark plum, berry, dark chocolate and baker's spice flavors

2017 MONTINORE {PINOT NOIR}

Willamette Valley, OR \$12/44

Certified Organic & Biodynamic. Volcanic soils show through red fruits, soft tannins and a touch of white pepper

2016 MATTHEW FRITZ {CABERNET SAUVIGNON}

Mendocino, CA \$12/\$44

Inviting aromas of blackberry and deep plum welcome you to a palate of lush vegetation, baking spices and deep dark fruits