

Speciality Cocktails

Rise to the Sun \$10

Vodka, Norden Aquavit, Aloe Liqueur, Lemon, Agave, Grapefruit, Cucumber

Suggested Pearing \$11

Gin, Spiced Pear Liqueur, Banana Liqueur, Pineapple, Lime, Honey, Cinnamon

Berries & Cream \$14

Plantation 3 Star Rum, Framboise Liqueur, Lime Leaf Cordial, Coconut Syrup, Pineapple, Lemon, Angostura, Mint

Corn Ultimatum \$11

Elote Liqueur, Roulasin Canequina, your choice of Tequila or Mezcal, Lemon, Agave, Peychauds, Orange Twist

Plum Fiction \$12

Akashi Plum Whisky, Dolin Blanc Vermouth, Bonanto Aperitivo, Luxardo Cherry, Orange Twist

Non-Alcoholic Drinks

Ask about our THC Seltzers!

Take it Breezy \$8

Prickly Pear Syrup, Orange Blossom Water, Soda, Lime

Mockly Blueberry Soda \$8

N/A Sparkling Rose \$12

Phony Negroni \$8

HAPPY HOUR

Monday - Thursday 4pm-7pm

Friday 3pm-7pm

Rotating selection of Red, White or Bubbles

\$5

House Cut Fries with aioli

\$6

Hummus & Veggies

\$6

Tuesday Night - Happy Hour All Night Long!

Wednesday - ½ Priced Select Bottles

Thursday - \$20 Fries & House Bubble Bottle Special

By The Glass

Bubbles

Montmartre Sparkling Brut Ugni Blanc \$6

La Transa Prosecco Glera \$12

Fiori Moscato d'Asti \$10

Dolce Fiore Lambrusco Malbo/Salamino \$10

White

Maccan Friuli (IT) Pinot Grigio \$12

Brunn (Austria) Gruner Veltliner \$9

Hobo Wine (CA) Tocai/Riesling/Verdelho \$10

Jenny & Francios unoaked (FR) Chardonnay \$10

Three Brooms (NZ) Sauvignon Blanc \$11

Lubanzi (South Africa) Chenin Blanc \$9

Labaille Sancerre (FR) Sauvignon Blanc \$18

Knuttel Russian River (CA) Chardonnay \$12

Orange (skin contact white)

Field Recording Skins Chenin/Riesling \$11

Rosé

Triennes Provence (FR) Barbera/Dolcetto \$12

Red

Stoller (Oregon) Pinot Noir \$12

Omen (California) Cabernet Sauvignon \$12

Reunion (Argentina) Malbec \$10

Franco Serra (Italy) Nebbiolo \$12

Bonhoste Bordeaux (FR) Cabernet/Merlot \$11

Protos Ribera Del Duero (SP) Tempranillo \$11

oak & ale

WINE|BEER|DINE