

WINE

Bubbles

PROSECCO Italy \$7 | \$24
ZARDETTO PROSECCO Italy \$9 | \$32
GRUET Brut, New Mexico \$10 | \$36

Rosé

HOUSE II Palazzo \$8 | \$24
ROSE Summer Water, CA \$10 | \$36
SPARKLING \$8 | \$28

White

RUEDA Naia, Rueda, Spain \$9 | \$32
SAUVIGNON BLANC Nautilus, NZ \$11 | \$40
CHARDONNAY True Myth, CA \$10 | \$36
CHARDONNAY Alois Lageder, Italy \$12 | \$44
GRUNER Loimer Lois, Austria \$9 | \$32
RITUAL WHITE BLEND, Italy \$8 | \$24
SANCERRE Domaine Hubert Brochard, FR \$56
SAUVIGNON BLANC Illumination, CA \$60

Red

CAB FRANC El Enemigo, Argentina \$14 | \$56
PINOT NOIR Ken Wright, Willamette, WA \$14 | \$48
PINOT NOIR Stema, Italy \$10 | \$36
ROSSO Altesino Rosso di Altesino, Italy \$12 | \$44
TEMPRANILLO Raimat Pirinenca, Spain \$9 | \$32
MALBEC Catena, Argentina \$9 | \$36
CABERNET Angeline, Napa, CA \$11 | \$40
RED BLEND Quest, Paso Robles, CA \$13 | \$48
RITUAL RED BLEND, Italy \$8 | \$24
BAROLO Damilano, Piedmont, Italy \$68
PINOT NOIR Melville, Santa Rita Hills, CA \$58
CABERNET Obsidian Ridge, Lake County, CA \$64

COCKTAILS

BLACKBIRD \$14

Laws rye: Leopold's cherry: Leopold's absinthe:
demerara: angostura + peychaud's bitters

T LAVVISH \$13

Cabrito tequila: mezcal: apricot: lime juice: simple:
egg white*: rosemary

007 \$14

Bombay Sapphire: Tito's: cointreau: orange peel
SPRING FASHIONED \$13

bourbon: st germain: angostura bitters: orange peel
WRITTEN WORD \$13

Leopold's Gin: green chartreuse: Cointreau: lime
juice

COME FLY WITH ME \$13

Leopolds gin: st germaines: luxardo: lemon juice:
lemon peel

DON'T STOP THE CARNIVAL \$10

rum: lime juice: muddled lime: simple syrup

REV \$11

bourbon, coffee liquor: orange bitters: orange peel
FIRE ON THE WATER \$10

mezcal: grapefruit juice: simple: lime juice: Firewater
bitters: club soda: grapefruit

FRENCH 75 \$11

prosecco: cognac: simple: lemon

VIEUX CARRE \$13

Laws Rye: Pierre Ferand cognac: vermouth: benedic-
tine: angostura & peychaud's bitters

NEGRONI \$10

gin: Campari: sweet vermouth

BEES KNEES \$10

Tanqueray: lemon juice: honey syrup:
lemon peel

Mocktails

\$5

DESIGNATED MULE

Muddled blackberries & oranges w/ ginger beer

COOLER

Muddled strawberry & basil, lemon juice, honey
simple syrup, & pineapple juice, topped w/ soda

CUCUMBER LEMONADE

Muddled Cucumber, lime juice, mint & lemonade

BARTENDERS CHOICE \$15

You pick the spirit & let us design the perfect cocktail
for you...

DRAFT BEER

PEANUT BUTTER GRAHAM CRACKER \$5

DBC, Porter, 5.6% ABV

WHITE RASCAL \$6

Avery, Belgian White Ale, 5.6% ABV

OFFICIAL \$7.5

Bells, Hazy IPA, 6.4% ABV

TRUMER PILS \$6

German pilsner, 4.9% ABV

BLACKBIRD LAGER \$6

Odell Brewing, American lager, 5.2% ABV

TANK 7 \$7.5

Boulevard Brewing, Belgian Saison, 8.5% ABV

CHOCOLATE CHERRY STOUT \$6.5

Firestone Walker Brewing, American Stout, 5.5% ABV

THE REVEREND \$6.5

Avery, Belgian Quadruple Ale, 10% ABV, 12oz

WOLF PICKER \$7.5

Odell, Experimental IPA, 5.5% ABV

MERCENARY \$7.5

Odell Brewing, Double IPA, 9.3% ABV, 12oz

WHISKEY BARREL STOUT \$7

Boulevard Brewing CO, Imperial Stout, 11.8% ABV

KOMBUCHA \$6.5

JuneShine, Blood Orange 6% ABV

IPA \$6

Odell, American IPA, 7% IPA,

90 SHILLING \$6

Odell, Scottish Ale 5.3% ABV

GUINNESS \$7

Irish Dry Stout, 4.2% ABV, 20oz

GUINNESS BLONDE \$6

Lager, 5% ABV

CANS & BOTTLES

MONTUCKY \$4

American Lager, 5.1% ABV, 16oz

PERONI \$6

Italian Pale Lager, 4.7% ABV

ANCHOR STEAM \$5

California Common, 4.9% ABV

COORS ORIGINAL \$4

American Lager, 4% ABV

COORS LIGHT \$4

American light lager, 4.5% ABV

HOLIDAILY RIVA STOUT \$8 GF

GLUTEN FREE STOUT, 6.75% ABV, 16oz

HOLIDAILY FAT RANDY IPA \$8 GF

GLUTEN FREE IPA, 7% ABV, 16oz

DALES PALE ALE \$5.5

American pale ale, 5.8% ABV, 16oz

DBC PRETZEL ASSASSIN \$5.5

Amber Lager, 5% ABV

SIERRA NEVADA \$5.5

Pale Ale, 5.6% ABV

GREAT DIVIDE YETI \$6

Imperial Stout, 9.1% ABV

XINGU \$6

CKBR Brazil, Black Beer, 4.6% ABV

ODELL IPA \$5

American IPA, 7% ABV

ODELL MOUNTAIN STANDARD \$5

American IPA, 6.5% ABV

ALLKIND HARD KOMBUCHA \$6

Super Berry or Tropical Turmeric, 6.5% ABV

*The items may be served raw or undercooked,
or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggsmay increase your risk of foodborne illness.