

WINE

Bubbles

PROSECCO Italy \$7 | \$24

ZARDETTO PROSECCO Italy \$9 | \$32

GRUET Brut, New Mexico \$10 | \$36

Rosé

HOUSE Il 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 Altesimo 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

Cabrillo tequila: mezcäl: 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:
benedictine: angostura & peychaud's bitters

NEGRONI \$10

gin: Campari: sweet vermouth

BEES KNEES \$10

Tanqueray: lemon juice: honey syrup:
lemon peel

BARTENDERS CHOICE \$15

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

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

DRAFT BEER

UNFILTERED WHEAT \$6

Boulevard Brewing, Hazy Wheat, 5.6% ABV

OFFICIAL \$7.5

Bells, Hazy IPA, 6.4% ABV

TROPICAL KING \$6

Funkwerks, Imperial Saison, 8% ABV

TRUMER PILS \$6

German pilsner, 4.9% ABV

BLACKBIRD LAGER \$6

Odell Brewing, American lager, 5.2% ABV

PEACH STAND RAMBLER \$6

Odell Brewing, Blonde Ale, 5% ABV

GOLDEN LAGER \$6

DCB (formerly Pretzel Assassin), Lager, 6% ABV

STRAWBERRY RHUBARB \$7

Great Divide, Sour Ale, 6.2% ABV

MERCENARY \$7.5

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

FRESH SQUEEZED \$6.5

Deschutes Brewing, IPA, 6.4% 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

SIERRA NEVADA PALE ALE \$6

Pale Ale, 5.6% ABV

BLACK & TAN \$6.5

½ Irish Stout and ½ Lager

CANS & BOTTLES

PACIFICO CLARA \$5.5

Mexican Pilsner, 4.5% ABV

MODELO ESPECIAL \$5

Mexican Lager, 4.4% ABV

PERONI \$6

Italian Pale Lager, 4.7% ABV

ANCHOR STEAM \$5

California Common, 4.9% ABV

COORS ORIGINAL \$4

American Lager, 4.9% 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

SEA QUENCH \$6

Session Sour Ale, 4.9% ABV

GREAT DIVIDE YETI \$6

Imperial Stout, 9.1% ABV

TANK 7 \$7

Belgian Style Farmhouse Ale, 8.5% ABV, 16oz

ALLKIND HARD KOMBUCHA \$6

Tropical Turmeric, 6.5% ABV

ALLKIND HARD KOMBUCHA \$6

Super Berry, 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 eggs may increase your risk of foodborne illness.