

Happy Hour 4 - 6pm Mon - Sat

\$1 off well drinks
\$1 off beer
Specialty Cocktail of the Day \$6

Food Specials

Half Price on the following menu selections:

Caramelized Shallot & Blue Cheese Dip \$5 \$2.50
Chorizo Stuffed Bacon Wrapped Dates \$6 \$3
Bloody Mary Tomatoes \$5 \$2.50

Coconut Shrimp \$8- \$4
Stuffed Portobello Mushroom \$6 \$3
Farmhouse Salad \$7 \$3.50

Cocktails

Listen to Your Elders...\$9.00

Hendricks Small Batch Gin, St. Germaine Elderflower Liqueur, Crème de Cassis stirred not shaken then topped with a splash of Champagne.

Valencia...\$8.00

Pear Brandy and fresh squeezed Orange Juice with Orange Bitters a dash of Simple Syrup and Champagne.

Agave Negro...\$8.00

Fresh Blackberries muddled with Reposodo Tequila, Chambord Raspberry Liqueur, Fresh Lime Juice and finished with chilled Club Soda.

Sangria...\$6.00

This is a Summer must! Dry Red Wine & Brandy with fresh Oranges, Lemons, Strawberries, Peaches, and Red Grapes served on ice with a Strawberry Garnish.

Vodka-Thyme Lemonade...8.00

Absolut Citron Vodka and House made Lemon-Thyme Simple Syrup served in tall cool glass with a Sugar rim.

Cloud 9...\$7.00

Stolichnaya Vanil Vodka and Malibu Rum with a dash of Blue Curacao, Half and Half and Pineapple Juice. Served up with a Cherry.

C & A...\$7.00

A very refreshing and simple cocktail of Campari and San Pellegrino Aranciata on ice. Cheers!

Maple Makers Manhattan...\$9.00

A magical mixture of Makers, Maple and Maraschino with a dash of Angostura Bitters and Sweet Vermouth. Served up and garnished with a Cherry.

The Sazerac...\$9.00

This is classic cocktail dating back to the early 1800's. First we add just a touch of Pernod and swirl to coat the glass and add ice. Next, Basil Hayden's Small Batch Bourbon, Simple Syrup and Bitters are added. shaken and strained over ice and Pernod. Garnished with a Lemon Twist. Enjoy!

Beer

Mirror Pond Pale Ale \$4
Blue Moon White Ale \$4
Laguinitas IPA \$4
Laguinitas Pilsner \$4
Abita Turbo Dog \$4
Corona \$3
Coors Lite \$3

Guinness Stout \$4
Samuel Smiths Oatmeal Stout 18.7oz \$6
Samuel Smiths Nut Brown Ale 18.7oz \$6
Laurelwood Organic Red Ale 22oz \$7
Stone Arrogant Bastard 22oz \$7
Laguinitas Hop Stupid 22oz \$7

Beverages

Thomas Kemper Root Beer \$2.50
Thomas Kemper Orange Cream Soda \$2.50
Hot Lips Black Raspberry Soda \$2.50
Jones Berry Lemonade \$2.50
Romano's Strawberry Italian Soda \$3
San Pellegrino Lemonata \$2
San Pellegrino Aranciata \$2
San Pellegrino Sparkling Water 250ml \$3
Diet Pepsi \$1.50

Pepsi \$1.50
Sierra Mist \$1.50
Jasmine Pearl Tea \$3 pot
*Feel Better, English Breakfast,
Earl Grey, Red Chai, Honey Cup, & Green*
Fresh Brewed Coffee \$1.75
French Press Coffee \$4

Wines by the Glass
Available in a 6oz or 8oz pour

White

Wine by Joe Pinot Gris \$6/8
Terra Blanca Sauvignon Blanc \$7/9
Chemistry \$7/9
Ryan Patrick Naked Chardonnay \$6/8
Kenwood Sonoma Chardonnay \$6/8
Apex II Riesling \$6/8
Wine by Joe Jose's Rose \$6/8
Segura Viudas Brut Reserva Cava \$7

Red

Jovino Pinot Noir \$9/12
14 Hands Cabernet Sauvignon \$6/8
Terra Blanca Red Mountain Merlot \$7/9
Dobbes Family Estates Syrah \$10/13
Charles & Charles Red \$6/8
Don Miguel Gascon Malbec \$7/9
Duck Pond Sangiovese \$7/9

Wines by the Bottle

White

Wine by Joe Pinot Gris \$18
Villa Wolf Pinot Gris \$18
Primarius Pinot Gris \$22
Terra Blanca Sauvignon Blanc \$24

Murphy's Law Riesling \$20
Apex II Riesling \$18

Kenwood Sonoma Chardonnay \$18
Ryan Patrick Chardonnay \$18
Chateau St. Jean Sonoma Chardonnay \$22
Bonterra Organic Chardonnay \$24
Cambria Katherine's Vineyard Chardonnay \$28

Chemistry \$24
Sokol Blosser Evolution \$22
Brian Carter Oriana \$30

Wine by Joe Jose's Rose \$17
Martin Codex Albarrino \$20
Terra Blanca Viognier \$22

Sparkling

Gloria Ferrer Carnaros Brut \$26
Veuve Cliquot Champagne \$55
Zonin Prosecco \$20

Dessert

Jackson Triggs Vidal Ice Wine 187ml \$34

Red

Jovino Pinot Noir \$28
Chehalem Three Vineyards
Pinot Noir \$40
Elk Cove Pinot Noir \$34

14 Hands Cabernet Sauvignon \$18
Woodward Canyon Nelms Road Cabernet
Sauvignon \$30
Bookwalter Cabernet Sauvignon \$45
Stags' Leap Winery Cabernet Sauvignon \$60

Stags' Leap Winery Merlot \$35
Terra Blanca Red Mtn Merlot \$24
Northstar Merlot \$45
Terra Blanca Red Mountain Syrah \$22

Waterbrook Syrah \$26
Dobbes Syrah \$38

Charles & Charles Red \$18
Brian Carter Abracadabra \$24
Beringer Alluvium \$35
Chateau Faire LaPonte Confluence \$40
Brian Carter Tutturosso \$38

Edmeades Montecino Zinfandel \$22
Bonterra Organic Zinfandel \$24

Duck Pond Sangiovese \$24
Nuntius \$18
Don Miguel Gascon Malbec \$24