



COCKTAILS

BLUE VELVET

JUNÍPERO GIN, BLUEBERRY,
MANZANILLA SHERRY, THYME,
LEMON, PROSECCO

12

EASTSIDE SWIZZLE

CHOICE OF VODKA OR GIN,
MINT, LIME,
SALTED CUCUMBER SHRUB

12

SMOLDERING TEMPTRESS

FIDENCIO MEZCAL, DRY CURAÇAO,
WATERMELON GRENADINE, LEMON

12

YERBA BUENA

SINGANI 63, YERBA MATÉ,
COCCHI AMERICANO,
LEMONGRASS, LIME LEAF

13

PUT A RING ON IT

HENDRICK'S GIN, ORGEAT*,
PASSIONFRUIT, BLOOD ORANGE,
LIME, ABSINTHE

13

MISSIONARY'S DOWNFALL

RUM, LEOPOLD BROS PEACH,
HONEY, LIME, PINEAPPLE, MINT

12

WESTERN TRADING CO.

LAIRD'S APPLE BRANDY,
ST. GEORGE SPICED PEAR,
LEMON, PINEAPPLE

12

QUINCY'S DAY OFF

LEOPOLD'S SUMMER GIN,
STRAWBERRY, CAMPARI,
DOLIN BLANC VERMOUTH

13

DEATH OR GLORY

MONKEY SHOULDER SCOTCH,
TOASTED COCONUT, CURAÇAO,
LEMON, ABSINTHE, EGG WHITE*

13

PERFECT REGIMENT

RYE, CARPANO ANTICA,
DOLIN BLANC VERMOUTH,
TARRAGON

14

THE LONG NIGHT

WELLER SPECIAL RSV BOURBON,
LEOPOLD BROS BLACKBERRY,
TASMANIAN PEPPERCORN

14

THE HIGHLANDER

LUNAZUL REPOSADO TEQUILA,
FERNET LEOPOLD, COLD BREW,
CARPANO CLASSICO VERMOUTH

13

NON-ALCOHOLIC 8

WATERMELON LIMEADE

PINEAPPLE FRAPPÉ *

YERBA MATÉ SWIZZLE

CUCUMBER-GINGER SPRITZ

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS WIFI PASSWORD: COCKTAIL*

HAPPY HOUR

EVERY DAY UNTIL 7 PM. AFTER HOURS COCKTAILS +\$4

COCKTAILS 8

DAILY COCKTAIL ASK US FOR DETAILS!

JAZZ BABY VODKA, LAVENDER, RASPBERRY, GRAPEFRUIT

GOLDEN HOUR VODKA OR GIN, LEMON, ORANGE, GINGER

WHISKEY SOUR* BOURBON, HONEY CREAM, LEMON

FANCY-FREE BOURBON, MARASCHINO, BITTERS

WINE 6

SAUVIGNON BLANC OR SYRAH

DRAFT BEER 5

CROOKED STAVE VON PILSNER

SHEBANG 5

HIGH LIFE WITH A SHOT OF BOURBON OR TEQUILA

BEER

DRAFT

CROOKED STAVE VON PILSNER	7
LA CUMBRE MALPAIS STOUT	9
BELL'S TWO HEARTED IPA	8
CROOKED STAVE ST. BRETТА CITRUS SAISON	9

BOTTLES & CANS

DAMM DAURA GLUTEN-FREE LAGER	6
CROOKED STAVE SOUR ROSÉ	8
BLACKBERRY FARM CLASSIC SAISON	8
STILLWATER EXTRA DRY SAKE-STYLE SAISON	10
LEFT HAND TRAVELIN' LIGHT GOLDEN ALE	6
EVIL TWIN NOMADER BERLINER WEISSE	9
FREMONT SKY KRAKEN IPA	6
OAKSHIRE AMBER ALE	6
LEFT HAND SAWTOOTH NITRO ESB	7
COPPER KETTLE MILK STOUT	6
CIDERKIN ARGUS CIDER	8

WINE

RED

PINOT NOIR, DOM. DU SALVARD "UNIQUE", LOIRE, FR	10
SYRAH BLEND, PERRIN, CÔTES DU RHÔNE, FR	9
MALBEC, MONT ROCHER, LANGUEDOC, FR	10
CABERNET, LAND OF SAINTS, SANTA BARBARA, CA	14

WHITE

ALBARIÑO, FERDINAND, LODI, CA	10
SAUVIGNON BLANC, PATIENT COTTAT, LOIRE, FR	9
CHARDONNAY, ÉRIC CHEVALIER, LOIRE, FR	12

ROSÉ

GRENACHE/SYRAH, PERRIN, CÔTES DU RHÔNE, FR	8
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SPARKLING

BRUT ROSE, VEUVE DU VERNAY, BEAUNE, FR	10
PROSECCO, ZARDETTO, CONEGLIANO, IT	9
BRUT, DELAMOTTE, 750ML, CHAMPAGNE, FR	85

FOOD

SNACKS

MIXED ORGANIC OLIVES	6
MARCONA ALMONDS WITH SMOKED SEA SALT	7
FRESH BAGUETTE WITH ITALIAN BUTTER	6
NUESKE'S SMOKED PATÉ	7
SARDINES WITH SWEET DROP PEPPERS	9

CHEESE

SERVED WITH FRESH BAGUETTE AND SEASONAL GARNISH

BURRATA WITH PINK PEPPERCORN *	11
ALPENBERT DOUBLE CREAM, MOON HILL DAIRY	9
EWEPHORIA AGED SHEEP GOUDA	9
ALPHA TOLMAN ALPINE-STYLE COW, JASPER HILL	8