

HAPPY HOURS

CHIPS AND DIP / \$4
housemade potato chips /
blue cheese hickory bacon dip

HOUSE MADE FRITES / \$4
herbed mayonnaise

BURGER / \$6
cheddar, jack, mushrooms, onions
any or all

CLUB / \$6
grilled chicken / bacon / roasted tomatoes /
provolone / worcestershire aioli / red pepper bread

GRILLED CHEESE / \$6
havarti / basil pesto / mushrooms / roasted red
peppers

**HUMMINGBIRD
MARGARITA
OLD FASHIONED
HOLIDAY THYME
\$5**

**LE ROC ROSE
TRIENNES VIOGNIER
SINGING TREE CHARDONNAY**

**TESS RED BLEND
BLACK RIDGE PINOT NOIR
BIG GUN RED BLEND
CHATEAU BEAUCHENE COTES DU RHONE
\$4**

**4PM – 6PM
TUESDAY – SATURDAY**

LIBATIONS



COCKTAILS

OUR FAVORITES

BOULEVARDIER / \$10

bulleit rye, campari, sweet vermouth

MARTINEZ / \$10

bombay sapphire gin, luxardo, sweet vermouth, angostura bitters

HUMMINGBIRD/ \$9

prosecco, elderflower liqueur, soda

SUNNY DAY / \$11

solerno blood orange liquor, el jimador tequila, fresh squeezed lime juice, ginger ale

HOLIDAY THYME / \$8.50

bulleit bourbon / masson brandy / thyme & rosemary infused honey / black tea / lemon juice

WHISKEY SOUR CERISE / \$9

makers mark, fresh squeezed lemon juice, luxardo maraschino liquor

THE CLASSICS

OLD FASHIONED / \$11

bulleit rye, muddled fruit, ginger ale

SIDECAR / \$10

brandy, cointreau, simple syrup

MANHATTAN / \$11

basil hayden bourbon, sweet vermouth, cherries

MARGARITA / \$8.50

el jimador tequila, fresh limonada

CLASSIC MARTINI / \$8.50

vodka or gin, vermouth, gorgonzola olives

COSMOPOLITAN / \$8

absolut citron vodka, cointreau, cranberry & lime

BEERS

New Belgium

Sunshine Wheat	\$4
Brickway Hef	\$4
Fat Tire	\$4
Ranger IPA	\$4
Trippel	\$4
1554 Black Lager	\$4
Summit Extra Pale Ale	\$4
Shiner Bock	\$4
Shiner Blonde	\$4
Blue Moon	\$4
Sam Adams Lager	\$4
Stella Artois	\$5
Lindeman's Framboise	\$10

WINES

WHITES

Avinya Cava, Spain, \$36

Saint Michelle, Riesling, 2014, Germany
\$8 / \$28

Gentrum, Riesling, 2014, Germany
\$8 / \$28

Triennes, Viognier, 2014, France
\$10 / \$40

King's Ridge, Pinot Gris, 2014, California
\$10 / \$40

Adelsheim, Pinot Gris, 2014, Oregon
\$11 / \$44

Bread and Butter, Chardonnay, 2014,
California \$9 / \$36

Singing Tree, Goldschmidt, Chardonnay, 2014
California
\$8 / \$32

Carol Shelton, Wild Thing Chardonnay, 2014,
California \$10 / \$44

Chateau Beauchesne Le Pavillon, Côtes du
Rhône, 2014 France
\$9 / \$36

La Roc, Fronton Signee Rose, 2014, France
\$9/\$36

Conundrum, 2014, California \$12 / \$48

REDS

Benton Lane, Pinot Noir, 2013, Washington
\$10 / \$40

Black Ridge, Pinot Noir, 2014, California
\$8 / \$34

Owen Roe Ex Umbis, Syrah, California
\$12 / \$44

Saint Cyr, Beaujolais, 2012, France
\$9 / \$40

Les Garrigues, Côtes du Rhône, 2012, France
\$8 / \$32

Tess, Red Blend, 2014, California
\$10.50 / \$42

Big Gun, Red Blend, 2013, California
\$10.50 / \$42

Hedges Family Estate, CMS, Washington,
2012 \$9/\$36

Goldschmidt, "Katherine", Cabernet, 2014,
California
\$11 / \$44

Sivas - Sonoma, Cabernet, 2014, California
\$10/\$48

La Storia, Zinfandel, 2013, California
\$48

Napa Cellar, Zinfandel, 2013, California
\$10 / \$44

Carol Shelton, Wild Thing Zinfandel, 2014,
California \$52