## Service Charge Notice

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and the remaining 4% is used to help pay for our increasing operational costs.

Guests are welcome to leave an additional voluntary tip for bar staff if they wish.

ALL DAY

# DAILY SPECIALS

## MARG MONDAY

**$10** ASTRAL MARGARITAS

BLANCO · REPOSADO · MAKE IT SPICY!

## SCOTCH TUESDAY

**$12** SELECTED LIST

## WHISKEY WEDNESDAY

**$8** MIXED DRINKS

BULLEIT · LARCENY · CROWN MARQUIS

+2 rocks /+4 old fashioned

## THIRSTY THURSDAY

**$7** MARTINIS & ROSÉ ALL DAY

BOMBAY or TITO'S · WHISPERING ANGEL ROSÉ

## OLD FASHIONED FRIDAYS

**$12**

BULLEIT · LARCENY · SAZERAC RYE

## SAT/SUN FUNDAY

**$8** TITO'S BLOODY MARYS & MIMOSAS

## EVERY DAY LINEUP:

**$7 HIGH NOONS**

**$7 VODKA LEMONADES**




ARDBEG 10

AUCHENTOSHAN AMERICAN OAK

BENRIACH THE ORIGINAL TEN

JOHNNIE WALKER BLACK

GLENMORANGIE 12

GLENMORANGIE 14

OBAN LITTLE BAY

LIMITED QUANTITY

+ $2 rocks pour



# $6
## FIREBALL SHOTS


GAME DAY FAVORITE

# $7
## WHISKEY LEMONADE

HOUSE SPECIAL

# $12
## NITRO ESPRESSO MARTINI

KETEL ONE


Happy
HOUR
4PM - 7PM | WEEKDAYS
$5 BEERS
$6 SPIRITS
$7 WINES
scroll to learn more

# HAPPY HOUR

WEEKDAYS
Drinks: 4-7PM | Food: **5PM-7PM**

**GUACAMOLE & CHIPS** 6
small portion (G,S)

**FRIES** 5
small portion (G,S)

**BEEF BARBACOA TACOS** 8
2 pieces (G)

**FRIED CHIPOTLE CHICKEN TENDERS** 8
2 pieces (G,D,S)

## $5 ALL BEERS
## $6 HOUSE SPIRITS
## $7 ALL WINES

**HOUSE SPIRITS** ★

Astral Blanco, Bacardi, Bombay Sapphire, Larceny, Sazerac Rye, Tito's

$6 house mixed drinks & $10 classic cocktails during Happy Hour

# EATS

**FRENCH FRIES** 10
aioli, ketchup (G,D,S)

**GUACAMOLE** 15
avocado, tomato, onion, cilantro, lime juice, chips (G,S)

**NACHOS** 15
cheese sauce, black beans, pico de gallo, sour cream, guacamole, pickled chilies, cotjia cheese (G,D,S)
add beef birria +6 (allergy: avocado leaves)

**CAESAR SALAD** 15
romaine, cherry heirloom tomatoes, parmesan cheese, croutons (G,D)
add grilled chicken or grilled shrimp +8

**FRIED CALAMARI** 17
mayo, spicy sauce, lemon (D,G,S)

**CRISPY COCONUT SHRIMP** 21
sweet & spicy cocktail sauce, chipotle mayo (G,D,S,N)

**CHICKEN EMPANADAS** 18
cajun shredded chicken, melted cheese, scallions, green sauce (3pcs) (D,G,S)

**BUFFALO CHICKEN WINGS** 18
buffalo sauce, carrots, celery, bleu cheese or ranch dressing, (6pcs) (G,D,S)

**BEEF BARBACOA TACOS** 18
tomatillo salsa, pico de gallo, guacamole, flour tortilla (G)
(allergy: avocado leaves)

**PORK BELLY TACOS** 18
escabeche slaw, salsa verde crude, cilantro (3pcs) (G,S)

**GRILLED CHICKEN SANDWICH** 19
adobo, lettuce, tomato, habanero mayo, roasted pineapple, chihuahua cheese, fries (D,G,S)

**1/2 LB CREEKSTONE BURGER*** 20
pretzel bun, monterrey jack cheese, caramelized onions, spicy mayo, lettuce, tomato, fries (G,D,S)

**GRILLED SKIRT STEAK** 36
fajita peppers, guacamole, sour cream, chimichurri (D)

**CHOCOLATE CAKE** 11
chocolate ganache, whipped cream, vanilla ice cream (D,G)

**APPLE CARAMEL BLOSSOM** 9
warm pastry filled with sweet apple filling, side of vanilla icecream with caramel & whipped cream (D,N,G)

## Menu Hours

Mon to Thurs | 5PM - 9:45PM
Friday | 5PM - 10:45PM
Saturday | 12PM-10:45PM
Sunday | 12PM - 9:45PM

# LATE NIGHT BAR BITES

Available after:
Sun to Thursday | 9:45 PM
Fri & Sat | 10:45 PM

**FRESH POPCORN** 4.5

**SALTED PRETZEL BITES** ♥ 7
12 pcs, craft beer cheese (G,D)

**BONELESS CHICKEN BITES** 11
choice of spicy or not spicy bites, our signature sauce (8 pcs) (G,D)

**BUFFALO CHICKEN WINGS** 17
carrots, celery, ranch (6 pcs) (G)

**APPLE CARAMEL BLOSSOM** 9
warm pastry filled with sweet apple filling, side of vanilla icecream with caramel & whipped cream (D,N,G)

*Air-fried*
*Some items may take 25+ minutes!*

D | contains dairy
N | contains nuts
G | contains gluten
S | contains shellfish
V | vegetarian
VG | vegan

*consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

## SPECIALTY COCKTAILS

**WHISKEY LEMONADE ★** 7
crown royal marquis, mint garnish
HOUSE SPECIAL

**NITRO ESPRESSO MARTINI ★** 12
ketel one vodka, cold brew coffee, mr. black coffee liqueur, simple syrup

**CANADIAN MULE** 12
crown royal marquis, ginger beer, lime

**RED MAPLE SOUR ♥** 14
bulleit rye, cabernet sauvigon floater, maple syrup, lemon juice, cinnamon stick garnish

**MAPLE OLD FASHIONED** 15
sazerac rye, angrostura & orange bitters, maraschino cherry, orange peel

**SMOKE & MIRRORS** NEW 16
del maguey vida mezcal, domaine de canton ginger liqueur, patron orange liqueur, pineapple, lime, spicy bitters

**PAPER PLANE** 16
buffalo trace, amaro nonino, aperol, lemon juice

**THE KARLA** 16
hendricks, elderflower, passoã passionfruit, lemon, fee foam, rose petal garnish

**LYCHEE TINI** 16
ketel one vodka, elderflower, splash of lime, lychee liqueur, lychee juice & garnish

**PASSION PARLAY MARG** 14
astral blanco, passoã passionfruit liqueur, triple sec, lime, agave

**OVER/UNDER** 14
astral blanco, bols black raspberry, lemon juice, agave

**GARDEN LINE SPRITZ** 15
chandon garden spritz w/orange peel blend, aperol, soda, orange garnish

**SARTI SPRITZ** NEW 15
sarti rosa, prosecco, splash of soda

**VIRGIN HUGO SPRITZ** 10
elderflower syrup, mint leaves, seltzer, splash of lime & tonic water
n/a mocktail

**THE 19TH HOLE** 15
tito's, george's bloody mary mix, horseradish, pepper, tabasco, bloody bitters, celery stalk, olive garnish



# $30 DOMESTIC BEER BUCKETS

($5 UPCHARGE FOR IMPORTS)



## BEER

**BUCKETS OF FIVE*** ★
domestic -35, imports/ipas -40

**HIGH NOON*** ★ 7
4.5 ABV, Black Cherry, Pineapple or Peach
bucket (5) - 30

**BLUE MOON BELGIAN WHEAT** 9
4.6 ABV

**BOLD ROCK CIDER** 8
4.7 ABV, Gluten Free

**BUDWEISER** 8
5 ABV

**BUD LIGHT** 8
4.2 ABV

**COORS LIGHT** 8
4.2 ABV

**CORONA EXTRA** 9
4.6 ABV

**D.C. BRAU JOINT RESOLUTION HAZY IPA** 9
5.5 ABV

**DOG FISH HEAD 60 MINUTE IPA** 9
6 ABV

**FAT TIRE AMBER ALE** 9
5.2 ABV

**LOOSE CANNON** 9
7.25 ABV

**MICHELOB ULTRA** 8
4.2 ABV

**STELLA ARTOIS** 9
5.2 ABV

**MILLER LITE** 8
4.2 ABV

**MODELO ESPECIAL** 9
4.5 ABV

**GUINESS DRAUGHT** 9
4.0 ABV

**HEINEKEN** 9
5.4 ABV

**HEINEKEN 0.0** 8
Non Alcholic

**YUENGLING LAGER** 8
4.4 ABV

* ★

ITEMS ASTERISKED ARE DISCOUNTED SPECIALS AND ARE NOT FURTHER DISCOUNTED DURING HAPPY HOUR

| | Bottle | Glass |
|---|---|---|

## WHITE WINE

| | | |
|---|---|---|
| **CHATEAU STE MICHELLE EROICA**<br>Riesling, Washington | 60 | 15 |
| **D'ESCLANS WHISPERING ANGEL**<br>Rose, Côtes-de-Provence | 60 | 15 |
| **BRANCROTT**<br>Sauvignon Blanc, Marlborough, New Zealand | 50 | 15 |
| **MENAGE A TROIS**<br>Moscato, California | 50 | 15 |
| **J VINYARDS**<br>Pinot Gris, Califonia | 50 | 16 |
| **MER SOLEIL**<br>Chardonnay, California | 50 | 15 |
| **HOUSE CHAMPAGNE** | | 13 |
| **PROSECCO**<br>La Marca | | 13 |

## RED WINE

| | | |
|---|---|---|
| **ORIN SWIFT "ADVICE FROM JOHN"**<br>Merlot, California | 65 | 16 |
| **MICHEAL DAVID FREAKSHOW**<br>Cabernet Sauvignon, California | 50 | 15 |
| **MEIOMI**<br>Pinot Nior, California | 60 | 16 |
| **THREE THIEVES "THE SHOW"**<br>Malbec, California | 50 | 16 |
| **CAYMUS**<br>Cabernet Sauvignon, California | 270 | |
| **OPUS ONE OVERTURE**<br>Bordeaux Red Blend, California | 500 | |
| **OPUS ONE**<br>1.5L, Bordeaux Red Blend, California | 890 | |
| **OPUS ONE**<br>3L, Bordeaux Red Blend, California | 2900 | |
| **OPUS ONE**<br>6L, Bordeaux Red Blend, California | 5500 | |

1.5 oz

## TEQUILA

| | |
|---|---|
| ASTRAL BLANCO ★ | 13 |
| ASTRAL REPOSADO | 14 |
| AVION SILVER | 15 |
| CASAMIGOS ANEJO | 20 |
| CASAMIGOS BLANCO | 15 |
| CASAMIGOS REPOSADO | 18 |
| CLASE AZUL PLATA | 28 |
| CLASE AZUL REPOSADO | 33 |
| DON JULIO 1942 | 33 |
| DON JULIO AÑEJO | 18 |
| DON JULIO BLANCO | 17 |
| DON JULIO REPOSADO | 19 |
| ESPOLON BLANCO | 14 |
| ESPOLON REPOSADO | 15 |
| PATRON ANEJO | 18 |
| PATRON REPOSADO | 19 |
| PATRON SILVER | 15 |
| DEL MAGUEY VIDA PUEBLA MEZCAL | 16 |
| DEL MAGUEY CHICHICAPA MEZCAL | 19 |

## VODKA

| | | | |
|---|---|---|---|
| BELVEDERE | 14 | TITOS ★ | 13 |
| GREY GOOSE | 14 | STOLICHNAYA CITRON | 13 |
| KETEL ONE | 13 | | |

## GIN

| | | | |
|---|---|---|---|
| BOMBAY SAPPHIRE ★ | 13 | MONKEY 47 | 18 |
| HENDRICKS | 15 | TANQUERAY | 13 |

## RUM

| | |
|---|---|
| BACARDI SUPERIOR LIGHT ★ | 13 |
| CAPTAIN MORGAN SPICED RUM | 13 |
| DAMOISEAU XO | 20 |
| GOSLINGS BLACK SEAL | 13 |
| MALIBU COCONUT RUM | 13 |
| RON ZACAPA 23 YEAR | 19 |

1.5 oz

## BOURBON

| | |
|---|---|
| ANGEL'S ENVY | 17 |
| BASIL HAYDEN | 15 |
| BLANTONS | 46 |
| BULLEIT | 13 |
| BUFFALO TRACE | 15 |
| KNOB CREEK | 14 |
| LARCENY ★ | 13 |
| MAKER'S MARK | 15 |
| FOUR ROSES | 15 |
| FOUR ROSES SINGLE BARREL | 17 |
| WOODFORD | 17 |

## WHISKEY

| | |
|---|---|
| BULLEIT RYE | 13 |
| CROWN ROYAL/PEACH/APPLE | 13 |
| HIBIKI HARMONY | 30 |
| JACK DANIEL'S | 13 |
| JACK DANIEL'S HONEY | 13 |
| JAMESON | 13 |
| KNOB CREEK RYE | 15 |
| OHISHI | 19 |
| REDBREAST 12 | 19 |
| SAZERAC RYE ★ | 13 |
| SKREWBALL | 13 |
| WHISTLEPIG PIGGYBACK 6 YR | 16 |
| WHISTLEPIG 10 YR | 21 |
| WHISTLEPIG 12 YR | 31 |
| WHISTLEPIG FARMSTOCK RYE | 21 |
| YAMAZAKI 12 | 40 |
| YAMAZAKI 18 | 180 |

## COGNAC

| | |
|---|---|
| HENNESSY PARADIS IMPERIAL | 330 |
| HENNESSY PARADIS | 330 |
| HENNESSY X.O. | 61 |
| HENNESSY PRIVILEGE | 20 |
| HENNESSY V.S. | 18 |
| REMY MARTIN 1738 | 18 |
| REMY MARTIN LOUIS XIII | 275 |
| REMY MARTIN X.O. | 40 |

## SCOTCH

| | 1.5 oz |
|---|---|
| ABERLOUR A'BUNDAH SINGLE MALT | 26 |
| ARDBEG 10 YR SINGLE MALT | 15 |
| CAO LLA 12 YR | 24 |
| CHIVAS ROYAL SALUTE 38 | 220 |
| CHIVAS ROYAL SALUTE 62 GUN | 1050 |
| CHIVAS REGAL 12 YR | 15 |
| DEWARS 25 YR | 57 |
| DEWARS 30 YR | 145 |
| DEWARS WHITE LABEL | 13 |
| GLENFIDDICH 12 YR | 19 |
| GLENFIDDICH 18 YR | 30 |
| GLENDFIDDICH 21 YR | 49 |
| GLENLIVET 12 YR | 18 |
| GLENLIVET 18 YR | 33 |
| GLENMORANGIE 10 YR | 16 |
| GLENMORANGIE 18 YR | 30 |
| JOHNNIE WALKER BLACK LABEL | 16 |
| JOHNNIE WALKER BLUE LABEL | 60 |
| LAGAVULIN 16 YR | 32 |
| LAPHROAIG 10 YR ISLAY SINGLE MALT | 20 |
| MACALLAN 12 YR SINGLE MALT | 23 |
| MACALLAN 18 YR HIGHLAND SINGLE MALT | 80 |

Bottle

## CHAMPAGNE

| | |
|---|---|
| **ARMAND DE BRIGNAC ACE OF SPADE BRUT**<br>750Ml | 900 |
| **ARMAND DE BRIGNAC ACE OF SPADE ROSE**<br>750 Ml | 1300 |
| **DOM PERIGNON BRUT**<br>750Ml | 700 |
| **MOET & CHANDON IMPERIAL**<br>750Ml | 240 |
| **MOET & CHANDON NECTAR IMPERIAL ROSE**<br>750Ml | 300 |
| **VEUVE CLICQUOT YELLOW LABEL BRUT**<br>750Ml | 225 |
| **VEUVE CLICQUOT BRUT ROSE**<br>750Ml | 250 |

## NON-ALCOHOLIC BEVS

| | |
|---|---|
| COKE | 5 |
| DIET COKE | 5 |
| SPRITE | 5 |
| GINGER ALE | 5 |
| RED BULL ENERGY DRINK | 9 |
| RED BULL SUGAR FREE ENERGY DRINK | 9 |
| WATERMELON RED BULL | 10 |
| ACQUA PANNA NATURAL SPRING WATER 500Ml | 8 |
| ACQUA PANNA NATURAL SPRING WATER 1L | 12 |
| VOSS ARTESIAN SPARKLING WATER 850Ml | 12 |
| CRANBERRY JUICE | 5 |
| RUBY RED GRAPEFRUIT JUICE | 5 |
| PINEAPPLE JUICE | 5 |
| MOCKTAIL<br>Virgin Hugo Spritz | 10 |

**COMPLIMENTARY MIXERS WITH BOTTLE SERVICE:**

Cranberry Juice, Orange Juice, Pineapple Juice, Ruby Red Grapefruit Juice, Coke, Diet Coke, Sprite, Ginger Beer, Seltzer Water, Tonic, and Ginger Ale

OVER UNDER

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