

COCKTAILS

HEY BRUH '18 (ON TAP) Vodka, House Aloe Vera Soda	14
MILKY WAY (ON TAP) Tequila, Milk Punch, Bergamot, House Bitters	15
THYME FLIES Pisco, Egg White, Acqua Di Cedro, Green Grape	17
PEAR DAIQUIRI Rum Blend, Poached Pear, Lime	16
BROKEN GLASS Mezcal, Montenegro, Rosé Piña Shrub, Toasted Coconut	16
CARAMEL APPLE IPA Irish Whiskey, Salty Caramel, Cider	17
THE SPICY COMARE Tequila, Thai Chili, Bell Pepper	17
CHAI NEGRONI Apple Brandy, Sweet Vermouth, Aperitivo, Pumpkin Chai	16
WILLY WONKA Bourbon, Pecan Demerara, Dark Chocolate Bitters	17
FIGGETABOUTIT Fig Infused Rye, Sweet Vermouth, Porter Syrup	17

MULLED WINE 16
Jalapeño Tequila, Fortified Wine, Spices

VENETIAN SPRITZ 16
Select, Bubbles, Olives

SAZERAC 16
Cognac, Rye, Peychaud's, Absinthe

OLD FASHIONED 16
Bourbon, House Bitters, Demerara

NEGRONI 16
Gin, Campari, Sweet Vermouth

THE LOYAL MARTINI 19
Gin/Vodka, French Vermouth, Buffet

FRIED CHICKEN SANDWICH 25
Dill Pickle Mayonnaise, King's Hawaiian Bun
(Available after 10:00PM)

Head Bartender: Matthew Kruger

WINE & BEER

SPARKLING

BRUT Ayala “Majeur” Champagne, France NV	20
BRUT ROSÉ Domaine Bousquet, Argentina, NV	17

ROSÉ

GRENACHE Domaine Lafond, Tavel, France ‘17	17
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WHITE

SAUVIGNON BLANC Laporte “Le Bouquet” Sancerre ‘17	18
RIESLING Pierre Sparr, Alsace, France ‘16	15
ALBARIÑO Ransom, Willamette Valley ‘17	18
PINOT GRIS Ponzi, Willamette Valley, Oregon 2016	16
CHARDONNAY Bishop’s Peak, Central Coast, California ‘17	19

RED

PINOT NOIR Folly Of The Beast, Central Coast, California ‘16	19
SCHIAVA Elena Walch, Alto Adige, Italy ‘17	16
SANGIOVESE D. Cinelli Colombini, Rosso di Montalcino, Italy ‘16	17
GRENACHE La Cabotte “Colline” Cotes Du Rhone, France ‘17	16
CABERNET SAUVIGNON Whitehall Lane “Tre Leoni” Napa ‘16	19

TAP

PALE LAGER Menabrea, IT	9
WHEAT BEER Allagash, USA	10
IPA Firestone, USA	9

BOTTLE

PORTER Black Duck, USA	9
LIGHT Heineken, NL	7
LAGER Tecate, MX	7