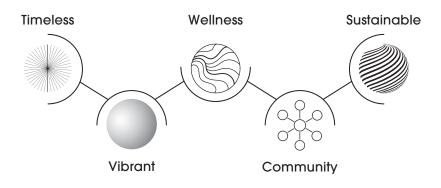
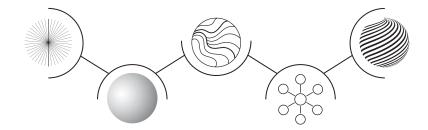
ELEMENTS OF DRINK DESIGN

Much like a well-designed object, a well-crafted cocktail takes into account the contributions of each element and how they play against each other. Balance and tension, comfort and elevation, the nuances of technique and ingredient make each cocktail unique.

The Elements of a Cocktail



With sincere gratitude we give thanks to our partners who build community and promote sustainability.





COMMUNITY

Owen's American Tonic: Helping to raise awareness to Fields of Honor in support of families of fallen or disabled military and first responders with more than 35,000 scholarships awarded since 2007.

21 Seeds Tequila: Female-founded infused tequila inspiring you to gather your tribe of friends new and old, cross borders, share ideas, and make connections.

Appleton Estate Rum: In 1997, Dr. Joy Spence became the first woman appointed master blender in the industry, an amazing milestone for women across the world!

Woodford Reserve Bourbon: Woodford Reserve works closely with Old Friend Farms, where racing thoroughbreds are sent to retire and raise awareness of the importance of equine aftercare.

High West Bourbon: Pledged \$1,000,000 over the next three years to organizations that are working to protect the West from wildfires including Wildland Firefighter Foundation, Protect Our Winters (POW), and American Prairie Reserve.

Monin: Honored to partner with organizations making a positive impact including Grounds for Health, Children of Restaurant Employees (CORE), and Step Up for Students.

SUSTAINABILITY

Patrón Tequila: Patrón was the first distillery to install a natural gas pipeline, which acts as its main energy source and helps reduce CO2 emissions in the atmosphere.

Absolut Vodka: For the past four years, Absolut has been using socalled waste spirits to reduce use of liquefied propane gas (LPG) to generate energy at their Nöbbelöv distillery.

Seedlip: Seedlip is a 1% for the Planet member, giving 1% of global annual revenues to environmental charities dedicated to celebrating and protecting the planet.

Sustainable



BUILD YOUR OWN HIGHBALL 15

Choose your Spirit: VODKA

Tito's Handmade Belvedere Organic Grey Goose

TEQUILA

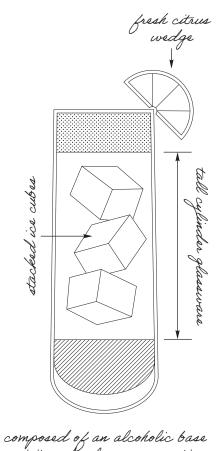
Herradura Silver Casamigos Reposado Milagro Añejo

BOURBON Bulleit

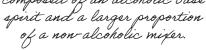
Maker's Mark Woodford Reserve

Choose your Mixer:

Q Club Soda Owen's Rio Red Grapefruit Owen's American Tonic Q Ginger Ale Owen's Ginger Beer



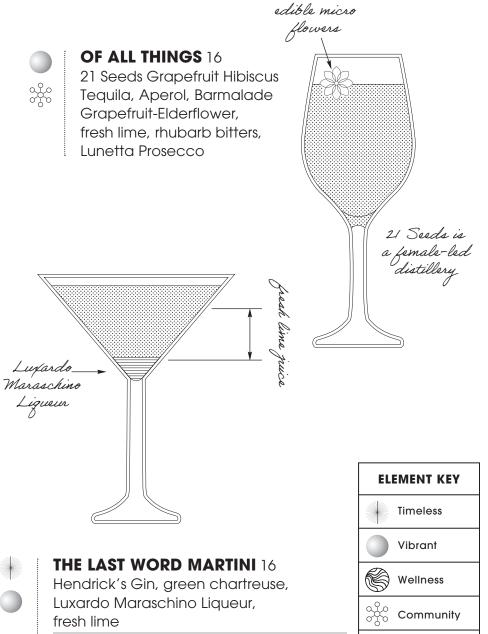
stacked ice cubes



AMERICANO HIGHBALL 15 Campari, Antica Formula Sweet

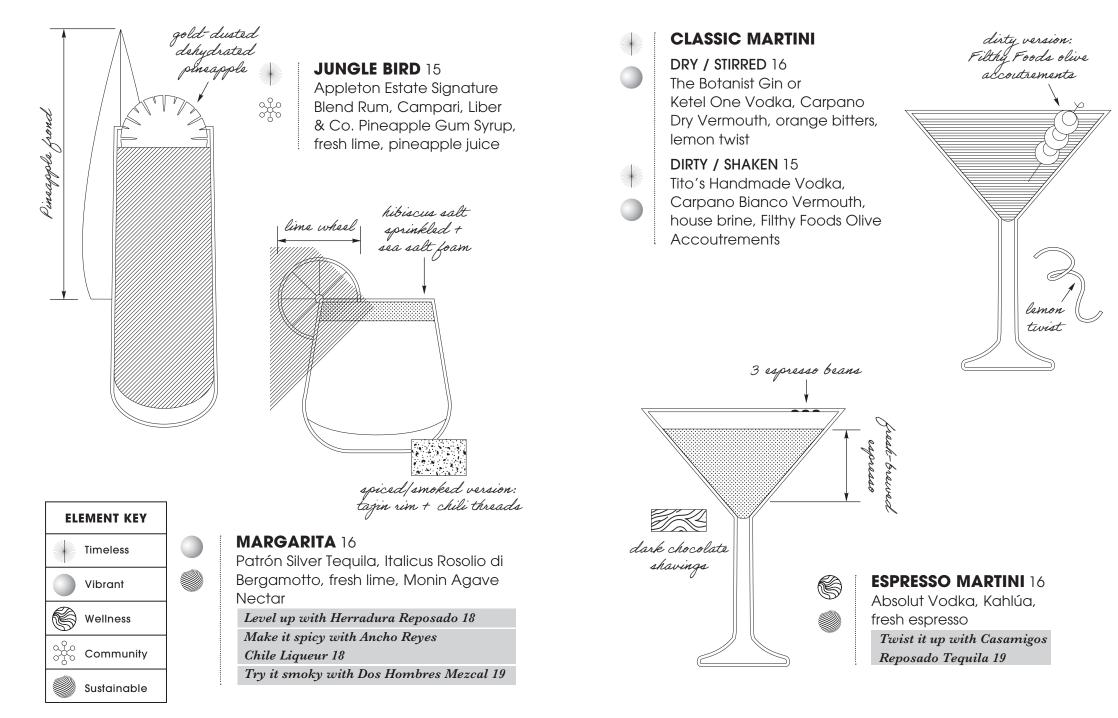


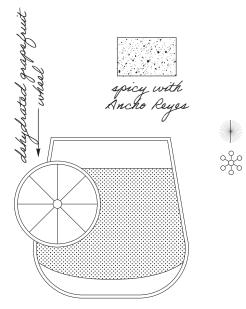
Vermouth, Q Club Soda



Make it smoky with Dos Hombres Mezcal 21

<u>Cocktails</u>

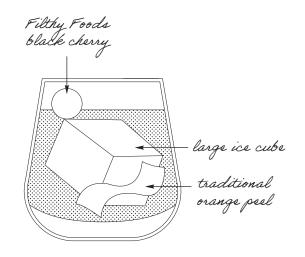




originally called the "De Rigueur" in cocktail books

BROWN DERBY 16

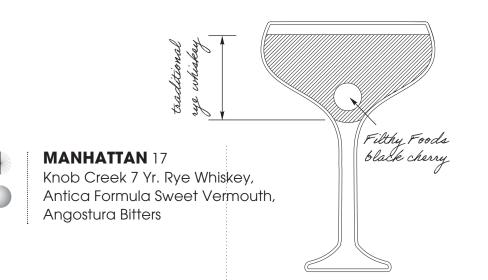
Woodford Reserve Bourbon, fresh grapefruit, barrel-aged maple syrup, orange bitters *Spice it up with Ancho Reyes Chile Liqueur 18*



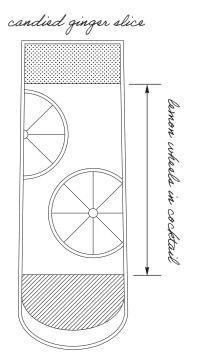
·	

OLD FASHIONED 16 High West Bourbon, Liber & Co Demerara Syrup, El Guapo Bitters *Level up with Garrison Brothers Small Batch Bourbon 22*

Make it a twist featuring Cincoro Reposado Tequila 26







Sustainable

SEAMLESS 8 Monin Vanilla, Passion Fruit Reàl, fresh lemon, Q Club Soda

DOMESTIC 7 MICHELOB ULTRA COORS LIGHT MILLER LITE BUD LIGHT

IMPORTED 7

BUDWEISER

CORONA EXTRA DOS EQUIS LAGER HEINEKEN PERONI STELLA ARTOIS GUINNESS MODELO ESPECIAL

NON-ALCOHOLIC 7

HEINEKEN 0.0 NA LAGER ATHLETIC BREWING CO RUN WILD NA IPA **CRAFT** 7 SAMUEL ADAMS BOSTON LAGER SAMUEL ADAMS SEASONAL NEW BELGIUM FAT TIRE ALE NEW BELGIUM VOODOO RANGER JUICY HAZE IPA BLUE MOON BELGIAN WHITE CREATURE COMFORTS TROPICALIA SCOFFLAW BASEMENT IPA YUENGLING AMERICAN LAGER

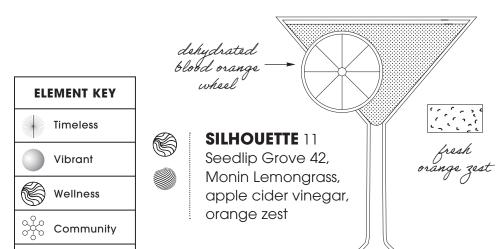
HARD SELTZERS & CIDERS 7

ANGRY ORCHARD HARD CIDER ATLANTA HARD CIDER WHITE CLAW MANGO HARD SELTZER WHITE CLAW BLACK CHERRY

HARD SELTZER

TRULY WILD BERRY HARD SELTZER

HIGH NOON WATERMELON VODKA HARD SELTZER



6

မိုင်

Tannin	Acidity					
8	¢			60z	9oz	BTL
	•	LUNETTA • Prosecco Brut	Veneto, Italy (187ml)	-	-	13
•	•	CHANDON • Sparkling Rosé	California (187ml)	-	_	18
	•	MOËT & CHANDON IMPÉRIAL • Brut Rosé	Champagne, France (187ml)	-	-	28
0	•	CHATEAU STE. MICHELLE • Riesling	Columbia Valley, Washington	12	16.5	44
0	0	CONUNDRUM • White Blend	California	13	18	50
0 0	•	ZENATO • Pinot Grigio	delle Venezie, Italy	13	18	52
0	•	SANTA MARGHERITA • Pinot Grigio	Valdadige, Veneto, Italy	18	25	69
	•	CHATEAU D'ESCLANS WHISPERING ANGEL • Rosé	Côtes de Provence, France	17	23	68
	•	ROSE GOLD • Rosé	Côtes de Provence, France	15	21	58

White Wines

<u>Red Wines</u>

Intensity					
Fruit Tannin Acidity					
			6oz	9oz	BTL
• • •	MEIOMI • Pinot Noir	California	14	20	54
0 0 0	ELOUAN • Pinot Noir	Oregon	13	18	52
• • •	BELLE GLOS BALADE • Pinot Noir	Santa Rita Hills, California	19	26	76
0 • •	BANFI • Chianti Classico	Tuscany, Italy	13	18	50
•••	BENZIGER • Merlot	Sonoma County, California	12	16.5	46
0 0 0	CATENA VISTA FLORES • Malbec	Mendoza, Argentina	13	18	50
• • •	J. LOHR PURE PASO • Red Blend	Paso Robles, California	15	21	58
•••	JOEL GOTT • Red Blend	Columbia Valley, Washington	13	18	54

Antens						
Fruit Tannin	Acidity				-	
8	¢			60z	9oz	BTL
•	•	TRIBUTE • Cabernet Sauvignon	California	12	16.5	48
•••	•	LIBERTY SCHOOL • Cabernet Sauvignon	Paso Robles, California	14	20	56
•	•	FRANCISCAN ESTATE CORNERSTONE Cabernet Sauvignon	California	13	18	50
•	•	THE PRISONER WINE COMPANY UNSHACKLED Cabernet Sauvignon	California	15	21	60
	•	DAOU • Cabernet Sauvignon	Paso Robles, California	16	22	64

BOARDS

LOCAL CHEESE 20

assortment of local cheeses, fruit, jam, honey, toasted crostini

CHARCUTERIE 24

assortment of local sliced meats and cheeses, olives, fruit, jam, honey, toasted crostini SNACKS

CHICKEN WINGS 16 choice of buffalo or lemon pepper, celery, carrots, dipping sauce

DIPS

FRENCH ONION DIP 12 house-fried potato chips

ROASTED CHICKPEA HUMMUS 14

fresh vegetables, grilled naan, guajillo oil

CAST IRON COOKIE SKILLET 9 chocolate chip cookie,

BBQ SPICED

roasted nuts,

MIXED NUTS 6

house BBQ spice

DEVILED EGGS 12

bacon, chives, paprika

(0⁹)

vanilla ice cream, caramel VANILLA BEAN PANNA COTTA 9 macerated berries

SWEETS

LARGE PLATES

X

CLASSIC CAESAR 15 (\mathbf{V})

crisp romaine, shaved parmesan, herb croutons, lime caesar dressing add chicken 7, shrimp 9

GRILLED CHICKEN BLT 17

smoked bacon. bibb lettuce, tomato, brioche bun, fries

STEAK FRITES* 39 marinated 10oz

flat iron steak, fries, chimichurri

BATTERY BURGER* 18

pimento cheese, smoked bacon, bibb lettuce, tomato, brioche bun, fries

HOT COFFEE & TEA

STANCE COFFEE 3/5 NUMI HOT TEA 3/5 CHAI TEA LATTE 4/6 **ESPRESSO** 3/4 **CAPPUCCINO** 4/6 AMERICANO 3/5 LATTE MACCHIATO 4/6

ICED COFFEE & TEA

COLD BREW 3/5 LATTE 4/6 **MOCHA** 5/7 CHAI TEA LATTE 4/6

OTHER BEVERAGES

JUICE 5 **ICED TEA** 4 **COCA-COLA PRODUCTS** 4

FRESH-SQUEEZED ORANGE

GLUTEN-FRIENDLY VEGETARIAN VEGAN

Gluten-friendly bread available upon request.

*STEAKS AND BURGERS SERVED COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Please notify us of any food allergy. 20% gratuity will be added to parties of 8 or more.

FIZZ

RED BULL ENERGY DRINK 6 **RED BULL SUGARFREE** 6 S.PELLEGRINO SPARKLING MINERAL WATER 500ML 4 S.PELLEGRINO ESSENZA **ASSORTED** 4

FLAT

ACQUA PANNA 500ML 4