

SIGNATURE COCKTAILS

Belini \$10

peach schnapps, peach puree, prosecco

Blueberry Smash \$12

blueberry infused whiskey, lemon juice, fresh mint, club soda, lime

Tiki Punch \$12

bacardi, malibu coconut rum, pineapple juice, fresh lime, honey, peychaud's bitters

Sonic Boom \$12

premium vodka, triple sec, fresh berries, lemon juice, basil, honey

Jamonade \$13

jameson irish whiskey, lemonade, peach schnapps, topped w/ miller lite

Spicy Mango \$11

house-made jalapeno tequila, triple sec, mango puree, agave syrup, fresh lime, pinch of salt

Limone & Rye \$11

old overholt, agave nectar, fresh mint, fresh lemon, club soda, dash of bitters

Strong Island Iced Tea \$13

stolichnaya, gin, silver tequila, cointreau, 15L, fresh sour, cola

Flour & Barley Bloody Mary \$12

bacon infused vodka, house-made bloody mary mix, fresh tomato water, garnished with sopressata, fontina cheese, & artichoke

Flour & Barley Michelada \$11

local craft brew, house-made bloody mary mix, fresh tomato water, fresh lime

BARREL AGED COCKTAILS

Barrel aging is essentially infusing alcohol with wood, which has been a common practice in the beverage world for centuries. Our cocktails take on the characteristics of the oak barrels they're stored in. After a few weeks in the barrel the edges of the cocktail have been rounded off resulting in a "softer" cocktail.

Please ask your server for our current selections.

BOTTLES

•large format bottles (16oz+)

FRUITS & CIDERS

"sweet & easy drinking"

- *Sam Smith Organic Strawberry -5.2% abv- \$12
- *Stiegl-Radler Grapefruit -2.5% abv- \$8
- *Ace Perry Cider -5.0% abv- \$12
- *Crispin Honey Crisp Cider -6.5% abv- \$12
- *Epic Lil' Brainless Raspberries
-5.2% abv- \$7
- Not Your Father's Rootbeer -5.9% abv- \$8

THE CELLAR

"strong, specialty, & unique"

- *Saison Dupont -6.5% abv- \$21
- *Delirium Tremens -8.2% abv- \$28
- Chimay Grand Reserve -9.0% abv- \$14
- Dogfish Head 120 Min IPA -18.0% abv- \$25
- *JJ Blood Moon Barley Wine -10.0% abv- \$32

WHEAT

"light, wheat with spice and citrus peel"

- Hoegaarden -4.9% abv- \$6
- Anchor Mango Wheat -4.5% abv- \$7
- *Blue Moon Belgium White -5.4% abv- \$14
- Lost Coast Great White -4.8% abv- \$7
- Coachella Honey Double Wit -5.0% abv- \$8

IPA'S & IIPA'S

"pronounced hops with floral & citrus notes"

- *Big Dog's Dirty Dog IPA -7.1% abv- \$11
- Pizza Port Swami IPA -6.8% abv- \$8
- Deschutes Fresh Squeezed IPA -6.4% abv- \$7
- Dogfish Head 60 Minute IPA -6.0% abv- \$8
- Firestone Union Jack -7.5% abv- \$7
- *Green Flash West Coast IPA -8.1% abv- \$15
- *Tenaya Creek Hop Ride -7.2% abv- \$15
- *Firestone Double Jack -9.5% abv- \$21
- *Green Flash Le Freak -9.2% abv- \$16
- *Lagunitas Hop Stoopid -8.0% abv- \$18
- *Speakeasy Double Daddy -9.5% abv- \$21
- *Stone Ruination -8.2% abv- \$19
- Joseph James Hop Box -9.3% abv- \$7

LAGERS

"refreshing, crisp & clean"

- *Budweiser -5.0% abv- \$10
- Brooklyn Lager -5.2% abv- \$6
- *Corona -4.6% abv- \$12
- *Heineken -5.0% abv- \$12
- Kona Longboard -4.6% abv- \$6
- Maui Bikini Blonde -5.1% abv- \$7
- Moretti Lager -4.6% abv- \$5
- Peroni -4.7% abv- \$5
- Sam Adams Boston Lager -4.9% abv- \$6
- Sam Smith Organic Lager -5.0% abv- \$7
- *Stella Artois -5.2% abv- \$14.5

STRONG ALES

"flavorful with high alcohol content"

- Victory Golden Monkey -9.5% abv- \$8
- *Goose Island Matilda -7.0% abv- \$22
- *Unibroue Maudite -8.0% abv- \$20
- *Stone Arrogant Bastard -7.2% abv- \$19
- Ommegang 3 Philosophers -9.7% abv- \$10

AMBERS & BROWNS

"toasty malt character, lighter body"

- Alaskan Amber Ale -5.0% abv- \$7
- Anchor Steam -4.9% abv- \$6
- New Belgium Fat Tire -5.2% abv- \$6
- Speakeasy Prohibition -6.1% abv- \$8
- Samuel Smith Nut Brown Ale -5.0% abv- \$7

STOUTS & PORTERS

"heavy bodied, malty, rich mouth feel"

- *Squatters Outer Darkness -10.5% abv- \$19
- Deschutes Black Butte Porter -5.2% abv- \$6
- *Tenaya Creek Haulin' Oats -5.7% abv- \$15
- *Speakeasy Payback Porter -7.5% abv- \$15
- *Mother Earth Sin Stout -8.1% abv- \$19
- Murphy's Irish Stout -4.0% abv- \$8

PALE ALES

"pleasantly malty, light hops"

- Firestone DBA -5.0% abv- \$7
- Magic Hat #9 -5.1% abv- \$7
- *Oskar Blues Dale's Pale Ale -6.5% abv- \$13
- Sierra Nevada Pale Ale -5.6% abv- \$6
- Joseph James Foxtail GF -5.0% abv- \$8

DRAFT BEERS

16OZ // PITCHER

Firestone Walker 805 Blonde Lager -4.7% abv- \$8 // \$24

New Belgium Snapshot Wheat -5.0% abv- \$7 // \$21

Miller Lite -4.2% abv- \$7 // \$21

Pizza Port Chronic Ale -4.9% abv- \$9 // 27

Lagunitas IPA -6.2% abv- \$8 // \$24

****Seasonal Draft**** - ask your server about our current selection

CASK BEER \$9

Cask or "real ale" is the purest form of beer there is. It is aged & re-fermented in the cask. It is never pasteurized or filtered & served without the use of co2. We believe it is the best way to drink beer. Our selections change daily.

Please ask your server for our current selections.

"FLOUR & BARLEY FLIGHT" \$18

Firestone Walker 805, Pizza Port Chronic Ale, Lagunitas IPA, Miller Lite, New Belgium Snapshot Wheat, Seasonal Draft, & Seasonal Cask

HOME-MADE CELLOS

Citrus \$4

Melon \$4

Pomegranate \$4

Cello Flight \$10

try all 3 flavors

HAND-MADE ITALIAN SODAS

Lemon-Thyme \$5

Black Cherry Yuzu \$5

Honey-Tangerine Basil \$5

Concord Grape \$5

HOUSE-MADE SANGRIA

Red & White

Pitcher - \$29

Glass - \$8

KEG WINE

House White

House Red

glass - 1/4 liter - 1/2 liter - liter

\$7 - \$11 - \$18 - \$33

WINE BY THE GLASS

La Marca Prosecco \$9

J.S. Cristalino Cava \$8

Brancott Sauvignon Blanc \$9

DaVinci Pinot Grigio \$9

Edna Valley Chardonnay \$9

Dr. Loosen Reisling \$9

Kendal Jackson Vintner's Res. Pinot Noir \$11

Bell'agio Chianti \$10

Concanon Cabernet Sauvignon \$11

J. Lohr Merlot \$10

BY THE BOTTLE

SPARKLING

La Marca Prosecco \$24

J. S. Cristalino Cava \$22

Gioioso Moscato \$22

WHITES

Brancott Sauvignon Blanc \$24

DaVinci Pinot Grigio \$25

Dr. Loosen Riesling \$24

Edna Valley Chardonnay \$26

St. Francis Chardonnay \$27

REDS

Kendal Jackson Vintner's Res.
Pinot Noir \$34

Bell'agio Chianti \$28

Cune Crianzo Rioja \$25

Los Vascos Cabernet Sauvignon \$28

Concanon Cabernet Sauvignon \$34

Alamos Malbec \$24

J. Lohr Merlot \$29