

Drinks

— KINDLY ORDER AT THE BAR —

COCKTAILS

MARTINI-AND-A-HALF BROKER'S GIN, HOUSE BLEND DRY VERMOUTH, CASTELVETRANO OLIVE OR LEMON TWIST	\$13
MANHATTAN-AND-A-HALF J.T.S. BROWN BONDED BOURBON, HOUSE BLEND SWEET VERMOUTH, BITTERS, AMARENA	\$13
WONDERLY OLD FASHIONED HOUSE BLEND WHISKEYS (JTS BONDED, ELIJAH CRAIG, WOODFORD RESERVE) FUNKY RUM BITTERS, DEMERARA, ORANGE OIL	\$11
OIL WASHED ALASKA OXLEY GIN, OLIVE OIL, YELLOW CHARTREUSE, ORANGE BITTERS, LEMON OIL	\$13
THE BANHATTAN JTS BROWN, PUNT Y MES, BANANE DU BRESIL, TIKI BITTERS, BRULEED BANANA	\$12
SMITH AND CROSS NEGRONI JAMAICAN RUM, HOUSE BLEND SWEET VERMOUTH, CAMPARI	\$11
STILL MOOING, WITH THE HORNS ON BANHEZ MEZCAL, CYNAR 70, CHERRY HEERING, ORANGE	\$12
MARGARITA PUEBLO VIEJO, PINEAPPLE-HABANERO SHRUB, LIME, ANCHO REYES VERDE, CRICKET SALT	\$10
CLOUDY SKIES RUM AGRICOLE, CREME DE VIOLETTE, MARASKA, LEMON, CARDAMOM, EGG-WHITE*	\$12
POOLSIDE CHILL BEEFEATER GIN, GINGER LIQUEUR, CUCUMBER, THAI BASIL, GINGER BEER	\$10
FRESH SQUEEZED GREYHOUND VODKA, FRESH GRAPEFRUIT, DESERT PROVISIONS CHILI SALT RIM	\$10
IMPROVED SPRITZ APEROL, CARPANO BIANCO, ST. GERMAIN, ORANGE BITTERS, BUBBLES, GF TWIST	\$11

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DRAFT BEERS

PILSNER, <i>URQUELL</i>	\$6
LUNCH BREAK ISA, <i>BREAKSIDE</i>	\$6
PALLET JACK IPA, <i>BARLEY BROWN</i>	\$6
ALT BIER, <i>ROSENSTADT</i>	\$6
PINEAPPLE CIDER, <i>REVEREND NAT'S</i>	\$8
PASSIONFRUIT SOUR, <i>BREAKSIDE</i>	\$8

BOTTLES & CANS

MILLER HIGH LIFE	\$4
OLY TALL CAN	\$4
GUINNESS	\$6
PFRIEM IPA	\$7
TWO-TOWNS BRIGHTCIDER	\$6
GROUNDBREAKER IPA (GF)	\$6

Wine

— KINDLY ORDER AT THE BAR —

WHITE WINE

VERDEJO REY SANTO, RUEDA, ES	\$8/\$25
BLANC DE PACS (MACABEO, PARELLADA, XAREL-LO) PARES BALTA, PENEDES, ES	\$9/\$28
PINOT GRIS PIKE ROAD, WILLAMETTE VALLEY, OREGON	\$8/\$25
BLEND (MUELLER-THURGEAU, RIESLING, SAUV. BLANC) SYLVIO CRNKO, SVN	\$9/\$32 (L)
FIELD BLEND (ROUSSANNE, VIOGNIER, MARSANNE, ROLLE) CHATEAU VIRGILE, FR	\$8/\$25

RED WINE

CASA BENESAL (GARNACHA, MONASTRELL, SYRAH) PAGO CASA GRAN, ES	\$9/\$28
SANGIOVESE PODERE SAN GIOVANNI, MENDOZA, IT	\$13/40
TEMPRANILLO STAFFORD HILL, OR, USA	\$10/\$31
SYRAH SAINT COSME, COTES DU RHONE, FRANCE	\$11/\$34
CABERNET BLEND SOOS CREEK, WA, USA	\$46

ROSÉ & BUBBLES

GAMAY ROSE FONCALEIU, FR	\$11/\$34
CAVA TORE ORIA, ES	\$8/25
PINOT NOIR (SPARKLING) SAUVAGE, GRUET, NM, USA	\$39
BLANQUETTE DE LIMOUX BRUT DOM. MARTINOLLES, LIMOUX, FR	\$37