



Happy Hour: Every Day from 3:00pm - 6:00pm
5-7-9 dollar menu becomes 3-5-7 during Happy Hour

5

HERB FRENCH FRIES

ketchup

ONION RINGS

ketchup

TWO PORK STREET TACOS

pickled onion, cotija, salsa verde

7

BURGER SLIDERS

american cheese, 1000 island, grilled onion, lettuce

double meat add 4

CHICKEN WINGS

choice of kung pao, buffalo, or bbq

9

HOUSE MADE ITALIAN SAUSAGE

dried cherry mostarda, pretzel stick

CLASSICS

PULLED PORK QUESADILLA

pepper jack, salsa, sour cream, guacamole

10 | chicken add 2

NACHOS

pepper jack, chili, sour cream,
guacamole, salsa, olives, jalapeno

10 | chicken add 2 | pulled pork add 4

SLIDERS

three pork sliders topped with coleslaw or
three tri tip sliders topped with caramelized onion,
swiss cheese

HAND-CRAFTED COCKTAILS

MOSCOW MULE

Tito's vodka, Domaine de Canton,
fresh squeezed lime, ginger beer

12

CUCUMBER JALAPENO MARGARITA

Peligroso tequila, St. Germaine, fresh squeezed lime,
muddled cucumber and jalapeno, agave nectar

11

BLACKBERRY MOJITO

Bacardi rum, muddled blackberries and mint,
fresh squeezed lime

11

MARTINIS

ARMANDO'S PISCO SOUR

Pisco Porton, fresh squeezed lime,
cane syrup, egg white, angostura bitters

12

SPARKLING POM

Ketel Citron, Chambord,
Pom pomegranate juice, champagne

11

RASPBERRY LEMON DROP

Ketel Citron, Cointreau,
fresh squeezed lemon, Chambord

12

BULLEIT MANHATTAN

Bulleit rye whiskey, sweet vermouth, cherry

12

VESPER

Nolet gin, Kettle One, Lillet blonde, lemon twist

11

KEY LIME

Absolute vanilla, pineapple juice,
fresh lime, cane sugar, graham cracker rim

11

FRENCH KISS

Tito's vodka, pineapple juice, Chambord

10

DEATH BY CHOCOLATE

Absolute vanilla, dark crème de cocoa,
Godiva white liquor, ganache garnish

11

ESPRESSO

(ask your server, it's our family recipe)

10

BEERS

BUD LIGHT

4

COORS LIGHT

4

MICHELOB ULTRA

4

MILLER LIGHT

4

ST. PAULI

non-alcoholic

4

BLUE MOON

5

CORONA

5

GUINNESS

can

5

HEINEKEN

5

STELLA

5

LAGUNITAS IPA

6

NEWCASTLE

6

STELLA CIDRE

6

STONE IPA

6

TASTING FLIGHTS

FOUR 5OZ BEERS

12

Ask your server about our rotating Craft Beers on Tap

SPECIALTY WATERS

S. PELLEGRINO

3.5 | 5

EVIAN

3.5 | 5

AFTER DINNER DRINKS

TAYLOR FLADGATE

LBV 2007

10

TAYLOR FLADGATE

10 year tawny

11

TAYLOR FLADGATE

20 year tawny

12

MAD CUVÉE

29 year

12

SPECIALTY COFFEES

ESPRESSO

3.5

CAFÉ LATTE

4

CAFÉ AU LAIT

4

CAFÉ AMERICANO

4

CAPPUCCINO

4

MACCHIATO

3.5

DESSERT

CHOCOLATE LAYER CAKE

layered with chocolate mousse

6.5

CRÈME BRULÉ

fresh berries

6.5

PANNA COTTA

basil marinated strawberries

6.5

CHOCOLATE FLOURLESS CAKE

vanilla bean ice cream

6.5