Specialty Martinis & Cocktails

Lavender Mule 11
Titos, Lavender syrup, lemon juice, ginger beer

Ruby Red Sparkling -tini 13
Titos, elderflower, fresh grapefruit juice, splash of sparkling wine

Guava-tini 13
Titos, guava puree, fresh lemon juice, simple syrup

Titos Martini 13

Bombay Martini 13

Titos Mule 11

Jameson Mule 11

House Margarita on the rocks 11

Premium well cocktails 11
(with one mixer on the rocks)
Titos Vodka, Campo Bravo Tequila, Cutwater bali hai rum, Old Forester Bourbon, Clan Macgregor Scotch, Bombay Gin

Wines by the glass

Treana Sauvignon Blanc 10

Chateau De Berne Rose "Romance" 10

Angeline Reserve Chardonnay 13

Smith & Hook Cabernet Sauvignon 12

Tapestry Red Blend 10

Gainey Pinot Noir 13

Niner Pinot Noir 14

Draft Beers $8

"Modelo"

Deschutes "Mirror Pond" Pale Ale

Belching Beaver "Honey" Blonde

Belching Beaver "Phantom Bride" IPA

Deschutes "King Crispy" Pilsner

Tarantula Brewing Co "Liquid Candy" Hazy IPA

Karl Krauss "Red Trolley" Ale

Bottle Beers $5

Coors Light, Stella or Bud Light

5/13/25

Happy Hour

Sunday 3:00-5:00
Wednesday-Friday 3:00-6:00

Blue Point Oysters (2 sauces) 2.50 ea

Hook cocktail & horseradish, citrus ponzu OR rose prosecco mignonette

Zac & Cheese 8

Prairie breeze cheddar sauce, fresh jalapeno, applewood smoked bacon, white truffle oil

Crostini: Fresh Burrata, Avocado & Roma Tomato (2) 9

Drizzled with aged balsamic vinegar

Shrimp Taco 8 ea

Roasted corn salsa, avocado-tomatillo crème, shaved cabbage, queso cotija

Lobster Taco 10 ea

Poached Maine lobster, roasted corn salsa, avocado-tomatillo crème, shaved cabbage, avocado slice, queso cotija

Braised Short Rib Taco 8 ea

Ancho chili braised, roasted corn salsa, avocado-tomatillo crème, shaved cabbage, queso cotija

Fried Chicken Slider 6 ea

Fresh free range chicken breast, buttermilk batter, bourbon BBQ sauce, honey mustard slaw w/ jalapeno brioche bun

"Off the Hook" Grilled Cheese 12

Hass avocado mash, sun dried tomato pesto, fontina cheese, herb butter on toasted sourdough

Arugula Salad with 2 Jumbo Blue Prawns 14

Cherry tomato, cucumber, radish + citrus-honey vinaigrette

Jalapeno Cheese Toast 5

Shoestring Fries

Chipotle remoulade 6 Parmesan truffle 8

(Complimentary sourdough rolls not included in happy hour - $2 ea.)