



SPECIALTY COCKTAILS

BOURBON BEE • \$12

BULLEIT, APEROL, HONEY SYRUP,
PINEAPPLE JUICE, LEMON JUICE,
BITTERS

KISS ME • \$14

GRAY WHALE, APEROL, ORGEAT
SYRUP, LIME JUICE, PINEAPPLE JUICE

GONE BANANAS • \$14

CAPTAIN MORGAN, KAHLUA, BANANA
LIQUOR, CREAM

SNOW BUNNY

• \$13

BLUEBERRY 3 OLIVE, LEMON JUICE,
BLUE CURCAO, SIMPLE SYRUP

DIRTY PICKLE • \$14

TITOS, SOUR MIX, OLIVE JUICE, PICKLE
JUICE, TOMATO JUICE, JALAPENOS

MEZCAL SMASH • \$12

MEZCAL, LEMON JUICE, SIMPLE SYRUP
BLACKBERRY SYRUP, EGG WHITE

HONEY & VANILLA OLD FASHION • \$12

CROWN VANILLA, HONEY SYRUP,
BITTERS, CINNAMON SYRUP

WINE

WHITE WINE

GLASS BOTTLE

VIGNETI PINOT GRIGIO  \$8 \$30

RUFFINO PINOT GRIGIO \$11 \$40

MONKEY BAY SAUVIGNON BLANC  \$10 \$35

SYCAMORE LANE CHARDONNAY  \$8 \$30

IMAGERY CHARDONNAY \$11 \$40


RED WINE

JOSH CABERNET  \$12 \$45

MEIOMI PINOT NOIR \$13 \$52

SYCAMORE LANE MERLOT  \$8 \$30

SPARKLING/ROSE

PIERRE DELIZE  \$9 \$35

JOSH ROSE \$12 \$45

MIONETTO PROSECCO \$7

HAPPY HOUR

MONDAY-FRIDAY 3-6PM

\$5 SHAREABLES

6 WINGS

SEE MAIN MENU FOR SAUCE & DRY RUB OPTIONS

PORTOBELLO PUB FRIES

DEEP FRIED PORTOBELLO MUSHROOM
SPEARS SERVED WITH CHIPOTLE AIOLI

CHICKEN TENDERS

SERVED WITH HONEY MUSTARD

CHEESE CURDS

SERVED WITH A SIDE OF MARINARA AND
RANCH

POTACHOS

HOMEMADE POTATO CHIPS, QUESO,
GUACAMOLE, PICO DE GALLO

PRETZEL BITES

SALTED PRETZEL BITES SERVED WITH A
SIDE OF HONEY MUSTARD AND A SIDE BEER
CHEESE

DRINKS

\$5 SELECTED DRAFTS

ALLAGASH, MODELO, HOOP TEA,
REVOLUTION, KROMBACHER, SEASONAL,
LAGUNITAS LIL SOMETHIN, STELLA, GUINNESS
(DRAFTS SUBJECT TO CHANGE)

\$12 DOMESTIC BUCKETS

MILLER LITE, COORS LITE, BUD LIGHT,
BUDWEISER, HIGH LIFE, MILLER 64,
MICHELOB ULTRA, BUSCH TALL BOYS (\$2 UP
CHARGE)

\$5 GLASSES OF WINE

(WINES INCLUDED HAVE A  AND
ARE ON THE BACK SIDE)