



DRINK MENU

MARTINIS

SAMMY DAVIS JR.

The Original- Stoli Vanilla, Godiva Dark Chocolate Liqueur, Godiva White Chocolate Liqueur, Bailey's Irish Cream, Frangelico, Fresh Brewed Espresso \$10.00

POMEGRANATE AND PEAR

Absolut Pear, Pama, Peach Schnapps, Orange Juice \$8.00

THE DIRRRTY

Grey Goose Vodka, Splash of Olive Juice, Two Blue Cheese Stuffed Olives \$9.00

RUBY RED

UV Citrus, X-Rated, Orange Juice, Sugared Rim \$8.00

ALMOND JOY

Coconut Vodka, Godiva Dark Chocolate Liqueur, Godiva White Chocolate Liqueur, Frangelico \$9.00

SUN-KISSED

Stoli Ohranj, Grand Marnier, Orange Juice, Sprite \$9.00

CARAMEL APPLE

Vanilla Vodka, Sour Apple Schnapps, Butterscotch Liqueur \$7.00

ITALIAN LEMONADE

Absolut Citron, Lemoncello, Lemonade \$8.00

HOUSE COCKTAILS

OLD FASHIONED

Crown Royal Rye, Orange Simple Syrup, Bitters, Cherry \$9.00

MINT JULIP

Kentucky Bourbon, Simple Syrup, Mint, Soda Water \$7.00

HOUSE RED SANGRIA

House Cabernet, Peach Liqueur, Apple Liquor, Coca-Cola, Pineapple, Orange Juice \$9.00

BLUE MULE

Stoli Blueberry, Ginger Beer, Lime, Blueberry \$8.00

NEGRONI

Campari, New Amsterdam Gin, Sweet Vermouth, Orange \$7.00

RASPBERRY BOURBON SOUR

Kentucky Bourbon, Raspberry Preserves, Lemon Juice, Soda Water \$8.00

PALOMA

Patron Silver Tequila, Grapefruit Juice, Club Soda, Salted Rim, Lime \$9.00

BEER

ON TAP

Bud Light \$3.50 | "312" Goose Island Wheat \$5.00
Sierra Nevada Pale Ale \$5.00 | Stella Artois \$6.00
Guinness \$5.50 | Seasonal - Ask you Server

DOMESTIC BOTTLES

Budweiser \$3.50 | Bud Light \$3.50 | Bud Light Lime \$3.50
Busch Light \$3.00 | Coors Light \$3.50 | Miller Lite \$3.50
Michelob Ultra \$3.75 | O'Douls (Non-alcoholic) \$3.50

IMPORTED/CRAFT BOTTLES

* denotes local beers

Beers are listed from lightest to darkest

Woodchuck Cider \$4.00

Stella Cidre \$4.50

Corona \$4.00

* Brickway Pilsner \$4.00

Heineken Lager \$4.00

Boulevard Unfiltered Wheat \$4.50

* Nebraska Brewing Company EOS Hefeweizen \$4.00

Pryamid Apricot Wheat Ale \$4.00

Bluemoon \$4.00

Goose Island Sofie \$6.00

* Zipline Copper Alt. \$4.00

Fat Tire Amber Ale \$4.50

Samual Smith's Nut Brown Ale \$6.25

Big Sky Moose Drool Brown Ale \$4.50

* Nebraska Brewing Company Cardinal Pale Ale \$4.00

Toppling Goliath Golden Nugget IPA \$5.50

SKA Modus Mandarinina IPA \$4.50

Coop Ale Works F5 IPA \$5.00

Deschutes Fresh Squeezed IPA \$4.50

Shake Chocolate Porter \$4.00

* Zipline Oatmeal Porter \$4.00

* Brickway Coffee Vanilla Stout \$6.00

Brau Brothers Moo Joos Oatmeal Milk Stout \$4.00

WHITE WINES

Glass Bottle

CHARDONNAY

La Terre, CA.	\$6.00	\$22.00
IL Cuore "The Heart", Monterey CA	\$7.00	\$26.00
Lincourt "Steel" Santa Rita Hills, CA	\$9.00	\$34.00
Sonoma Cutrer, Sonoma CA.	\$12.00	\$46.00

PINOT GRIS

Three Pears, California	\$7.00	\$26.00
J Vineyards , Lodi, CA	\$9.00	\$34.00

SAUVIGNON BLANC

Angeline, Sonoma CA	\$8.00	\$30.00
Otto's, Marlborough, New Zealand	\$10.00	\$38.00

OTHER WHITES

La Terre, White Zinfandel, CA	\$6.00	\$22.00
Lost Angel, Moscato, CA	\$6.50	\$24.00
Leonard Kreusch, Piesporter, Germany	\$6.50	\$24.00
Ruffino, Orvieto Classico, Italy	\$6.00	\$22.00
Cleebourg, Gewurztraminer, France	\$8.00	\$30.00
Zonin, Sparkling Prosecco, Italy	\$8.00	\$30.00

RED WINES

Glass Bottle

CABERNET

La Terre, CA.	\$6.00	\$22.00
337, CA.	\$8.00	\$30.00
Broadside, "Margarita Vineyard" CA	\$10.00	\$38.00
Martin Ray "Reserve" Cabernet Sauvignon, Napa CA.		\$46.00
Kiona Vineyards, Red Mountain, WA		\$49.00

MERLOT

La Terre, CA.	\$6.00	\$22.00
Whitehall Lane Merlot, Napa CA		\$46.00

PINOT NOIR

Bolla, Lombardy, Italy	\$6.50	\$24.00
Angeline, Sonoma, CA	\$8.00	\$30.00
Witness Tree, Willamette OR	\$10.00	\$38.00
Elk Cove, Willamette, OR		\$49.00

OTHER REDS

Shoofly Shiraz, Australia	\$6.00	\$22.00
Mountain View "Clockspring" Zinfandel, CA	\$7.00	\$26.00
Rodolfo Malbec, Argentina	\$7.00	\$26.00
Menage a Trois Blend, CA	\$7.00	\$26.00
La Ginestra Sangiovese, Chianti Italy	\$7.00	\$26.00
Zolo Signature Red, Argentina	\$7.00	\$26.00
Seabiscuit Ranch "Superfecta" Meritage, Mendocino CA		\$46.00

HAPPY HOUR MENU

Monday - Sunday 3:00pm - 6:00pm

DRINK SPECIALS

HOUSE WINES \$5.00/glass

WELL DRINKS \$3.50

\$1 OFF ALL TAP BEERS

BUD LIGHT PITCHERS \$9.00

DOMESTIC BUCKETS \$14.00

FOOD SPECIALS

SWEET POTATO FRIES

Chipotle Aioli \$5.00

BEER BATTERED CALAMARI

Roasted Red Pepper, Lemon Aioli \$6.00

BUFFALO CHICKEN WINGS (6) \$5.00

ARTICHOKE DIP

Tortilla Chips \$6.00

FRIED DILL PICKLES

Ranch \$4.00

CHEESE FLATBREAD

Garlic Oil, Mozzarella, Sunday Gravy \$5.00

SAUSAGE & PEPPER FLATBREAD

Mozzarella, Sunday Gravy \$6.50

BRUSCHETTA

Toasted Bread \$6.00

BLACK BEAN CAKES

Mixed Greens, Chipotle Aioli, Jalapeno Relish, Lime \$6.00

STEAMED MUSSELS

White Wine, Garlic, Bruschetta Tomatoes \$9.00

PAN SEARED AHI TUNA

Carrot Ginger Napa Slaw, Crispy Wonton, Soy \$8.00

COFFEE AND ICE CREAM DRINKS

COFFEE

ESPRESSO SHOT \$2.25

CAFÉ LATTE ESPRESSO

(with Steamed Milk and a touch of foam) \$4.00

CAPPUCCINO ESPRESSO

(with half Steamed Milk and half foam) \$4.00

TURTLE LATTE

(with Steamed Milk, Hazelnut, Caramel and Chocolate) \$4.75

IRISH COFFEE

Brewed Coffee with Jameson's Irish Whiskey,

Bailey's Irish Cream \$6.50

CAFÉ ITALIANO

Espresso Steamed Milk, Frangelico, Tuaca \$6.50

ICE CREAM

GRASSHOPPER

Vanilla Ice Cream, Green Crème de Menthe, Vanilla Vodka,

Godiva Dark Chocolate Liqueur \$9.00

JAMOCA ALMOND FUDGE

Vanilla Ice Cream, Kahlua, Amaretto, Dark Crème de Cocoa,

Fresh Brewed Espresso \$10.00

ORANGE JULIUS

Vanilla Ice Cream, Vanilla Vodka, Orange Vodka,

Orange Juice \$9.00