

# BEERS ON TAP

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*\$7 pint | \$19 pitcher*

805

Barrio Blonde

Barrio Hipsterville (Hazy IPA)

Barrio Mocha Java Stout

Blue Moon

Dos Equis Amber

Dragoon IPA

Michelob Ultra (\$5 | \$17)

## BY THE BOTTLE

*\$5 domestic | \$6 imported*

Budweiser

Bud Light

Coors

Coors Light

Corona Extra

Dos Equis Lager

Heineken

Michelob Ultra

Miller

Modelo Especial

Modelo Negra

Pacifico

Heineken o.o

O'Doul's Amber N.A.

Stella Artois N.A.

# SIGNATURE COCKTAILS

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## The Birdie | \$8

Hendrick's gin and Fentiman's rose lemonade garnished with cucumber and lemon.

## Corazón Margarita | \$9

Corazón Blanco tequila, St. George Green Chile Vodka, Reàl mango puree, lime juice, and Bittermens Hellfire bitters.

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# WINE FLIGHT

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## Charles Smith 'Wines of Substance' Collection

Taste some of the best of Washington State with these four wines from visionary winemaker Charles Smith's 'Wines of Substance' collection.

Smith, the creator of smash-hit wines including Kung Fu Girl Riesling, Boom Boom Syrah, and Velvet Devil Merlot, employs traditional winemaking techniques such as natural fermentations, barrel-aging, and unfiltered and unfinned bottling in the creation of this collection.

Four 2-ounce pours (Chardonnay, Sauvignon Blanc, Pinot Noir, and Cabernet Sauvignon) for \$12.

Purchase a flight and receive \$2 off one full glass of any of the four 'Wines of Substance' on the same visit.

# DESSERTS

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*Prices vary*

Crème Brûlée (made in-house)

Tiramisu (made in-house)

Chocolate Mousse

Chocolate Peanut Butter Mousse  
Cake

Ice Cream  
(vanilla/chocolate/spumoni)

*Ask your server about our after-dinner cocktails!*

# WHITES

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gls | btl

- Hess Shirtail Chardonnay** 10 | 38  
Monterey, CA | Ripe Gala apple, lemon zest, and a kiss of oak. Pair with chicken, pork, or salads.
- Eola Hills Chardonnay** 10 | 38  
Oregon | An excellently structured Chardonnay with soft tropical fruit notes and a subtle but crisp finish. Pair with grilled white meats, fish, or earthy salads.
- Predator Sauvignon Blanc** 8 | 28  
Lodi, CA | Medium-bodied, with flavors of honeydew melon and white peach. Pair with chicken, seafood, and fruit-forward salads.
- Yealands Sauvignon Blanc** 8 | 28  
Marlborough, NZL | Green tropical fruits with a crisp mineral finish. Pair with fish, seafood, or chicken.
- Coppola Pinot Grigio** 9 | 32  
California | Lime, green apple, and honeysuckle, with a clean finish. Pair with chicken, pork, or seafood.
- Villa Sandi Pinot Grigio** 9 | 32  
Venezie, ITA | Green apple, stone fruits, and chalky minerality. Pair with chicken or fish.
- Clean Slate Riesling** 10 | 38  
Mosel, GER | Ripe peach, refreshing citrus fruits, a touch of honey, and vibrant acidity. Pair with earthy salads or herb-forward chicken and fish.
- Cavit Moscato** 8 | 28  
Trevenezie, ITA | White peach, apricot, and honey provide a lingering finish. Pair with seafood, white fish, or fruit-forward salads.
- Prosecco (brand varies) (187 mL)** 8.50  
Italy | A medium-bodied sparkling white wine with bright flavors of peach and melon. Try as an apéritif to whet your appetite, or with any starter.

*Reserve list available*

# REDS

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gls | btl

**Conundrum Red Blend** 10 | 38

California | Dried fruit, chocolate-covered cherries, and a wisp of smoke. Pair with earthy-flavored poultry.

**Daou Pessimist Red Blend** 9 | 32

Paso Robles, CA | Black cherry, blueberry, cassis, and damp forest floor. Pair with beef, earthy-flavored pork, or game poultry.

**Predator Old Vine Zinfandel** 10 | 38

Lodi, CA | Dark fruits, cherry, and spice with a long, oaky finish. Pair with grilled beef, lamb, or poultry.

**Underwood Pinot Noir** 8 | 28

Oregon | Raspberry, cocoa nib, and vanilla bean. Pair with beef, poultry, or red fish.

**Daou Cabernet Sauvignon** 10 | 38

Paso Robles, CA | Black raspberry, cherry, pomegranate, and crushed herbs. Pair with grilled white meats and lightly flavored game poultry.

**High Heaven Majestic Pines Cabernet Sauvignon** 10 | 38

Columbia Valley, WA | Dark cherry, currants, dates, and oak. Pair with grilled beef, barbecue, and smoky dishes.

**Alexander Valley Merlot** 10 | 38

Alexander Valley, Sonoma, CA | Cherry, cassis, and blackberry. Pair with chicken or pork.

**Michael David Sixth Sense Syrah** 10 | 36

Lodi, CA | Ripe raspberry, black licorice, and tobacco lead into a long finish. Pair with beef, barbecue, or earthy dishes.

**Trapiche Broquel Malbec** 9 | 32

Mendoza, ARG | Earthy black fruits with oaky notes. Tannins on the lighter side. Pair with earthy-flavored pork or poultry, including game poultry, or with grilled beef.

**Taylor Fladgate 10 Year Tawny Port** 10 | 65

Portugal | This traditional fortified wine features ripe figgy, jammy flavors and a long finish. The ideal *digestif* to enjoy after your meal.

*Reserve list available*