

## Signature Cocktails

### Spiked Lavender Lemonade

Crop Meyer Lemon Vodka, lavender infused syrup,  
lemon juice  
**\$12**

### Peaky Blinder

Jameson, lemon juice, simple syrup, club soda  
**\$12**

### St. Germain Spritzer

St. Germain, mint, sparkling wine, club soda  
**\$12**

### Pedro's Old Fashion

Bulleit Bourbon, house-made brown sugar and  
orange simple syrup, orange bitters  
**\$12**

### Hibiscus Sour

Buffalo Trace, lemon/lime juice, hibiscus  
honey syrup  
**\$12**

### Agua Azul

Espolon Blanco Tequila, lime juice, Cointreau,  
jalapeno syrup, blue curacao  
**\$13**

### Malibu Mimosa

Malibu Rum, pineapple juice  
**\$9**

### French Pear Martini

Absolut pear, St. Germain, lemon juice  
**\$12**

### Raspberry Thyme Mojito

Bacardi Rum, fresh raspberries thyme syrup, mint,  
lime juice, club soda  
**\$13**

### Stormy Mule

Kraken Dark Rum, pineapple juice, ginger beer,  
bitters  
**\$12**

**DIY Mimosas** Btl Brut- \$28 / Btl Mumms- \$36  
orange juice, pineapple juice, cranberry juice,  
lavender infused syrup

## Draft Beer

### Nitro Stout

Solid Ground  
**\$7**

### Pilsner

Scrimshaw  
**\$8**

### Dirty Blonde

Amador Brewery  
**\$7**

### Cider

Rotating Tap, ask server  
**\$9**

### Pale Ale

Sierra Nevada  
**\$7**

### Modelo

Miller Brewery  
**\$7**

### Kolsch

Amador Brewery  
**\$7**

### Deep Hazy IPA

Knee Deep Brewery  
**\$9**

### Coors Light

Coors Brewery  
**\$6**

### Double IPA

Solid Ground  
**\$9**

### NON-Alcoholic Beer

Ask server about availability



Join Us for Happy Hour  
Sunday-Thursday  
From 3pm-5pm