

BEERS

PINTS

33oz supermug add 5⁵⁰

Mystery Pint! 7⁵⁰

seasonal

Starr Hill 7²⁵

Sierra Nevada 7⁵⁰

Bell's 8²⁵

Founders Porter 7⁷⁵

hops

Chef Geoff's Starr IPA, Starr Hill Brewery 7⁵⁰

Pale Fire Arrant IPA 8⁵⁰

Blue Mountain Full Nelson Pale Ale 7²⁵

South Street Barhopper 7²⁵

Uinta "Hop Nosh" 7⁵⁰

Deschutes Fresh Squeezed IPA 8⁵⁰

Stone IPA 8⁵⁰

crisp & refreshing

Miller Lite 5⁷⁵

Mama's Little Yella Pils 7⁵⁰

Old Ox Golden Ox 8⁵⁰

Atlas District Common 7⁹⁵

Yuengling Lager 5⁷⁵

Modelo Especial 7²⁵

Mustang Sally Amber Lager 7⁵⁰

Bold Rock Cider* 7⁷⁵

wheat

Shock Top Belgian White 6²⁵

Hofbrau Hefe Weizen 7⁵⁰

Port City Optimal Wit 7⁷⁵

Union Old Pro Gose 9 oz 5⁵⁰

dark stuff

Shiner Bock 7⁵⁰

Devil's Backbone Black Lager 7⁵⁰

Founders Oatmeal Stout 7²⁵

Left Hand Fade To Black Stout 9 oz 7⁵⁰

Guinness Pub Draught 8⁵⁰

BOTTLES & CANS

Bud Light 5²⁵

Corona 6²⁵

Stella Artois 6²⁵

Heineken 6²⁵

Amstel Light 6²⁵

Green's Dry Hopped Lager* (16.9 oz) 12⁵⁰

* Gluten Free

COCKTAILS

Blackberry Mule

sobieski vodka, blackberry liqueur,
lime juice, ginger beer 10

Spiced Pear Martini

sobieski vodka, domain de canton,
lemon juice, pear nectar 10⁵⁰

Sage Sling

bombay sapphire gin, sweet vermouth,
simple syrup, lemon juice, sage 10

Three Amigos Margarita

el jimador tequila, silencio mescal, lime juice,
jalapeno-infused simple syrup 10

Maple Old Fashioned

bulleit bourbon, orange bitters,
peychauds bitters, angostura bitters,
maple foam, orange peel 10⁵⁰

Captain's Sidecar

knob creek bourbon, captain morgan spiced rum,
cointreau, lemon juice, simple syrup 11

Rye Not Manhattan

rye whiskey, luxardo maraschino,
sweet vermouth, angostura bitters,
amarena cherry 10⁵⁰

SEASONAL SANGRIA

Apple Sangria

red wine, tuaca, apple cider, orange juice,
lemon juice, vanilla simple syrup
9/glass 32/carafe

SKINNY SODAS

non-alcoholic, low sugar housemade sodas 3⁹⁵

Ginger Lime

Toasted Coconut Pineapple

Passion Fruit Tea

HAPPY HOUR!

DAILY 3 UNTIL 7 IN THE BAR AREA ...

ALL DAY MONDAY & TUESDAY

WHITES

6oz/9oz/Bottle (‡ = Offered by the Glass)

featured white

chardonnay

Arrowood Vineyards, Sonoma, California '14

*a lush and layered wine with crisp acidity,
notes of spiced oak, red apple, citrus blossom*

13/19⁵⁰/52

bubbles

cava †

Chef Geoff's Private Label, Penedes, Spain nv 8⁵⁰/12⁷⁵/29

brut

Roederer Estate, Anderson Valley, California nv 65

brut

G.H. Mumm *Cordon Rouge*, FR, nv 95

crisp

chardonnay †

Chef Geoff's Private Label, Thracian Valley '14 8⁵⁰/12⁷⁵/29

verdejo †

Chef Geoff's Private Label, Spain '14 8⁵⁰/12⁷⁵/29

pinot grigio †

Di Lenardo, Venetie, Italy '16 9⁵⁰/14²⁵/36

sauvignon blanc †

Manu, Marlborough, New Zealand '16 9⁵⁰/14²⁵/38

pinot gris

Wild Hills, Willamette Valley, Oregon '16 49

fumé blanc †

Robert Mondavi, Napa, California '15 12/18/48

sauvignon blanc

Hall, Napa, California '16 55

sancerre

Chateau de Sancerre, Loire Valley, France '16 69

full

riesling †

Dr. Heyden *Kabinett*, Rheinhessen, Germany '16 9/13⁵⁰/36

gruner veltliner †

Laurenz v. *und Sophie*, Kremstal, Austria '15 10/15/40

chardonnay †

Michael Pozzan, Russian River, California '16 12/18/48

riesling

Hexamer *Quarzit*, Nahe, Germany '13 52

chardonnay †

Martin Ray, Sonoma, California '16 13/19⁵⁰/52

chardonnay

La Crema, Sonoma Coast, California '13 69

reserves not included in half price wine

sauvignon blanc

Merry Edwards, Russian River Valley, California '16 75

chardonnay

Paul Hobbs Crossbarn, Sonoma Coast, California '16 85

chardonnay

Cakebread, Napa Valley, California '15 90

REDS

6oz/9oz/Bottle (‡ = Offered by the Glass)

featured red

pinot noir

Roth Estate Winery, Sonoma Coast, California '15

*bold and complex in its character with bright,
fruit forward notes of black cherry and currant*

13/19⁵⁰/52

pinks

rosé *syrrah-nero d'avola* †

Planeta, Sicily, Italy '16 9⁵⁰/14²⁵/38

rosé

Chateau d'Esclans *Whispering Angel*, France '17 56

light

tempranillo †

Maximo, Castilla-La Mancha, Spain '13 8/12/32

red blend *petite syrah, syrah, zinfandel* †

Jeff Runquist *1448*, California '15 10/15/40

rhône blend *grenach-syrah-mourvedre* †

Cline *Cashmere*, Sonoma, California '15 11/16⁵⁰/44

pinot noir †

Annabella, Sonoma, California '15 11/16⁵⁰/44

pinot noir †

Erath, Oregon '15 13/19⁵⁰/52

chianti †

Buondonno, Tuscany, Italy '15 13/19⁵⁰/52

pinot noir

Taken *Complicated*, Sonoma Coast, California '15 59

pinot noir

Argyle, Willamette Valley, Oregon '16 65

big

cabernet sauvignon †

Chef Geoff's Private Label, Thracian Valley '14 8⁵⁰/12⁷⁵/29

malbec †

Gauchezco, mendoza, argentina '16 9⁵⁰/13⁷⁵/38

malbec

Zuccardi Q, Mendoza, Argentina '14 49

sangiovese

Massi di Mandorlaia, Tuscany, Italy '14 56

cabernet sauvignon †

Ross Andrew "Huntsman", Washington '15 13/19⁵⁰/52

merlot

Napa Cellars, Napa, California '14 56

cabernet sauvignon

J Lohr *Hilltop Vineyard*, Paso Robles, California '15 69

reserves not included in half price wine

pinot noir

Penner Ash, Willamette Valley, Oregon '14 75

pinot noir

Cakebread Two Creeks Vineyard, Napa, California '15 85

cabernet sauvignon

Jordan, Alexander Valley, Sonoma, California '13 95

HALF PRICE WINE NIGHT

Every Wednesday 'til 9! So Many Bottles!

BEVERAGE MANAGER Mardy Baker

BEVERAGE DIRECTOR Kristin Hopkins