

## BEERS

### PINTS

33oz supermug add 5<sup>50</sup>

**Mystery Pint!** 7<sup>50</sup>

### seasonal

**Starr Hill** 7<sup>25</sup>

**Sierra Nevada** 7<sup>50</sup>

**Bell's** 8<sup>25</sup>

**21st Amendment** 8<sup>50</sup>

### hops

**Chef Geoff's Starr IPA, Starr Hill Brewery** 7<sup>50</sup>

**Pale Fire Arrant IPA** 8<sup>50</sup>

**Lagunitas IPA** 8<sup>50</sup>

**Blue Mountain Full Nelson Pale Ale** 7<sup>25</sup>

**Uinta "Hop Nosh"** 7<sup>50</sup>

**Deschutes Fresh Squeezed IPA** 8<sup>50</sup>

**Stone IPA** 8<sup>50</sup>

### crisp & refreshing

**Miller Lite** 5<sup>75</sup>

**Mama's Little Yella Pils** 7<sup>50</sup>

**Victory Golden Monkey** 9 oz 6<sup>25</sup>

**Flying Dog Bloodline** 8<sup>50</sup>

**DC Brau The Public** 7<sup>75</sup>

**Yuengling Lager** 5<sup>75</sup>

**Modelo Especial** 7<sup>25</sup>

**Mustang Sally Amber Lager** 7<sup>50</sup>

**Bold Rock Cider\*** 7<sup>75</sup>

### wheat

**Shock Top Belgian White** 6<sup>25</sup>

**The Funky Buddha Brewery Floridian** 8<sup>75</sup>

**Hofbrau Hefe Weizen** 7<sup>50</sup>

**Port City Optimal Wit** 7<sup>75</sup>

**Union Old Pro Gose** 9 oz 5<sup>50</sup>

### dark stuff

**Shiner Bock** 7<sup>50</sup>

**Devil's Backbone Black Lager** 7<sup>50</sup>

**Left Hand Fade To Black Stout** 9 oz 7<sup>50</sup>

**Guinness Pub Draught** 8<sup>50</sup>

## BOTTLES & CANS

**Bud Light** 5<sup>25</sup>

**Corona** 6<sup>25</sup>

**Stella Artois** 6<sup>25</sup>

**Heineken** 6<sup>25</sup>

**Amstel Light** 6<sup>25</sup>

**Green's Dry Hopped Lager\*** (16.9 oz) 12<sup>50</sup>

\* Gluten Free

## COCKTAILS

### Cucumber Basil Mule

sobieski vodka, muddled cucumber & basil,  
lemon juice, simple syrup, ginger beer 10

### Day Spa Skinny

sobieski vodka, lemon juice, agave nectar,  
cucumber, ginger, mint 10

### Thyme For Bubbles

hendrick's gin, grapefruit juice, simple syrup,  
sparkling wine, thyme 10<sup>50</sup>

### Mango Jalapeño Margarita

el jimador blanco, mango puree, lime juice  
jalapeño simple syrup, strawberry coulis 10

### Smokey Old Fashioned

bulleit bourbon, silencio mezcal, cinnamon syrup,  
angostura bitters, orange peel 10<sup>50</sup>

### Colada Twist

bacardi rum, lime juice, fresh pineapple,  
myer's dark rum float, coco lopez cube 11

### Rye Not Manhattan

rye whiskey, luxardo maraschino,  
sweet vermouth, angostura bitters,  
amarena cherry 10<sup>50</sup>

## SEASONAL SANGRIA

### Peachy Keen Sangria

white wine, apricot brandy, peach schnapps,  
peach bitters, peach nectar, orange juice  
9/glass 32/carafe

## SKINNY SODAS

non-alcoholic, low sugar housemade sodas 3<sup>95</sup>

### Ginger Lime

### Mixed Berry

### Cherry Almond

## HAPPY HOUR!

DAILY 3 UNTIL 7 IN THE BAR AREA ...

ALL DAY MONDAY & TUESDAY

# WHITES

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

## featured white

### pinot gris

Solena, Willamette Valley, Oregon '16

*lively and refreshing, loaded with ripe peach and pear flavors,  
the natural acidity keeps this wine poised and balanced*

10/15/40

## bubbles

### cava †

Chef Geoff's Private Label, Penedes, Spain nv 8<sup>50</sup>/12<sup>75</sup>/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 8<sup>50</sup>/12<sup>75</sup>/29

### verdejo †

Chef Geoff's Private Label, Spain '17 8<sup>50</sup>/12<sup>75</sup>/29

### pinot grigio †

Di Lenardo, Venetie, Italy '16 9<sup>50</sup>/14<sup>25</sup>/36

### sauvignon blanc †

Manu, Marlborough, New Zealand '16 9<sup>50</sup>/14<sup>25</sup>/38

### albariño

Torres, *Pazo Das Bruxas*, Galicia, Spain '16 49

### fumé blanc †

Robert Mondavi, Napa, California '16 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 9/13<sup>50</sup>/36

### gruner veltliner †

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

### chardonnay †

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

### riesling blend riesling, muscat, pinot blanc, gewurztraminer

Brooks *Amycas*, Willamette Valley, Oregon '16 48

### chardonnay †

Martin Ray, Sonoma, California '16 13/19<sup>50</sup>/52

### chardonnay

La Crema, Sonoma Coast, California '16 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

### rosé

Elizabeth Spencer, California California '17

*bright aromas of strawberries & orange blossom  
with crisp tropical and citrus flavors*

11/16<sup>50</sup>/44

## pinks

### rosé syrach-nero d'avola †

Planeta, Sicily, Italy '17 9<sup>50</sup>/14<sup>25</sup>/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 '16 11/16<sup>50</sup>/44

### pinot noir †

Annabella, Sonoma, California '16 11/16<sup>50</sup>/44

### pinot noir †

Erath, Oregon '15 13/19<sup>50</sup>/52

### tempranillo

Torres *Celeste Crianza*, Spain '14 56

### chianti

Buondonno, Tuscany, Italy '15 52

### pinot noir

Roth Estate Winery, Sonoma Coast, California '15 52

### pinot noir

Argyle, Willamette Valley, Oregon '16 65

## big

### cabernet sauvignon †

Chef Geoff's Private Label, Thracian Valley '14 8<sup>50</sup>/12<sup>75</sup>/29

### malbec †

Gauchezco, mendoza, argentina '16 9<sup>50</sup>/13<sup>75</sup>/38

### malbec

Zuccardi Q, Mendoza, Argentina '15 49

### cabernet sauvignon †

Ross Andrew "Huntsman", Washington '16 13/19<sup>50</sup>/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 Adrianna Guzman

BEVERAGE DIRECTOR Kristin Hopkins