

DRINK

COCKTAILS

HONEY, I DRUNK THE KIDS 13
honeysuckle vodka, cucumber, mint, agave, lemon

LEGGO MY FUEGO 13
olmeca altos tequila, grapefruit, lime, agave, jalapeno, tajin rim

HELLO DARKNESS MY OLD FRIEND 13
four roses bourbon, blackberry shrub, ginger beer, lime

SUIT & TAI 14
four roses bourbon, dry curacao, st. germain, orgeat, lemon

EL BURRO 14
altos tequila, trascendente mezcal, blood orange cordial, ginger liqueur, lime, ginger beer

GARDEN PARTY 13
ford's gin, pear, yuzu, prickly pear tea

ROASTED & TOASTED 14
planteray toasted coconut rum, cold brew, pineapple, borghetti, orgeat

TWO OLD BIRDS 15
high west double rye whiskey, maple syrup, black walnut bitters

BUBBLES&ROSÉ

ZARDETTO 187 g. 13 b. 49
prosecco // italy

CLOS HIRISSOU SPARKLING ROSE g. 15 b. 57
petit syrah, mauzac // languedoc-roussillon, france

PASQUA 11 MINUTES ROSE g. 15 b. 57
corvina, trebbiano, syrah // italy

ODDBIRD N/A SPARKLING ROSE g. 13 b. 45
syrah // languedoc-roussillon, france

ODDBIRD N/A BLANC DE BLANCS g. 13 b. 45
chardonnay, colombard // languedoc-roussillon, france

WHITES

JEANNE MARIE g. 12 b. 45
chardonnay // california

YALUMBA g. 13 b. 49
chardonnay // australia

PURATO g. 12 b. 45
pinot grigio // terre siciliane, italy

SLO JAMS g. 14 b. 53
sauvignon blanc // horse heaven hills, washington

NIVARIUS g. 13 b. 49
tempranillo blanco // rioja, spain

LEIU DIT BLANC DE MER g. 15 b. 57
chenin blanc // santa barbara county

VINOS MARINOS g. 14 b. 53
albarino // rias baixas, spain

BROADBENT g. 12 b. 45
vinho verde // portugal

REDS

SCENIC VALLEY FARMS g. 14 b. 53
pinot noir // willamette valley, oregon

CANNONBALL g. 13 b. 49
cabernet // california

THE VICE g. 16 b. 70
cabernet // nappa valley, california

ALMARADA g. 12 b. 45
malbec // argentina

PIZZA&PASTA g. 11 b. 42
montepulciano // abruzzo, italy

VILLA PUCCINI g. 12 b. 45
vinho verde // portugal

EL JEFE g. 12 b. 45
tempranillo // la meseta, spain

LE MORETTE g. 13 b. 49
corvina, molinara // veneto, lake garda, italy

SODAS

ABITA ROOT BEER 4
12 oz can

LIQUID DEATH CANNED WATERS 4
ask your server for selections // 16 oz can

MEXICAN COKE OR SPRITE 3
16 OZ bottle

N/A PAIRINGS

AWAKE 13
shot of dromme n/a elixer awake + 12oz can
rythm sativa

CALM 11
shot of dromme n/a elixer calm + 12oz can
cycling frog

EAT

SNACK & SHARE

SWEET DREAMS ARE MADE OF CHEESE
sharp cheddar and white cheddar popcorn with cheez its

TAPHOUSE PRETZEL 9
bavarian pretzel, local lager beer cheese, spicy brown mustard

FRIES 6
hand cut, served with your choice of 1 sauce:
ranch, bleu cheese, honey mustard, burger sauce, dirty bird,
BBQ, jalapeno ranch, korean BBQ
EACH ADDITIONAL SAUCE \$0.25
SMOTHER WITH BEER CHEESE OR QUESO FOR \$4

DEVILED EGGS 7
chives, salt, pepper, paprika, b&b pickles, candied bacon

HUMMUS 14
fried sumac chickpea hummus, crudite, locally made pita

ARTISAN CHARCUTERIE BOARD 20
3 local cheeses, 3 meats, crostini, preserves, pickled veg 

QUESO 10
jalapenos, crispy garlic, micro cilantro, corn tortilla chips,
grilled flour tortillas

JALAPENO POPPER CORNBREAD 7
topped with bacon crumbled, served with chili honey
butter

WARM SPIN DIP 10
with artichokes, served with house tortilla chips

VEGGIE OF THE MOMENT 12
sauteed green beans, asparagus, roasted carrots,
whipped feta & greek yoghurt, chili crunch, almonds

WINGS 14
8 flash fried springer mtn farms wings tossed in your
choice of housemade sauce (hot buffalo, lemon pepper,
classic southern BBQ or korean BBQ) served with
carrots, celery and ranch or bleu cheese

SALADS & MAINS

CAESAR'S OTHER SALAD 14
gem lettuce, panko parmesan crunch, bacon, peppadews,
caesar dressing
ADD GRILLED CHICKEN \$6

SUMMER HARVEST SALAD 15
arugula, farro, buratta, fresh strawberries and peaches,
crispy prsciutto, garden herb dressing
ADD GRILLED CHICKEN \$6

SEARED AHI TUNA * 17
sesame crusted seared tuna, jasmine rice, peas, grilled
asparagus, carrot ginger sauce, ponzu, crispy garlic

PORTOFINO BOWL * 20
7oz grilled teres major steak, parmesan grits, sauteed
spinach, blistered tomatoes, mushroom sauce

SANDWICHES

THE ALL AMERICAN * 17
2 4oz certified angus beef smash patties, cheddar
cheese, lettuce, house pickles, tomato, burger sauce,
brioche bun, fries
ADD BACON \$2

BAHN MI TACOS 15
3 korean bbq shrimp tacos, nappa cabbage, pickled
carrrots & radishes, cucumber, cilantro

DIRTY BIRD 16
springer mtn farms "buffalo style" fried chicken breast,
red cabbage slaw, garlic dill pickles, brioche bun, fries

CUBAN SANDWICH 18
mojo pulled pork, ham, mustard sauce, garlic dill
pickles, swiss, fries



PIZZA

MARGHERITA CLASSICA 10
tomato sauce, fresh mozz, basil

HAWAII 5-0 17
ricotta, provolone, mozz, shredded bbq pork,
pineapple, pickled red onion, chili honey,
oregano 

SWEET CHEESUS 15
mozz, provolone, ricotta, chili honey, basil

YOU ARE MY EVERYTHING 10
tomato sauce, mozz, provolone, italian
sausage, pepperoni, red and green peppers,
vidalia onions, castelvetrano green olives,
roma tomatoes

SHROOM GOES THE DYNAMITE 16
tomato sauce, house mozz, pepperoni,
mushroom trio 

NOTORIOUS F.I.G. 16
mozz, ricotta, fig preserves, prosciutto,
arugula, balsamic glaze

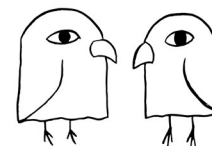
STREET CORN PIZZA 16
sweet corn sauce, roasted corn, cotija, tajin
tortilla strips avocado lime crema, cilantro

THE OUTLAW 16
shredded chicken, bbq sauce, mozz, red
onion, pickled jalapenos, crispy onions,
jalapeno ranch

DESSERTS

DARK BERRY COBBLER 11
blackberry, blueberry, lemon cobbler, roasted
corn ice cream 

RICOTTA DONUT HOLES 10
bourbon whiskey gelato, dark chocolate ganache,
dulce de leche



*these foods are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or allergies.

• kitchen open till 10 •

the following major food allergens are used in our kitchen as ingredients: milk, egg, peanuts, tree nuts, soybeans, wheat, fish, crustacean shellfish, and sesame. Please request more info about these ingredients from a staff member