



BAR BITES

THE CLASSICS

Pretzel Bites **\$ 10**

Savory : Blonde Ale Mustard & Beer Cheese
OR
Sweet: Cinnamon Sugar with Caramel

Chips & Salsa {GF} **\$ 5.50**

Locally Made Chips, House-made Salsa
Add Ons: \$3
Guacamole, Queso or Vegan Queso

Nachos {GF} sm **\$ 8** | lg **\$12**

Cheddar-Jack, Pico de Gallo, Black Olives,
Jalapeno, Chipotle Sour Cream, Guacamole
Sub Vegan Queso: \$2
Add Vegan Chorizo \$2
Add Chicken \$4
Add Steak \$6

Cheese Quesadilla **\$ 9**

Cheddar Jack, Side of Pico de Gallo &
Sour Cream
Add Peppers & Onions \$1
Add Vegan Chorizo \$2
Add Chicken \$4
Add Steak \$6

Baked Chicken Wings {GF} **\$12**

Dry Rubbed OR Tossed in: Teriyaki, Buffalo,
BBQ, Chipotle Citrus
Dipping Sauce: Blue Cheese OR Ranch

Cheeseburger Sliders {3} **\$12**

Cheddar Cheese, Mixed Greens, "Mac Sauce"
Add Bacon: \$1

SEASONAL APPS

Spinach Artichoke Dip {GF} **\$ 10.50**

Made in House, Served with Tortilla Chips

Steak Flatbread **\$ 13**

Caramelized Onions, Mozzarella, Marinara,
Cherry Tomato, Arugula

Baked Cauliflower Tacos {2} **\$ 10**

Buffalo Sauce, Pickled Red Onions, Vinegar
Coleslaw, Aji Verde Sauce, Corn Tortillas {V}

Shredded Chicken Tacos {2} **\$11**

Guacamole, Shredded Cabbage, Queso
Fresco, Salsa, Corn Tortillas

Beer Braised Shrimp Tacos {2} **\$ 12**

Mango Salsa, Vinegar Coleslaw, Guac,
Cilantro Lime Crema, Corn Tortillas

Chicken Sliders {3} **\$ 12**

Pulled Chicken, Citrus BBQ Sauce, Vinegar
Coleslaw

Potato Skins {GF} **\$11.50**

Cheddar Jack, Black Beans, Salsa, Peppers/
Onions, Side of Chipotle Sour Cream
Add Bacon: \$1

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DRINKS

CLASSIC COCKTAILS

Old Fashioned \$ 13

Litchfield Bourbon, Angostura Bitters, Luxardo Cherry, Orange, Simple Syrup

Manhattan \$ 13

Litchfield Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

Margarita \$ 10

Espolon, Triple Sec, Lime, Agave
Add Flavor \$1.00

Red Sangria \$ 9

14 Hands Merlot, Limoncello, Mango, Lemon, Simple Syrup, Seltzer

White Sangria \$ 9

Sassi Pinot Grigio, Grapefruit, Triple Sec, Lemon, Simple Syrup, Seltzer

WINE

Brignole Cabernet Sauvignon \$ 9

14 Hands Merlot \$ 8

Brignole Cayuga White \$ 9

Sassi Pinot Grigio \$ 8

Zonin Prosecco \$ 8

Brignole White Zinfandel \$ 9

SEASONAL COCKTAILS

The Kiwi to Life \$ 12

Bombay, Lime Juice, Simple Syrup, Muddled Cucumber and Kiwi, Seltzer

Rum Qualitea \$ 12

Goslings Rum, Lemon Juice, Simple Syrup, Mango Juice, Thai Iced Tea

Blossom Margarita \$ 11

Espolon Blanco Triple Sec, Hibiscus, Passionfruit Juice, Lime Juice, Agave

Lavender Fields \$ 12

Tito's Vodka, Lavender Wild Moon, Lemon, Butterfly Pea Flower, Simple Syrup, Prosecco

Cherry Bomb \$ 11

Jameson, Lemon & Lime Juice, Grenadine, Cherry

MOCKTAILS

Hibiscus Refresher \$ 5

Hibiscus, Passionfruit Juice, Coconut Water, Lime, Simple

Kiwi-Cucumber Cooler \$ 5

Cucumber, Kiwi, Lime, Simple, Seltzer

Sereni-tea \$ 5

Mango, Thai Iced Tea, Topped with CBD Seltzer