



**COCKTAILS**

**CHERRY FIG PRESS | \$15**

MEILI VODKA, COINTREAU, CHERRY FIG  
REDUCTION, LEMON, SODA

**MAPLE BLAZE MARGARITA | \$15**

ESPOLON BLANCO TEQUILA, MAPLE,  
LIME, JALAPENO

**IN THE PINES | \$16**

OLAFSSON GIN, COINTREAU, LEMON,  
TARRAGON SIMPLE, EGG WHITE\*

**BANANA BONANZA | \$16**

WHALER'S DARK RUM, BANANA,  
CINNAMON, BROWN SUGAR, CREAM

**CIDER SUMMIT | \$18**

GOLD MINER APPLE BRANDY, LOCAL  
APPLE CIDER, CRANBERRY, CINNAMON,  
CLOVE, GINGER, LA MARCA PROSECCO  
FLOAT

**GOLD FASHIONED | \$16**

BIGHORN BOURBON, BROWN SUGAR,  
CHOCOLATE BITTERS

**MOCKTAILS**

**THYME TWIST | \$7**

GRAPEFRUIT, LIME, THYME SIMPLE,  
SODA WATER

**CIDER & SPICE | \$8**

CRANBERRY, CINNAMON, CLOVE,  
GINGER, SPARKLING CIDER

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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**BEER**

BUDWEISER | 6  
COORS | 6  
COORS LIGHT | 6  
BUD LIGHT | 6  
PISLNER URQUELL | 7  
LAGUNITAS | 7  
MIDAS CRUSH | 7  
GRAZING CLOUDS IPA | 9  
SAM SMITH WINTER WELCOME | 9  
COLD SMOKE | 9  
SAM SMITH CHOCOLATE STOUT | 9



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## WINES BY THE GLASS

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### SPARKLING

**LaMarca**, Prosecco, Trentino,  
Italy |15|

### WHITE

**UpChurch**, *Sauvignon Blanc*,  
Yakima, WA |17|

**Tiefenbrunner**, *Pinot Grigio*,  
Trentino-Alto Adige, Italy |14|

**Louis Latour**, *Chardonnay*, Ardeche,  
France |14|

**The Hilt**, *Chardonnay*, Sta Rita  
Hills, California, Usa |20|

**Affinitas**, *Furmint*, Tokaj,  
Hungary |14|

**Kuentz-Bas**, Alsace, France |15|

### ROSE

**Cht. Trinqueddel**, Tavel,  
France |17|

### RED

**Mura Mura**, *Nebbiolo*, Langhe,  
Italy |18|

**Domaine Frédéric Esmonin**, Hautes-  
Côtes de Beaune, France |22|

**Brouillard Vineyards**, *Pinot Noir*, Sta  
Rita Hills, California |16|

**Capraia**, Chianti Classico DOCG, Italy  
|15|

**Pasanau** “Finca La Planeta”, Priorat,  
Spain |38|

**Muga** “El Anden”, Rioja, Spain |15|

**Chateau de Barbe Blanche**, Bordeaux  
Blend, France |22|



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