

## KIDS

**Pepperoni flatbread \$8**  
tomato sauce, mozzarella, pepperoni

**3oz cheeseburger with fries \$7**  
mini wagyu burger, aioli

**Mac and cheese \$7**

**4 oz Petite steak \$12**  
with mashed potatoes and veggies

## DESSERT

**Dark chocolate creme brûlée \$8**  
cardamom, burnt sugar, candied pepitas

**Lemon vanilla bean cheesecake \$9**  
graham crumble, lemon curd

**Cinnamon roll bread pudding \$8**  
caramelized apples, golden raisins, apple bourbon  
caramel, whip cream

### New for the season!

**Sloe and kneesy 12**  
Sipsmith sloe gin, honey, lime juice, bubbles

**Take me away 12**  
barrel aged rum, coconut rum, lime, orgeat

**Flower power\* 13**  
uncle val's botanical gin, rose, elderflower,  
citrus, egg white

### HOUSE COCKTAIL

**Our Sidecar**  
duck fat-washed brandy, orange, earl grey bitters \$13

**Lavender Lemondrop**  
vodka, lemon juice, lavender syrup, lavender rim \$10

**Smoked Manhattan**  
Woodford Reserve rye, smoked sweet vermouth and  
cherries, angostura bitters \$13

**Hey, Rickey**  
Bluewater vodka, pomegranate liqueur, fresh lime,  
soda, agave \$10

**Sun in the Rain**  
light rum, spiced rum, cherry liqueur, cassis,  
pineapple, orleans bitters \$12

### DRAFT BEER

**S'more the Smerrier Milk Stout LSBC \$7**

**African Amber Mac & Jacks Brewery \$7**

**Trickster IPA Black Raven Brewing Co. \$7**

**Breakside Pilsner Breakside Brewery \$7**

**Bavarian Hefeweizen Silver City Brewing \$7**

**Nutbrown Ale Alesmith Brewing \$7**

**Rotating IPA Ask your server \$7**

**Seasonal Draft Ask your server \$7**

### BOTTLED BEER

Dogfish IPA \$5

St. Pauli Non-Alcoholic \$4

Seattle Cider Semi-Sweet Cider \$4 (GF)

Tieton Bourbon Barrel Peach Cider \$6 (GF)

Ghostfish Brewing Grapefruit IPA \$5 (GF)

Bud Light \$4

Coors Light \$4

Corona \$4

PBR Can \$3

## WINE

### Bubbles and Pink

Zonin *Prosecco* ITL \$9 / \$34

Wycliffe *Sparkling Rose* CA \$8 / \$30

Raeburn *Rose* CA \$12 / \$46

Veuve Clique *Brut Champagne* FR \$105

### Whites

Charles & Charles *Riesling* WA \$9 / \$34

Joel Gott *Pinot Gris* OR \$9 / \$35

Ryan Patrick *Pinot Gris* WA \$10 / \$38

Giesen Estate *Sauv Blanc* NZ \$11 / \$38

Camus Conundrum *White Blend* CA \$12 / \$46

Napa Valley *Chardonnay* CA \$9 / \$35

Joel Gott *Chardonnay* CA \$12 / \$52

### Reds

Las Nencias Reserve *Malbec* ARG \$9 / \$34

Acrobat *Pinot Noir* OR \$12 / \$48

The Maverick *Pinot Noir* CA \$14 / \$54

Four Vines *Zinfandel* CA \$13 / \$52

Seven Deadly *Red Blend* CA \$12 / \$46

M.D. "Petite Petite" *Petite Syrah* CA \$12 / \$48

The Crusher *Merlot* WA \$10 / \$39

M.D. "Freakshow" *Cabernet* CA \$12 / \$46

B.R. Cohn "Silver" *Cabernet* CA \$15 / \$58

Charles Krug *Merlot* CA \$50

Motor City Kitty *Syrah* WA \$65

Stags Leap "Artemis" *Cabernet* CA \$125