



SOUP & SIDES

San Marzano Tomato Soup Five Spice Croutons	\$7
Hand Cut Fries Sriracha Mayonnaise	\$6
Sweet Potato Tater Tots Parmesan Cheese, Truffle Scented	\$8
Macaroni & Cheese Cavatappi, Cheese, Beer Sauce w/ Toast & Butter NEW	\$8

SALADS

Baked Beets Goat Cheese, Toasted Walnuts, Apples	\$11
Arugula Salad Toasted Quinoa, Blueberries, Balsamic	\$11
Caesar Salad Lemon Confit, Parmesan, Croutons	\$11
Organic Young Greens, Olive Oil, Lemon Juice	\$7
Add Chicken/ Salmon	\$6

GET TOASTED "TOAST" LOW CALORIE PREPARATION

ALL SANDWICHES ARE SERVED WITH MESCLUN GREENS

Slow Baked Beets Arugula, Goat Cheese, Lemon Agravato Oil	\$14
Avocado Toast Tomato, Basil, Maldon Sea Salt, Jalapeño	\$14
BLT Sandwich Bacon, Lettuce & Tomato's w/French Fries	\$15
Cold Smoked Salmon Vidalia Onions, Dill Sour Cream	\$16
Prosciutto di Parma Fig Jam, Toasted Walnut, Brie	\$17

GRILLED CHEESE

PROUDLY USING COUNTRY RYE FROM "TRIBECA" BAKERY

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

Classic Cheese Cheddar, Gouda, Gruyere	\$14
Crispy Goat Chevre, Roasted Beets, Fig Jam, Balsamic	\$15
Chicken Melt Cheddar, Parmesan, Basil Pesto, Tomato	\$17
Bacon Schmelz Smoked Bacon, Gouda, Maple Syrup	\$17
Vegetarian Melt Vegan Cheese, Avocado, Basil, Mesclun Greens	\$14
BLT Sandwich Bacon, Lettuce & Tomato's NEW	\$15
Turkey Granny Smith Apples, Brie, Onions	\$15
Smoked Salmon Brie, Avocado, Dill	\$16
Korean Beef Kimchi, Cheddar, Smoked Brisket	\$17

Bar Essentials

Organic Chicken Wings Hot & Spicy, Garlic Parmesan, Sweet Chili, Spicy Honey or Sweet Baby Ray's	\$15
Papas y Carne , Smoked Brisket, Avocado Smash, Sour Cream NEW	\$15
Beef Burger , Cheese, Bacon, Lettuce, Tomato, French Fries	\$16
Impossible Burger Avocado, Tomato, Jalapeño, Basil, Mesclun greens	\$17

Dessert

Lemon Raspberry Layered Cheesecake	\$8
Triple Layer Chocolate Mousse Cake	\$8
Chocolate Lava Fudge Cake	\$8
Assorted Cheesecake Vanilla, Choc/Chip, Van/Rasp Swirl, Choc/Van	\$6

FLIP ME OVER

BROWN

All Bourbon are Whiskey, however,
all Whiskey are not Bourbon



Fruit/Floral: Potpourri, Rose, Raspberry/Blackberry, Blueberry, Cherry, Plum/Raisins, Orange, Lemon, Apricot, Peach/Banana

Legent Bourbon	\$12
Four Roses Small Batch	\$12
Four Roses Single Barrel	\$15
Four Roses Select	\$17
Blade & Bow	\$20



Sweet- Baked, Candy, Buttery: Chocolate, Baked Goods, Honey, Simple Syrup, Butterscotch/Toffee, Maple Syrup, Caramel, Vanilla

Bulliet Bourbon	\$13
Buck Bourbon 8 yr	\$13
Dickel Bourbon Small Batch 8 yr	\$13
Breaker Bourbon	\$14
Maker's Mark	\$14
Crown Royal	\$14
Blinking Owl BBN Wheated Rye	\$16
High West Bourbon	\$16
Woodford Reserve Straight BBN	\$16
High West Campfire Rye	\$18
Angel's Envy Port Finish	\$19
Red Breast Irish Whiskey	\$25
Whistle Pig	\$25
Jefferson's Ocean Voyage #16	\$25



Aromatic -Earthy, Spices: Leather, Coffee, Tobacco, Licorice, Mint, Herbal Tea, Clove, Black Pepper

Jefferson Small Batch	\$12
Old Forester 1870 Original Batch	\$14
Bowman Bros Bourbon	\$14
Jefferson Bourbon Reserve	\$14
Old Forester 1897 Bond	\$15
Bakers Bourbon	\$16
Jim Beam Bourbon	\$16



Grain- Sweet: Malt, Wheat, Corn
Spicy: Rye

Sazerac Rye	\$12
Crooked Fox	\$13
Bulliet Rye	\$14
Basil Hayden's Dark Rye	\$16
Breaker Bourbon Wheated	\$16
Basil Hayden's Dark Rye	\$16
Old Forester Prohibition 1920	\$18
Belle Mead Cask Strength Reserve	\$20
Angel's Envy Rye	\$25



Wood- Nuts: Almond, Walnut, **Wood:** Pine, Cedar
Oak: Toasted Oak, New Oak

1792 Bourbon Small Batch	\$12
Duke Bourbon	\$13
Knob Creek Straight Bourbon	\$15
Basil Hayden's	\$16
Widow Jane	\$16
Elijah Craig Small Batch Barrel Proof	\$16
Knob Creek Rye	\$17

Flights : Basil Hayden's Straight, Dark Rye, Toast Malted & Red Wine Cask \$25

COCKTAILS

Smoky Deal	\$14
<i>Bacon Fat-Washed Bourbon, Maple Syrup, Brandied Cherries, Orange, Angostura Bitters</i>	
Boulevardier	\$14
<i>Bourbon, Campari, Sweet Vermouth</i>	
Paper Plane	\$14
<i>Bourbon, Aperol, Amaro, Lemon Juice</i>	
Sazerac	\$14
<i>Rye, Cognac, Absinthe, Simple Syrup, Peychaud's Bitters</i>	
Monkey Barrel	\$14
<i>Bourbon, Black Well Rum, Banana, Lemon</i>	
Habanero Margarita	\$14
<i>Habanero Infused Tequila, Triple Sec, Simple Syrup, Lime Juice</i>	
Paloma	\$14
<i>Del Maguey Vida Mezcal, Pampelmousse Liqueur, Grapefruit Juice, Lime Juice, Soda</i>	
Pama Sutra	\$14
<i>Vodka, Pama Pomegranate Liqueur, Pom Juice, Lime Juice</i>	
French 75	\$14
<i>Gin, Elderflower Liqueur, Lemon Juice, Simple Syrup</i>	

BEER / DRAUGHT

Local Breweries: Draught

Modelo	\$7
<i>Mexican Lager</i>	ABV: 4.4%
Stella	\$8
<i>Pilsner</i>	ABV: 4.7%
Elysian Brewing. Space Dust IPA	\$8
<i>Indian Pale Ale</i>	ABV: 8.2%

Craft Breweries: Bottle/Can

Stella Artois. Belgian Lager	\$6
<i>Pilsner Beer</i>	ABV: 5.2%
Bud Light	\$6
<i>Light Beer</i>	ABV: 4.2%
Coors Light	\$6
<i>Light Beer</i>	ABV: 4.2%
Negro Modelo	\$6
<i>Mexican Lager</i>	ABV: 5.4%
Corona	\$6
<i>Mexican Lager</i>	ABV: 4.5%
Shock Top. Belgian style	\$7
<i>Wheat Ale</i>	ABV: 5.2%
Pacifico	\$6
<i>Mexican Pilsner</i>	ABV: 4.4%
Mango Cart	\$6
<i>Mango Wheat Ale</i>	ABV: 4.0%
Voodoo Ranger	\$8
<i>Juicy Haze IPA</i>	ABV: 7.5%
Truly	\$6
<i>Hard Seltzer</i>	ABV: 5.0%

WINE

SPARKLING

PROSECCO , Ruffino Brut, Veneto Italy	\$14
Champagne , Korbel Sparkling, California Brut	\$15

WHITE

PINOT GRIGIO , Ruffino Prosecco, Italy	\$15
SAUVIGNON BLANC Kim Crawford, New Zealand	\$13

RED

PINOT NOIR , Meiomi, California	\$15
MERLOT Francis Coppolla, Napa	\$15
Cabernet Sauvignon , Justin, Paso Robles	\$19
Cabernet Sauvignon , Francis Coppolla, Napa	\$12

