



Shared Plates

~ enjoy a light nosh while you imbibe ~

Vegetarian Lettuce Wraps

Kohlrabi veggie slaw with rice, beans, and creamy balsamic dressing wrapped in Boston lettuce leaves \$9

Whiskey Pig & Chips

Shredded roasted pork and garlic cream cheese topped with caramelized onions and smoked cheddar served with corn or flour chips \$10

Reuben Dip

Shredded pastrami, Thousand Island & sauerkraut topped with swiss cheese, served with corn chips or marble rye toast crisps \$10

Crostini

Choice of bruschetta, classic chicken salad, Monterey chicken salad, egg salad or tangy tuna salad on grilled baguette crisps \$10

Roasted Garlic Hummus

Served with house flour chips & fresh veggies \$9

Creamy Spinach & Artichoke

House made, served with grilled baguette crisps \$10

Cheese & Meat Plate

A selection of cheeses, cured meats, crackers & toasted baguette slices \$14

craft cocktails \$9

We approach cocktails with a bit of artistic freedom. We will have some degree of variation from classic recipes, but always for the good of the cocktail experience.

House Old Fashioned

Old Granddad Bonded, bitters & Licor 43 with orange expression

The Last Word

Chartreuse, maraschino & choice of gin

El Presidente

Like a Manhattan, but with rum

French 75

simple syrup, lemon & gin topped with bubbly

Eva Peron

fernet, ginger liqueur, sweet vermouth & lime served on rocks

Cameron's Kick

scotch whisky, irish whiskey, orgeat syrup & lemon

Jack Rose

applejack (apple brandy), lemon & grenadine (we use a liqueur)

This is only a fraction of our options at the bar, please ask questions.

Did you love a cocktail you were served tonight? Purchase the ingredients to make it at home and receive a 10% discount.

beer

Grab any one of our 500+ beers from our beer cooler or ask about our draft options. All Growlers are "To-Go" and cannot be consumed on premises, First time Growler purchase has a \$3 Growler charge.