BEVERAGE LIST

The Horse Thief

Our signature cocktail, inspired by our owner
Barb Phillips. With a tequila base that embodies the story with a
bit of spice from Ginger & Tartness of Blackberries with Fresh
Squeezed Lime Juice, Green Chartreuse, and whiskey.

25

Ponytail Mocktail(N/A)

A Non-Alcoholic take on our Horse Thief Classic with
Blackberries, Ginger Beer, Lime

12

GRATEFUL FOR GRACIE

Proceeds will go to the Saving Gracie Equine Healing Foundation

Plum & Ember

Apple Brandy, Bourbon, Oread, Brown Butter,
Plum, All Spice

23

Piña Daisy (N/A)

Fresh Pineapple Juice, Lime,Jalapeño,
Agave, Club Soda

12

Midnight Sun*

Blue Sky Gin, Earl Grey,Italicus, Cocchi Americano
Pink Peppercorn, Lemon

24

Ranch Old Fashioned

Eagle Rare,Gingerbread Syrup, House Bitters

35

Monte Carajillo

Komos Anejo, Licor 43, Braulio, Espresso
Chai Foam

30

Pear of Aces Sazerac

Rittenhouse Rye, Pear, Cognac, Absinthe Foam

23

Yellow Jacket

Vida Mezcal,Honey,Lemon, Turmeric,
Lavender,Jalapeno

22

Emotional Rescue

Add CBD $6

Vida Mezcal, Ancho ReyesVerde, Pamplemousse,
Green Chartreuse, Eucalyptus

24

Jessica Rabbit

Lalo Tequila, Carrot, Guava, Poblano, Cilantro,
Coriander

22

“El Niño” Daiquiri

White Rum, Blend Aquavit,
Apple & Celery

22

Tradewinds Negroni

Rum blend, Pineapple, Coconut, Amaro, Campari

23

Apricot Manhattan

Basil Hayden Dark Rye, Benedictine, Apricot

23

Passion Fruit Pinger (N/A)

Passion Fruit, Yuzu, Lemon,White Chocolate, Club Soda

14

*Contains Tree Nut Allergens

BEVERAGE LIST

BY THE GLASS

SPARKLING

Prosecco Flor by Bastianich,IT 18
Brut Crémant de Bourgogne, Dom. du Prieure, FRA 27
Brut Rosé Hermann Moser “Rosi Mosi”, AUT 23

ROSE

*Sangiovese Podere Le Ripi “Cappuccetto Rosa”, Toscana, IT 2022 23 *natural
Blend Gramercy Cellars ‘Olsen Vineyard’, Columbia Valley, WA 2023 23

WHITE

Sauvignon Blanc Michel Vattan “O-P”, Sancerre, FRA 2025 32
Xarel-lo Can Sumoi by Pepe Raventos, Penedés, ESP 2025 21
Grillo Giovanni Gurrieri, Sicilia Grillo, Sicily, IT 2024 24
White Burgundy Domaine Glantenet, Hautes-Côtes De Nuits, FRA 2023 35
Chardonnay Stéphane Vivier & G.V.I, Carneros, CA 2018 27
Verdejo Kolonne Null, ESP 2023 (Non/Alc) 18

RED

Gamay Liska “Gamay Noir”, Willamette Valley, OR 2023 30
Pinot Noir Victara by Peter Rosback, Willamette Valley, OR 2023 28
*Chilled Red Blend Azizam “Zameen”, Tecate, MEX 2023 28 *natural
Etna Rosso Gulfi “Reseca”, Sicily, IT 2017 25
Rhone Blend Domaine Les Sibu, Gigondas, FRA 2022 35
Cabernet Sauvignon Staglin Family “Salus Estate”, Napa Valley, CA 2018 48
Grenache Pierre Chavin, FRA (Non/Alc) 20

CORAVIN SELECTIONS

Brut Dom Pérignon “P1” Special Reserve Edition, Epernay, FRA 2013 90
Cabernet Sauvignon Paul Hobbs, Coombsville, Napa CA 2018 100
Syrah Donelan ‘Judge Vineyard’, Bennet Valley, Sonoma CA 2018 65
Brunello di Montalcino Mastro Janni, Tuscany IT 2018 92

ZERO PROOF BRUT – COPENHAGEN SPARKLING TEA

“Lyserød” - SilverNeedle, Oolong, Hibiscus
“Bla” - Jasmine, White Tea, Darjeeling 375ml– 30 “Lysegrøn” - Sencha, Green Tea, Citrus
GF, V, Organic
750ml– 50

FERMENTED

TF BREWERY SELECTION - 12

Ferda Imperial IPA
Squirrel Juicy IPA
Hazy IPA
Mexican Lager
Wicked Sea Party Hazy Pale Ale
Bauernhous Pilsner
Imperial Pilsner
Kellerbier
Coconut Guava Sour
Oktoberfest

CIDER

Dendric Estate Dry Cut Kamas, UT
375ml-27
Highpoint Transplant - 12

IMPORT - 6

Pacifico Mexico
Stella Artois Belgium

BELGIAN ALES - 16

Trapistes Rochefort 8
TrapistesRochefort 10
Weihenstephaner Hefewissbier
Westmalle Dubbel

N/A BEER - 9

Athletic Brewing Golden Ale
Athletic Run Wild IPA
Athletic Mexican Copper Ale
Bero “Kingston” Golden Pale
Bero “Edge Hill” Hazy IPA