

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

GRATEFUL FOR GRACIE
Proceeds will go to the Saving Gracie Equine Healing Foundation



Yellow Jacket

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

22

Hornigold

High West Campfire Barrel Select, Allspice Dram, Pineapple, Lemon, Bitters

25

The Mad Hatter*

Gin, Green Chartreuse, Lemon, Orgeat, Bell Pepper, Cardamom, Bitters, Nutmeg

22

Blanton’s Old Fashion

Orange Brown Sugar Syrup, House Bitters

35

Toasted Sesame Martini*

Haku Vodka, Lillet Blanc, Sesame Oil

22

Guava Spritz

Cappelletti Aperitivo, Italicus, Guava, Lemon, Strawberry, Rosé

22

Nagasaki Negroni

Roku Gin, Suze, Midori, Junmai Ginjo Sake

22

Zen Garden

Hendricks Gin, Kettle One Vodka, Falernum, Aquavit, Ancho Verde, Strawberry Rhubarb Foam

22

Golden Hour Sour

Bourbon, Rye, Apple Brandy, Apricot, Honey, Cinnamon, Osmanthus, Egg White

22

Summer Breeze

Novo Fogo Cachaca, Smith & Cross, Licor 43, Amaro Lucano, Passionfruit, Coconut Milk, Mint and Edible Flowers

22

Emotional Rescue

Add CBD \$6

Mezcal, Ancho Reyes Verde, Grapefruit, Green Chartreuse, Eucalyptus

24

ZERO PROOF CLASSICS

Phony Negroni

St. Agrestis Non-Alcoholic Phony Negroni

18

Ghia Le Spritz 16

Lime & Salt

Zero Proof Brut – Copenhagen Sparkling Tea

“Lyserød” - Silver Needle, Oolong, Hibiscus

“Bla” - Jasmine, White Tea, Darjeeling

“Lysegrøn” - Sencha, Green Tea, Citrus

GF, V, Organic

50 - bottle

MOCKTAILS

Piña Daisy

Mixed with Fresh Pineapple Juice, Lime, Club Soda, and Jalapeño, Agave

12

Ponytail Mocktail

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

12

Sans-gria

A Non-Alcoholic take on a Classic Sangria made with Orange Juice, Lemon, Hibiscus Agave, Sparkling Soda Water

12

NON ALCOHOLIC BEER

Athletic Brewing

Hazy Ipa 9

Golden Ale 9

*Contains Nut Allergens

BEVERAGE LIST

BY THE GLASS

Sparkling

Prosecco Flor by Bastianich, IT nv 18
Brut Crémant de Bourgogne, Dom. du Prieure, FRA nv 27
Cava Rosé, L’Origen ‘Aire’ Brut Nature, Cava ESP 2020 23

Rose

Grenache Mila, Alexander Valley, Sonoma, CA 2023 25
Amber Chenin Blanc Bois Mozé, Loire Valley, FRA 2020 26

White

Sauvignon Blanc Dom. G&H Thiot, Sancerre, FRA 2023 28
Etna Bianco Marchese delle Saline Tiade, Sicily, IT 2023 24
Dry Riesling Seppeltsfield ‘Watervale Vineyard’, Clare Valley, AUS 2023 22
ier Cru Chablis Raoul Gautherin Vaillons, FRA 2023 39
Chardonnay Stéphane Vivier & G.V.I, Carneros, CA 2018 27

Red

Pinot Noir Victara by Peter Rosback, Willamette, OR 2022 28
Syrah Halcon Estate, Southern Mendocino, CA 2021 40
Priorat Blend Ardeval Anjoli, Priorat, ESP 2018 32
Gigondas Blend Domaine Les Sibou, France 2022 32
Barbera D’Alba Superiore Tenuta Barac, Piedmont, IT 2021 25
Chilled Red Blend Azizam “Zaza”, Tecate, Mexico 2023 28
Cabernet Sauvignon Staglin Salus Estate, Napa, CA 2018 47
Beaujolais Dom. Chapel, Lantignié Village, FRA 2023 28

Coravin Selection

Cabernet Sauvignon Grape Culture “Lifted”, Atlas Peak,
Napa CA 2019 85

FERMENTED

TF Brewery Selection - 12

Ferda Imperial IPA
Squirrel Juicy IPA
Granary Kellerbier
Wicked Sea Party
Czech Pilsner
Seasonal IPA
American Pale Lager
Watermelon Gose
Kolsch Ale
Helles Munich Lager

Local

Shades Golden Sour 12
Bohemian Sir Veza 10

Cider

Highpoint Transplant Idaho 8
Highpoint Nomad Idaho 12
Highpoint Sweater Weather Idaho 8

Import - 6

Pacifico Mexico
Stella Belgium

Belgian Ale’s - 16

Trapistes Rochefort 8
Trapistes Rochefort 10
Westmalle Trappist
Weihestepaner Hefewissbier