

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



Notorious F.I.G.

Rittenhouse Rye, Nonino, PX, Aperol, Fig, Egg White

23

Piña Daisy (N/A)

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

12

White Whale Vesper

Gray Whale Gin, Ketel One Botanical, Pamplemousse liqueur, Salers

22

Ranch Old Fashioned

High West Bourye, Crème Brûlée, House Bitters

35

Sans-gria (N/A)

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

Water

12

Ghia Le Spritz (N/A)

Lime & Salt

16

Night Rider

Casamigos Reposado, Mr.Black, Espresso, Nixta, Coconut, Cardamon, Mole Bitters

24

Emotional Rescue

Add CBD \$6

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

24

Dark Arts

OFTD Rum, Rittenhouse Rye, Vida Mezcal, Avena, Chocolate

23

Yellow Jacket

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

22

Desert Sidecar

Apple Brandy, Calvados, Benedictine, Brown Butter, Cinnamon

22

*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
[Brut Rosé](#) Hermann Moser ‘Rosi Mosi’, AUS nv 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 2024 28
[Erbaluce di Caluso](#) Cieck, Piedmont, IT 2023 25
[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
[Verdejo](#) Kolonne Null, ESP 2023 (N/A) 18

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, FRA 2022 32
[Barbera D’Alba Superiore](#) Tenuta Barac, Piedmont, IT 2021 25
[Chilled Red Blend](#) Azizam “Zaza”, Tecate, MEX 2023 28
[Cabernet Sauvignon](#) Staglin Salus Estate, Napa, CA 2018 47
[Beaujolais](#) Dom. Chapel, Lantignié Village, FRA 2023 28
[Grenache](#) Pierre Chavin, FRA (N/A) 20

Coravin Selection

[Cabernet Sauvignon](#) Grape Culture “Lifted”, Atlas Peak,
Napa CA 2019 85

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

FERMENTED

TF Brewery Selection - 12

[Ferda Imperial IPA](#)
[Granary Kellerbier](#)
[Wicked Sea Party Hazy IPA](#)
[Seasonal IPA](#)
[Squirrel Juicy IPA](#)
[Watermelon Gose](#)
[Kolsch Ale](#)
[Jarda Czech Pilsner](#)
[Helles Munich Lager](#)
[Japanese Rice Lager](#)
[Das Dopple Bock](#)

Local

[Shades Golden Sour](#) 12
[Bohemian Sir Veza](#) 10

Athletic Brewing (N/A)

[Hazy Ipa](#) 9
[Golden Ale](#) 9

Cider

[Highpoint Transplant](#) [Idaho](#) 8
[Highpoint Nomad](#) [Idaho](#) 12
[Highpoint Sweater Weather](#) [Idaho](#) 8
[Dendric Estate Dry Cut](#) [Kamas, UT](#)
375ml—27
750ml—50

Import - 6

[Pacifico](#) [Mexico](#)
[Stella](#) [Belgium](#)

Belgian Ale’s - 16

[Trapistes Rochefort](#) 8
[Trapistes Rochefort](#) 10
[Westmalle Trappist Dubbel](#)
[Weihestepaner Hefewissbier](#)