

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)

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

Blanton’s Single Barrel, Gingerbread Syrup,
House Bitters

35

Kiwi Colada*

Appleton Estate Rum, Crème de Banane, Kiwi, Coconut,
Orgeat, Pineapple

22

White Whale Vesper

Ketel One Grapefruit Rose, Grey Whale Gin, Salers,
Pamplemousse

23

Passion Fruit Pinger (N/A)

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

14

Yellow Jacket

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

22

Emotional Rescue

Add CBD \$6

Vida Mezcal, Ancho Reyes Verde, Pamplemousse,
Green Chartreuse, Eucalyptus

24

The Tipsy Pig

High West Midwinter Nights Dram, Chipotle Honey,
Blood Orange, Lemon, Borghetti Espresso Licor

38

Jessica Rabbit

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

22

Prickly Pear Ranch Water

Arette Blanco, Prickly Pear, Lime, Soda

20

Spanish Pipe Dream

Vida Mezcal, Campari, Cynar, Benedictine, Rhubarb

23

Apricot Manhattan

High West Bottled in Bond Rye, Branca Menta,
Benedictine, Apricot

23

*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 28
Erbaluce di Caluso Cieck, Piedmont, IT 2023 25
Dry Riesling Seppeltsfield ‘Watervale Vineyard’, Clare Valley, AUS 2023 22
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
Blend Chateau Tour Des Gendres “Cantalouette”, Bergerac, FRA 2024 25
Cabernet Sauvignon Staglin “Salus Benchlands”, Napa Valley, CA 2023 48
Grenache Pierre Chavin, FRA (Non/Alc) 20

Coravin Selections

Brut Dom Pérignon “Pi” 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” - Silver Needle, 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
Wicked Sea Party Hazy Pale Ale
Kolsch Ale
Helles Munich Lager
Squirrel Juicy IPA
American Lager
German Pilsner
Bauernhous Pilsner
Imperial Pilsner
Kellerbier
Coconut Guava Sour

N/A Beer

Athletic Brewing Golden Ale 9
Athletic Run Wild IPA 9
Athletic Mexican Copper Ale 9
Best Day Hazy IPA 9
Peroni o.o 9

Cider

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

Import - 6

Pacifico Mexico
Stella Belgium

Belgian Ales - 16

Trapistes Rochefort 8
Trapistes Rochefort 10
Weihestephaner Hefewissbier
Westmalle Dubbel