

cocktails

CLOUD LILY SOUR 2oz | 17

Empress gin, black raspberry liqueur, orange liqueur, lemon, egg white, simple syrup

SILK & SPICE 2.5oz | 17

bourbon, almond liqueur, sweet vermouth, bitters, ginger syrup

DIVER GIRL 2.5oz | 16

bourbon, liquor 43, aperol, lemon, orgeat (almond), egg white, bitters

classics

RED SANGRIA 2 oz | 15

APEROL SPRITZ 2 oz | 14

OLD FASHIONED 2 oz | 16

PAPER PLANE 2.5 oz | 18

NEGRONI 3 oz | 17

MARGARITA 2.5 oz | 16

ESPRESSO MARTINI 2 oz | 16

SUNDAY CAESAR 1.5 oz | 14

MARTINI 2.5 oz | 18

MOSCOW MULE 1.5 oz | 14

beer

MODELO ESPECIAL LAGER 9 / 12oz

GUINNESS STOUT 11.00 / 16oz

PERONI ITALIAN LAGER 9 / 12oz

8-TRACK PALE ALE 9.50 / 16oz

DRIFT HAZY IPA 9.50 / 16oz

FLYWHEEL LAGER 8 / 16oz

see our full drink menu for wine by the glass and bottles

appetizers

BANG BANG CAULIFLOWER 16

roasted cauliflower, honey ginger gochujang, wafu dressing, crispy snap peas

WOOD FIRED WINGS 19

thai chili • tabasco & bleu • lemon & herb

MAGNOLIA FLATBREAD 21

smoked bacon, goat cheese, balsamic onion jam, fresh arugula, balsamic drizzle

BRUSSELS SPROUTS 16

roasted brussels sprouts, fresh lemon, smoked bacon, sun-dried tomato, parmesan, garlic aioli

BREAD & BUTTER 12

toasted ciabatta bread, hot honey butter

CRISPY FETA STICKS 19

panko crusted feta cheese, garlic & dill tzatziki, hot honey drizzle

BAKED BRIE 19

warm baked danish brie, red pepper jelly, basil pesto, toasted ciabatta

GARLIC PARM FRIES 13

crispy shoestring fries, sea salt, garlic and fresh grated parmesan, garlic aioli

MUSHROOM TOAST 19

pan roasted cremini mushrooms, smoked gouda, garlic & herb sourdough

