

## 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 2.5 oz | 16

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

## classics

### RED SANGRIA 2 oz | 15

### APEROL SPRITZ 2 oz | 15

### OLD FASHIONED 2 oz | 16

### PAPER PLANE 2.5 oz | 18

### NEGRONI 3 oz | 17

### MARGARITA 2.5 oz | 16

### ESPRESSO MARTINI 2.5 oz | 16

### SUNDAY CAESAR 1.5 oz | 14

### MARTINI 2.5 oz | 18

### MOSCOW MULE 1.5 oz | 14

## beer

### MODELO ESPECIAL LAGER 8.75 / 12oz

### BIG WAVE HAWAIIAN ALE 8.25 / 12oz

### PERONI ITALIAN LAGER 8.25 / 12oz

### 8-TRACK PALE ALE 9.50 / 16oz

### DRIFT HAZY IPA 9.50 / 16oz

### FLYWHEEL LAGER 8.50 / 16oz

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

## appetizers

### BANG BANG CAULIFLOWER 15

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

### WOOD FIRED WINGS 19

tabasco & bleu • lemon & herb • sesame kimchi

### WHIPPED GOAT CHEESE 16

whipped red pepper goat cheese, crispy butter beans, toasted rosemary focaccia

### BRUSSELS SPROUTS 16

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

### BREAD & BUTTER 12

toasted local sourdough bread, compound butter

### CRISPY FETA STICKS 18

panko crusted feta cheese, apple & squash puree, pomegranate reduction

### CHILI LIME HUMMUS 14

roasted beet hummus, chili crisp, fresh cucumber, toasted local focaccia

