



## SPECIALTY COCKTAILS



### BOURBON LIFT 12

BULLEIT RYE, AMARETTO DISARONNO, KAHLUA, HALF AND HALF,  
AND GROUND NUTMEG

### \*SPICY POMEGRANATE PALOMA 12

DON JULIO BLANCO TEQUILA, POMEGRANATE JUICE, GRAPEFRUIT JUICE,  
AGAVE NECTAR, CAYENNE PEPPER, AND GINGER BEER

### COGNAC'S AND APRICOTS 12

HENNESSY COGNAC, APRICOT LIQUEUR, ST. ELIZABETH ALLSPICE DRAM,  
APPLE BRANDY, SIMPLE SYRUP, AND FRESH LEMON JUICE

### BRRRUMP RUM RUM RUM OLD FASHIONED 13

MOUNT GAY ECLIPSE BARBADOS RUM, APPLE CIDER SYRUP, AND  
ANGOSTURA BITTERS

### POINSETTIA PUNCH 12

TATTERSALL GIN, ST ELIZABETH ALLSPICE DRAM, CINNAMON SYRUP,  
ANGOSTURA BITTERS, FRESH LEMON JUICE, GRENADINE,  
AND FRESH WHIP CREAM

### MIDNIGHT SOUR 13

WOODFORD RESERVE BOURBON, PAMA POMEGRANATE LIQUEUR, FRESH  
LEMON JUICE, AND SIMPLE SYRUP

### \*CAMPFIRE MULE 12

MICHTERS SMALL BATCH BOURBON, FRESH LEMON JUICE, PURE MAPLE  
SYRUP, GINGER BEER, GRAHAM CRACKER, AND TOASTED MARSHMALLOWS

### THAT PEAR DRANK 12

GRAY WHALE GIN, PEAR COGNAC, FRESH LEMON JUICE, SIMPLE SYRUP,  
LAVENDER BITTERS, AND TOPPED WITH PROSECCO

### \*HEARTY WOODSMAN 11

TITO'S HANDMADE VODKA, TATTERSALL CRANBERRY LIQUEUR,  
CRANBERRY JUICE, BOOTLEGGER BREWING HEARTY WOODSMAN  
GINGER KOMBUCHA, AND A SPRIG OF ROSEMARY

### WAY TOO EARLY SUNSET 12

FOUR ROSES BOURBON, APEROL, AMARETTO DISARONNO, ANGOSTURA  
BITTERS, AND BLOOD ORANGE SOUR

### BLUSHING VODKA 12

TITO'S HANDMADE VODKA, ST GERMAIN ELDERFLOWER LIQUEUR,  
MUDDLED STRAWBERRIES, FRESH LEMON JUICE, SIMPLE SYRUP  
AND TOPPED WITH PROSECCO

### SPICED SANGRIA 12

KORBEL BRANDY, GRAND MARNIER, PURE MAPLE SYRUP, ORANGE JUICE,  
CINNAMON STICKS, ORANGE SLICES, AND RED WINE

### SEASONAL BOOZY LATTE 12

STOLI VANILLA, KAHLUA COFFEE LIQUEUR, COLD BREW  
CONCENTRATE, AND HALF AND HALF

### SEASONAL FLAVORINGS OPTIONAL

ASK YOUR SERVER FOR OUR CURRENT SPECIALTY MOCKTAIL!

\*DENOTES THAT THIS DRINK CAN BE MADE AS A MOCKTAIL

## DESSERTS



### COOKIE JAR 7

### BROWNIE JAR 8

### COOKIE SUNDAE 10

### BROWNIE SUNDAE 10

### *Cheesecake Funk* ROTATING FLAVORS 10

### CHEESECAKE NACHOS 12

### HONEY & MACKIES ICE CREAM large scoop 6

Ask your server for today's flavors

**WiFi: IGH Brewing Guest**

PLEASE DRINK RESPONSIBLY



## WHITE WINES

PINOT GRIGIO BOGLE [CALIFORNIA]	9	30
SAUVIGNON BLANC NOBILO [NEW ZEALAND]	10	36
CHARDONNAY DIORA [MONTEREY]	11	38
MOSCATO RISATA [ITALY]	8	28

## RED WINES

PINOT NOIR LILLIE'S COLLECTION [CENTRAL COAST]	9	30
RED BLEND MURPHY-GOODE [CALIFORNIA]	10	36
PETITE SIRAH BOGLE [CALIFORNIA]	9	30
CABERNET SAUVIGNON HAHN [CALIFORNIA]	10	34
CABERNET SAUVIGNON LOUIS MARTINI [SONOMA]	12	45

## ROSÉ & SPARKLING WINES

ROSÉ JOSH CELLARS [CALIFORNIA]	9	32
PROSECCO ROSÉ LAMARCA [ITALY] 187ML	9	
PROSECCO LAMARCA [ITALY] 187ML	9	

## HAPPY HOUR

MONDAY-FRIDAY | 3PM-6PM

\$1.50 OFF OF ALL DRINKS

\$5 OFF BOTTLES OF WINE

\$2 OFF PIZZA

TUESDAY

COME SEE US ON TUESDAY DURING YOUR **BIRTHDAY WEEK**  
FOR A FREE IGB GIFT - WITH PURCHASE OF AN ENTREE

## CROWLERS

TAKE HOME OUR FRESH BEER ANY DAY  
OF THE WEEK! ROTATING SELECTION

STARTING AT \$9.50 FOR A 750ML CAN

[PRICES MAY VARY]

## BREAKFAST

SATURDAY & SUNDAY 10AM-1PM



SCAN FOR  
OUR BEER LIST!

WiFi: IGB Brewing Guest

PLEASE DRINK RESPONSIBLY