

RED WINE

	GLS	BTL
ST. FRANCIS PINOT NOIR , <i>Sonoma County, California</i> Smooth and velvety. Raspberry, pomegranate, baking spice	\$14	\$42
DIRECTOR'S CUT CABERNET SAUVIGNON , <i>Sonoma County, California</i> Big and Bold. Black cherry, vanilla, baking spice	\$14	\$42
TAILWINDS CABERNET SAUVIGNON , <i>Vino de España</i> This smooth drinking Cabernet Sauvignon is ripe and juicy with flavors of blackberry, black cherry, and a touch of spice.	COMPLIMENTARY GLASS	

WHITE WINE

	GLS	BTL
DOUGH SAUVIGNON BLANC , <i>Marlborough, New Zealand</i> Bright and crisp. Grapefruit, mango, fresh herbs	\$10	\$30
WENTE VINEYARDS 'RIVA RANCH' CHARDONNAY , <i>Arroyo Seco, California</i> Supple and creamy. Lemon, crème brûlée, yellow apple	\$13	\$39
TAILWINDS CHARDONNAY-VIURA , <i>Vino de España</i> This lively blend of Chardonnay and Viura is bright and fresh with flavors of lemon, green apple, and subtle floral notes	COMPLIMENTARY GLASS	

SPARKLING & ROSÉ

	GLS	BTL
CUVEE 1785 PIPER-HEIDSIECK CHAMPAGNE NV , <i>Champagne, France</i> Vibrant and elegant. Lemon curd, peach, brioche	\$18	\$54
HECHT & BANNIER ROSE , <i>Languedoc, France</i> Ripe and refreshing. Watermelon, strawberry, orange peel	\$10	\$30
LOUIS MOULIN SPARKLING BRUT , <i>France</i> Light and crowd pleasing. Candied lemon, mango, orange blossom	COMPLIMENTARY GLASS	

DRAFT BEER

CIGAR CITY BREWING
JAI ALAI IPA - COMPLIMENTARY
COORS LIGHT - COMPLIMENTARY

BOTTLES & CANS

MICHELOB ULTRA - \$6
MODELO ESPECIAL - \$7
SAMUEL ADAMS BOSTON LAGER - \$6
SIERRA NEVADA HAZY LITTLE THING IPA - \$6
STELLA ARTOIS - \$7
TOPO CHICO STRAWBERRY GUAVA
HARD SELTZER - \$6
ATHLETIC BREWING CO.
UPSIDE DAWN - COMPLIMENTARY
Non-Alcoholic


NON-ALCOHOLIC

RED BULL - \$4
SUGAR-FREE RED BULL - \$4
OPEN WATER STILL \$5
OPEN WATER SPARKLING \$5
This Climate-Neutral certified, Woman and Minority-Owned water brand is made in the U.S.

SPIRITS

VODKA Grey Goose - \$11 Ketel One - \$9 Mutiny Island - \$7 Tito's Handmade - \$9 Svedka - COMPLIMENTARY	WHISKEY Crown Royal - \$11 Jack Daniel's - \$7 Jameson - \$9 Maker's Mark - \$9 Skrewball - \$9 Uncle Nearest - \$11 Woodford Reserve - \$9 Evan Williams - COMPLIMENTARY
GIN Aviation - \$9 Bombay Sapphire - \$9 Hendrick's - \$11 New Amsterdam - COMPLIMENTARY	TEQUILA & MEZCAL Casamigos Resposado- \$11 Dos Hombres Mezcal - \$11 Patron Silver - \$11 Corazón Blanco - COMPLIMENTARY
RUM Bacardi Superior - \$7 Blue Chair Bay Coconut - \$9 Captain Morgan Spiced - \$7 Papa's Pilar - \$9 Cruzan - COMPLIMENTARY	CORDIALS Aperol - \$7 Baileys Irish Cream - \$9 Campari - \$7 Courvoisier VS - \$9 Courvoisier VSOP - \$11 DeKuyper Triple Sec - \$7 Disaronno Amaretto - \$7 Grand Marnier - \$11
SCOTCH Balvenie 12 - \$11 Dewar's White Label - \$7 The Glenlivet 12 - \$11 Johnnie Walker Black - \$11 Cutty Sark - COMPLIMENTARY	

BREAKFAST

BREAKFAST BURRITO - \$12 
Grilled flour tortilla, scrambled eggs, avocado, cheddar cheese and black beans.
Served with salsa, sour cream, and breakfast potatoes.

APPETIZERS

CHICKEN BITES - \$10
Boneless chicken wings served with celery and ranch dressing and choice of Buffalo hot sauce or BBQ sauce


PRETZEL BITES - \$10 
Soft pretzels, stone ground mustard, beer cheese sauce, dill pickle

BUILD YOUR OWN QUESADILLA - \$15
Pressed flour tortilla, melted cheese, and your choice of smoked bacon, or grilled chicken; jalapeños, tomato, and red onion. Served with sour cream, salsa and guacamole


HANDHELDS

Gluten-free bread available upon request.

CHICKEN APPLE CHEDDAR SANDWICH - \$14
Fire-braised chicken breast, melted cheddar and sliced apple on toasted sourdough bread with Dijon aioli

TOMATO CAPRESE SANDWICH - \$10 
Fresh mozzarella, Roma tomato, arugula, basil pesto and balsamic drizzle on sourdough bread

GREENS

MEDITERRANEAN SALAD - \$14 
Leaf lettuce, chickpeas, cherry tomatoes, cucumbers, olives, feta cheese, balsamic vinaigrette

Fire-braised chicken breast \$4

LOCAL FLAVOR

Served with choice of chips or side salad.
Gluten-free bread available upon request.

CUBANO - \$11
Smoked ham, roast pork, Swiss cheese, pickle and mustard served in pressed Cuban bread