

RED WINE

	GLS	BTL
DOUGH PINOT NOIR , <i>Central Coast, California</i> Medium-bodied with ripe cherry and raspberry flavors, supported by subtle oak and earthy undertones, leading to a smooth, silky finish	\$14	\$42
ASTICA MALBEC , <i>Argentina</i> Rich and full-bodied with dark fruit flavors like blackberry and plum, along with hints of cocoa and spice, finishing with a velvety texture	\$10	\$30
BONTERRA ESTATE CABERNET SAUVIGNON , <i>Mendocino County, California</i> Robust with flavors of blackcurrant, blackberry, and a touch of green bell pepper, accompanied by notes of vanilla and cedar	\$14	\$42
TAILWINDS CABERNET SAUVIGNON , <i>Spain</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
CLEAN SLATE RIESLING , <i>Mosel, Germany</i> Light and refreshing, showcasing bright green apple and peach flavors with a touch of honey and a clean, mineral finish	\$10	\$30
WAIRU RIVER SAUVIGNON BLANC , <i>Marlborough, NZ</i> Crisp and vibrant with zesty citrus flavors of lime and grapefruit, complemented by subtle notes of passion fruit and a hint of fresh herbs	\$10	\$30
WENTE VINEYARDS “RIVA RANCH VINEYARD” CHARDONNAY , <i>Arroyo Seco, California</i> Supple and creamy. Lemon, crème brûlée, yellow apple	\$13	\$39
TAILWINDS CHARDONNAY-VIURA , <i>Spain</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
ARGYLE ROSE , <i>Willamette Valley, Oregon</i> Elegant and crisp with notes of red berries, watermelon, and a hint of spice, balanced by a refreshing acidity and a dry finish	\$10	\$30
PIPER-HEIDSIECK CUVÉE , <i>Champagne, France</i> Vibrant and Elegant. Lemon curd, peach, brioche	\$18	\$54
LOUIS MOULIN SPARKLING BRUT , <i>France</i> Light and crowd pleasing. Candied lemon, mango, orange blossom	COMPLIMENTARY GLASS	

DRAFT BEER

- STELLA ARTOIS - \$6
- DC BRAU JOINT RESOLUTION HAZY IPA - COMPLIMENTARY
- MILLER LITE - COMPLIMENTARY

BOTTLES & CANS

- MICHELOB ULTRA - \$6
- MODELO ESPECIAL - \$7
- SAMUEL ADAMS BOSTON LAGER - \$6
- SIERRA NEVADA HAZY LITTLE THING IPA - \$6
- 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
 - Tito’s Handmade - \$9
 - Svedka - COMPLIMENTARY
- GIN**

 - Aviation - \$9
 - Bombay Sapphire - \$9
 - Hendrick’s - \$11
 - New Amsterdam - COMPLIMENTARY
- RUM**

 - Bacardi Superior - \$7
 - Blue Chair Bay Coconut - \$9
 - Captain Morgan Spiced - \$7
 - Papa’s Pilar - \$9
 - Cruzan - COMPLIMENTARY
- SCOTCH**

 - Balvenie 12 - \$11
 - Dewar’s White Label - \$7
 - The Glenlivet 12 - \$11
 - Johnnie Walker Black - \$11
 - Cutty Sark - 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
- TEQUILA & MEZCAL**

 - Casamigos Resposado - \$11
 - Dos Hombres Mezcal - \$11
 - Patron Silver - \$11
 - Corazón Blanco - 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

-  VEGETARIAN
-  AVOIDING GLUTEN
-  VEGAN
-  KOSHER

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

- CHICKEN APPLE CHEDDAR SANDWICH - \$14**

Fire-braised chicken breast, melted cheddar and sliced apple on toasted sourdough bread with Dijon aioli. Served with chips or side salad

GREENS

- ROASTED BEET & ORANGE SALAD - \$14**  

Sunflower seeds, goat cheese, red onion, and blood orange vinaigrette
- Fire-braised chicken breast \$4**