### >> DRAFT BEER <<

(always changing... check the draft board)

## >>CHELADAS <<

Medichelada -7

pbr, tomato juice, horseradish, worchestershire sauce, balsamic vinegar, cayenne salt rim. can on the side.

Spicy Mango Chelada -8 pilsner, mango puree, cayenne pepper, fresh lime, salt

### >>BOTTLES AND CANS <<

House Beer 12oz -5 PBR 12 oz -4

Oscar Blues Little Yella Pils 12oz - 6

GR Wolf Among Weeds IPA 160z - 9

Lagunitas Little Sumpin' 12oz - 7

Duvel Belgian Ale 10oz - 8

Anthem Pear Cider 12 oz - 7

Modern Times Stout 160z - 8

Bard's Gluten Free Beer 120z - 7

# 1

### >>SANGRIA<<

glass -8/pitcher -30

-white - peach, orange, basil

-white - lavender, pear

-red - cinnamon, cardamom, citrus
-rose - mint, apple, lime

# >>WINE<<

WHITE The Curator Blend 2013 - 7, 26
South Africa, Swartland

Brander Sauvignon Blanc 2012 - 9, 34
California, Santa Ynez Valley

Alma Rosa Chardonnay 2013 - 10, 38 California, Santa Barbara County

RED Rojo Mojo Blend 2012 -7, 26
Spain, Villaroble

Moobuzz Pinot Noir 2011 -9, 35
California, Central Coast

Poppy Cabernet Sauvignon 2013 -11, 40
California, San Luis Obispo

-PLEASE ORDER AT THE BAR-