

DRINKS

ON TAP

Köstritzer Dark Lager	Chuckanut Kölsch Pilsner
Mack & Jack's Amber	Coors Light
Guinness	Rainier
Bodhizafa IPA	Old Rasputin (Nitro)
Bale Breaker Top Cutter IPA	805 Blonde
Reuben Hazealicious IPA	Diamond Knot Hefeweizen
Incline Rotating Cider	Kulshan Red
Yonder Vantage Apple Cider	Belching Beaver Peanut Butter Stout
Manny's Pale Ale	Fort George Hazy Pale Ale
Blue Moon	Black Raven Trickster IPA



BEER & CIDER (BOTTLED)

Weihenstephaner Hefeweizen	Bud Light
Heineken	Michelob Ultra
Hoegaarden (Belgian)	Newcastle
Corona	Clausthaler (NA)
Abita Root Beer (NA)	Paulaner
Hofbräu	Modelo
Stella Artois	Seasonal Cider
Pacifico	

WINE

RED	WHITE
Sycamore Lane (Cabernet) 7.5	Sycamore Lane (Chardonnay) 7.5
Lindeman (Merlot) 7.5	14 Hands (Pinot Gris) 7.5
CSM Prayers of Sinners 8.	St. Michelle (Riesling) 7.5
Conundrum (Red Blend) 10.	14 Hands (Chardonnay) 8.
H3 (Cabernet) 9.5	J. Roget (Champagne) 8.
Luke (Syrah) 14	St. Michelle (Sauvignon Blanc) 9.
The Walking Fool (Blend) 16.	



COCKTAILS

- Fog Lifter – House-made Bloody Mary – 12.
- The SandBarita – Scratch-made Margarita with El Jimador Tequila – 14.
- The Nautilus – Buffalo Trace bourbon old fashioned with flavors of vanilla and citrus – 14.
- The Dammit Janet! – Hendrick's gin with muddled cucumber and lemonade – 13.
- Peach Sour – Western Sons peach vodka with sweet & sour, topped with soda water – 8.
- The Royaltini – Espresso Martini, with house-made cold brew – 14.
- Brillante Paloma – sparkling grapefruit juice and Hornito's tequila –12.

HAPPY HOUR

M - F 3PM - 6PM DINE IN BAR ONLY

- PRETZEL & BEER CHEESE – 5.
- SMALL ASIAN CHICKEN SALAD – 7.
- BAR BURGER – 7.
- BEER – 4.5
Rainier & Coors Lite
- HOUSE WINE – 6.5
- WELL DRINKS (SINGLE) – 4.5

