
CHEF INSPIRED COCKTAILS 12

OAK BARREL AGED

I BET YOU WILL ORDER ANOTHER

bourbon, amaretto, pineapple, nutmeg

JAY-Z DAISY

tequila, gin, campari, grapefruit

SIGNATURE COCKTAILS 11

PEACH MANHATTAN

*bulleit bourbon, peach sweet shine,
antica formula, luxardo*

TOOTSIE POP

stoli vanil vodka, crème de cacao, cranberry juice

MELON MARGARITA

patron silver tequila, midori melon, pineapple, lime

RAJITO

malibu rum, stoli razberi vodka, raspberry, mint

BAKED BLUEBERRY MARTINI

absolut berry acai vodka, bacardi rum, frangelico, lemon

HOLLYWOOD CLASSICS 12

CHOCOLATE MARTINI

*stoli vanil vodka, godiva white chocolate liquor,
chocolate, cream*

APPLE MANHATTAN

*crown royal apple, antica formula, bitters, apple, luxardo,
on the rock*

DRUNKEN DRAGON

*grey goose le poire vodka, peach schnapps, apple
juice, lemon- lime soda*

RAZZMONADE

stoli razberi vodka, chambord, raspberry, limonata

KALEIDOSCOPE

*patron silver tequila, blue curacao, blueberry,
limonata, lime juice*

HAPPY HOUR DRINK SPECIALS 5

LIBATIONS absolut, tanqueray, jack daniels,
crown royal- mixed, shaken, stirred, up, or rocks

WINES BY THE GLASS ask your bartender about
our seasonal offerings

CRAFT, IMPORTED, & DOMESTIC BEER

GOOSE ISLAND IPA	9
<i>hoppy citrus, grapefruit, pine, & floral notes</i>	
BREWDOG HAZY JANE	7
<i>dry hopped with pineapple, mango & lime</i>	
BREWDOG ELVIS JUICE	7
<i>grapefruit, orange, pine & caramel</i>	
STONE WHITE GEIST BERLINER WEISSE	8
<i>apricots & honeydew</i>	
FOUNDERS PORTER	7
<i>silky black, chocolate & caramel</i>	
SAMUEL SMITH IMPERIAL STOUT	10
<i>chocolate & roasted barley</i>	
OMMEGANG ROSETTA SOUR	10
<i>sweet & sour cherry</i>	
ACE PINEAPPLE CIDER	8
<i>crisp, refreshing pineapple</i>	
STELLA ARTOIS	7
CORONA	7
MILLER LIGHT	5.5
MICHELOB ULTRA	5.5

KITCHEN ADDITIONS

available all evening based on
hours of kitchen operation

PRIME BEEF BURGER	16
<i>lettuce, tomato & choice of aged cheddar or bleu cheese, onions, bacon, mushrooms</i>	
CRACKED BLACK PEPPER & SEA SALT CHIPS	8
DUCK FAT FRIES	11
ARTISAN CHEESE PLATE	14
<i>assorted local artisan cheeses</i>	

if you have a food allergy, please speak to the chef, manager, or your server

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness