

BOTTLED & CAN BEERS

LAGERS

CORONA EXTRA (12oz can)
4.6% | American Adjunct Lager

HEINEKEN (12oz can)
5.0% | Euro Pale Lager

MODELO ESPECIAL
4.4% | American Adjunct Lager

MICHELOB ULTRA
4.2% | Light Lager

PERONI
4.7% | Euro Pale Lager

CIDERS/FRUIT BEERS

ABITA PURPLE HAZE (12oz can)
4.2% | Fruit Beer

CROWN VALLEY BLACKBERRY
5% | Cider

CROWN VALLEY STRAWBERRY
5% | Cider

STRONGBOW
5.0% | Cider

WASATCH APRICOT HEFEWEIZEN
4% | Fruit Beer

ALES

4.5 **BALLAST POINT GRUNION PALE ALE**
5.5% | American Pale Ale

4.5 **LAGUNITAS 12TH OF NEVER ALE**
5.5% | American Pale Ale

3 **NEW BELGIUM FAT TIRE** (12oz can)
5.2% | American Amber/Red Ale

4 **NOLA REBIRTH**
5.0% | American Pale Ale

4 **OSKAR BLUES OLD CHUB**
8.0% | Scotch Ale/Wee Heavy

5 **SOUTHERN PROHIBITION DEVIL'S HARVEST**
5.8% | American Pale Ale

5 **SOUTHERN PROHIBITION SUZY B**
(12oz can) 5.3% | American Blonde Ale

IPAS

5 **BALLAST POINT GRAPEFRUIT SCULPIN**
7.0% | IPA

5 **BELL'S TWO HEARTED ALE**
8.0% | IPA

5 **SQUATTER HOP RISING DOUBLE IPA**
9.0% | American Double/Imperial IPA

5 **ST ARNOLD ART CAR** (12oz can)
7.17% | American IPA

4 **WAYWARD OWL CLEAN SLATE**
7.0% | American IPA

OTHERS

4 **ABITA THE BOOT** 3.5
4.8% | Kölsch

4 **AVERY WHITE RASCAL** 4
5.6% | Witbier

5 **BELL'S OARSMAN ALE** 3.5
4.0% | Berliner Weisse

4 **BUCKLER** 4
0.5% | Non-Alcoholic Beer

4 **DESTIHL WILD SOUR SERIES:** 6.5
3 styles on hand - Ask your server | Sour

4 **GUINNESS DRAUGHT** (14.9oz can) 6
4.2% | Irish Dry Stout

4 **MIKKELLER SPECIAL** 6
Ask server for special

5 **OSKAR BLUES MAMA'S LITTLE YELLA PILS** 4
5.3% | Czech Pilsener

5 **ST. ARNOLD 5 O'CLOCK PILS** 3.5
5.2% | Czech Pilsener

THE USUALS

4 **BUDWEISER** 3.5

4 **BUD LIGHT** 3.5

5 **COORS LIGHT** 3.5

5 **MILLER LITE** 3.5

4 **PBR** [Tallboy] 3

4 **MILLER HIGH LIFE** [Tallboy] 2.5

RED WINES

ANGELINE RESERVE 11/44

[CABERNET SAUVIGNON, CALIFORNIA]
Complex bouquet of boysenberry jam, spicy cherry cola, fresh tobacco leaves, hints of cedar and smoky mesquite.

JOEL GOTT [CABERNET, CALIFORNIA] 10/40

Smooth and rich with plum and blackberry; spicy, intense and luscious; dense and long.

THE SHOW [MALBEC, ARGENTINA] 9/36

Dark fruit, spice and toasty oak that leads into a round mid-palate and long finish.

BODEGA SOTTANO [MALBEC, ARGENTINA] 10/40

Ripe cassis, violet. Well balanced, generous oak giving vanilla, velvety tain.

MEIOMI [PINOT NOIR, CALIFORNIA] 12/48

Sensuous flavors of dark red cherry and ripe strawberry lifted by mouthwatering notes of pink grapefruit, sweet hay and spice.

JARGON [PINOT NOIR, CALIFORNIA] 8/32

Nicely balanced with a silky texture that makes for easy drinking.

BELCRÈME DE LYS [PINOT NOIR, CALIFORNIA] 7/29

Warm baked cherries and strawberries with a hint of vanilla finish.

SIN ZIN [ZINFANDEL, CALIFORNIA] 11/44

Well balanced, spicy flavors of plum and black cherry along with black pepper and cocoa powder.

CONUNDRUM [RED BLEND, CALIFORNIA] 12/48

Concentrated flavors of dried, dark fruit, lush chocolate-covered cherries and a smokiness.

BARONIA [RED BLEND, SPAIN] 11/44

Rich, opulent, layered wine with tons of fruit, plenty of spice

WHITE WINES

CHARLES & CHARLES 8/32

[CHARDONNAY, CALIFORNIA]
Decadent levels of butter, cream, bright citrus and vanilla melt into a balance of oak and subtle spice.

ALEXANDER VALLEY 10/40

[CHARDONNAY, CALIFORNIA]
Aromas of apple, pear, fresh fruit, pineapple, vanilla, slight butterscotch, toasted oak and a little minerality.

BARONE FINI [PINOT GRIGIO, ITALY] 9/36

Crisp clean with subtle fruit flavors, balanced acidity, and a lingering finish.

MONTEVINA [PINOT GRIGIO, CALIFORNIA] 8/32

Aromas of ripe pears, summer peaches and lotus blossoms, vibrant flavors of juicy Bartlett pears and crisp citrus, hints of nutmeg and spice.

EL COTO [ROSÉ, SPAIN] 9/36

A spectacular rose aroma, along with raspberry and strawberry, evolving into a squeeze of lime and a dash of pepper finish.

CLINE [ROSÉ, CALIFORNIA] 7/29

Crisp and refreshing, not overly sweet with hints of cherry and plum.

DECOY [SAUVIGNON BLANC, CALIFORNIA] 10/40

Bright citrus aromas with richer layers of kiwi and honeysuckle.

OVEJA NEGRA [SAUVIGNON BLANC, CHILE] 8/32

Fresh and aromatic wine with citrus notes such as grapefruit, a hint of tropical fruit, and an herbal touch from the Carmenère.

CONUNDRUM [WHITE BLEND, CALIFORNIA] 12/48

Fragrant and juicy, offering a charming mix of honeysuckle, peach, apple and lemon verbena.

Cocktails

AMERICAN MULE

Menagé à Trois Vodka, fresh lime, Gosling's ginger beer
<9>

SPRING MAGNOLIA

Magnolia Vodka, St. Germaine, grapefruit juice, rosemary simple syrup
<10>

THYME TO GET FIZZY

Oryza Gin, thyme simple, muddled cucumber and lime, topped with soda
<10>

CAPTAIN'S REVENGE

Sugar Island Coconut Rum, triple sec, sour mix, pineapple, Myer's Rum float
<9>

SATSUMA CRUSH

Bayou Satsuma Rum, soda water, topped with Unibroue Blanche de Chambly Wit Beer
<9>

WOODS BEER-ITA

Casamigos Tequila, Chambord, lime juice, topped with Hennespin Farmhouse Beer
<10>

LAZY TODDY

Amador Bourbon, honey water, basil, topped with Lazy Magnolia Southern Pecan
<10>

BUBBLES

AVISSI [PROSECCO, ITALY] 9/36

The bouquet reveals floral notes and scents of fresh fruit. The fresh and inviting taste has fruity notes and a delicate finish

VEUVE CLIQUOT [CHAMPAGNE, FRANCE] 60

Well-knit and balanced, with vibrant acidity framing hints of blackberry, white cherry, biscuit, honey and candied lemon zest