
COCKTAILS

BARREL AGED MAI TAI

*Banana infused Appleton Rum | O.F.T.D. | La Favorite Agricole Rhum |
Dry Curacao | Lime Juice | Orgeat 11*

CINNAMON APPLE PISCO SOUR

*Pisco | Cinnamon Apple Syrup | Cherry Bark Vanilla Bitters |
Egg White 10*

OAXACAN OLD FASHIONED

*Vida Mezcal | Dobel Reposado Tequila | Combier Rose Liqueur |
Tamarind Syrup | Corazon Bitters 12*

BARREL AGED WHISKEY SOUR

*Evan Williams Bonded | Aperol | Yellow Chartreuse | Lemon Juice |
Simple Syrup | Orange Bitters 9*

PACHACUTEC

*Dobel Silver Tequila | St. George Green Chili Vodka | Lime Juice |
Roasted Peanut infused Agave | Orange Bitters 10*

MILK PUNCH

*La Favorite Agricole Rhum | Hangar 1 Citrus Vodka |
Hangar 1 Mandarin Vodka | Lime Juice | Orgeat 9*

GIN HIBISCUS

*Hibiscus infused Boodles London Dry Gin | Aquavit |
Pamplemousses Rose | Bittermens Burlesque Bitters 12*

BLACKBERRY MARGARITA

Dobel Silver | Lime Juice | Blackberry Sherry Syrup | Triple Sec 10

READY AIM FIRE

*Vida Mezcal | Pineapple Juice | Lime Juice | Honey Pineapple Syrup |
Habanero Bitters 12*

CUCUMBER VODKA GINGER

*Cucumber infused Hangar 1 | Domaine de Canton | Lemon Juice |
Demerara Syrup | Angostura Bitters 8*

SPANISH SANGRIA

Choice of Red or White 9

BOULDEVARDIER (BARREL AGED)

Coffee infused Tin Cup Whiskey | Carpano Antica Vermouth | Campari 13

BEER LIST

(Ask about our rotating drafts)

IPA

Double IPA

Wheat

Lager

Porter/Amber

Stout

BOTTLES

Bud Light

Michelob Ultra

Miller Lite

Guinness

Corona Extra

Pacifico

Modelo

Bells Two Hearted

Founders Dirty Bastard

Founders Breakfast Stout

3 Floyds Gumballhead

3 Foyds Lazer Snake

Blakes Rose Cider

Maleoc Strawberry Spanish Cider

Sierra Nevada Pale Ale

Rochefort 10

Kaliber (NA)

Redbridge (GF)

*Boulevard Tank 7****

Warpigs Foggy Geezer

Revolution Eugene Porter



PRÓXIMO