



# COCKTAILS

<b>BLOOD ORANGE MARGARITA</b>   lunazul tequila blanco, curacao, blood orange puree, orange juice, lime	<b>15</b>
wild common blanco	<b>+6</b>
<b>ISLAND TIME</b>   plantation rum, kraken rum, pineapple juice, coconut puree, lemon juice, orange juice	<b>15</b>
<b>OLD TABAGO</b>   plantation rum, maple syrup, chocolate bitters	<b>15</b>
<b>PICKLE MY FANCY</b>   four roses jalapeno-infused whiskey, honey simple, lemon, pickle brine	<b>15</b>
<b>THE DRAKE MANHATTAN</b>   makers mark bourbon, fonseca bin 27 port, maple syrup, black walnut bitters	<b>15</b>
wyoming whiskey private stock	<b>+6</b>
<b>BLACK HAT</b>   wild common mezcal, averna, boomerang, angostura bitters, orange bitters	<b>22</b>
<b>ESPRESSO MARTINI</b>   stoli vanil, kahlua, five farms irish crème liquer, espresso	<b>15</b>
casamigos silver tequila	<b>+4</b>

# WINE BY THE GLASS

BUBBLES, PINK, AND WHITE		RED	CELLAR SELECTIONS		
<b>PROSECCO</b>   Montelliana Valdobbiadene, IT NV	<b>12</b>	<b>PINOT NOIR</b>   Stafford Hill Willamette Valley, OR 2021	<b>15</b>	<b>CHARDONNAY</b>   Christophe Patrice Chablis, Burgundy, FR 2021	<b>20</b>
<b>ROSÉ</b>   Foris Vineyards Rogue Valley, OR 2021	<b>12</b>	<b>MALBEC</b>   Tentadora Valle de Cafayate, AR 2017	<b>15</b>	<b>PINOT NOIR</b>   Philippe Gavignet Bourgogne, FR 2019	<b>25</b>
<b>SAUV. BLANC</b>   O & T 'Les Gourmets' Touraine, FR 2020	<b>13</b>	<b>SYRAH</b>   Domaine de Gouye Rhône, FR 2020	<b>15</b>	<b>NEBBIOLO</b>   Diego Conterno Barolo, Piedmont, IT 2018	<b>22</b>
<b>PINOT GRIGIO</b>   Zuccolo Friuli, IT 2020	<b>13</b>	<b>CABERNET SAUV.</b>   Two Mountain Yakima, WA 2019	<b>15</b>	<b>CABERNET SAUV.</b>   Joseph Phelps Napa Valley, CA 201	<b>35</b>

# BEER | CIDER

<b>HEY ZEUS</b>   Mexican Lager   Melvin Brewing   Alpine, WY   5% abv	<b>8</b>
<b>BUDWEISER</b>   Lager   Anheuser Busch   St. Louis, MO   5% abv	<b>7</b>
<b>JENNY LAKE LAGER</b>   Vienna Style Lager   Snake River Brewing   Jackson, WY   4.8% abv	<b>8</b>
<b>RPM</b>   India Pale Ale   Boneyard Brewing Co  Bend, OR   6.5% abv	<b>8</b>
<b>THE WALRUS</b>   Hazy India Pale Ale   Roadhouse Brewing Co.   Jackson, WY   7.4% abv	<b>8</b>
<b>TANK 7</b>   American Saison Ale   Boulevard Brewing Co.   Kansas City, MO   8.5% abv	<b>8</b>
<b>GUINNESS</b>   Irish Stout   Guinness Brewery   Dublin, IE   4.2% abv	<b>8</b>
<b>SAISON BRETT</b>   Bottle Conditioned Farmhouse Ale   Boulevard Brewing Co.   Kansas City, MO   8.5% abv	<b>750ml 22</b>
<b>TRANSPLANT CIDER</b>   New England Cider   High Point Cider Co  Victor, ID   6% abv	<b>10</b>
<b>SPUR GINGER CIDER</b>   Session Cider   High Point Cider Co.   Victor, ID   6% abv	<b>10</b>
<b>SWEATER WEATHER</b>   Christmas Cider   High Point Cider Co.   Victor, ID   6% abv	<b>10</b>

Executive Chef | Will Bradof  
 Chef de Cuisine | Zachary Nelson  
 Executive Sous-Chef | Mitchell Wren