

Bar Essentials

Organic Chicken Wings	Hot & Spicy, Garlic Parmesan, Sweet Chili, Spicy Honey or Sweet Baby Ray’s	\$17
Chicken Strips,	Breaded Chicken Breast, French Fries or Mac & Cheese	\$15
Pretzel Bites	Nacho Cheese or Mustard	\$ 9
Nacho	Fries, Cheese, jalapenos, sour cream, tomatoes	\$ 11
Nachos	Chips, Cheese, jalapenos, sour cream, tomatoes, black olives	\$ 10
<i>ADD CHICKEN/SMOKED BRISKET</i>		\$ 8

SOUPS & SALADS

San Marzano Tomato Soup	Five Spice Croutons	\$8
Organic Young	Greens, Olive Oil, Lemon Juice	\$7
Baked Beets	Goat Cheese, Toasted Walnuts, Apples	\$11
Arugula Salad	Toasted Quinoa, Blueberries, Balsamic	\$11
Caesar Salad	Lemon Confit, Parmesan, Croutons	\$11
<i>ADD CHICKEN/SALMON</i>		\$8

GET TOASTED “TOAST” LOW CALORIE PREPARATION

ALL SANDWICHES ARE SERVED WITH MESCLUN GREENS

Slow Baked Beets	Arugula, Goat Cheese, Agrumato Lemon Oil	\$14
Avocado Toast	Tomato, Basil, Maldon Sea Salt, Jalapeño	\$14
Cold Smoked Salmon	Vidalia Onions, Dill Sour Cream	\$16
Prosciutto di Parma	Fig Jam, Toasted Walnut, Brie	\$17

GRILLED CHEESE & BURGERS

PROUDLY USING “TRIBECA” BAKERY SOURDOUGH BREAD & BRIOCHE BUNS

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

Classic Cheese	Cheddar, Gouda, Gruyere	\$14
Vegan Melt	Vegan Cheese, Avocado, Basil, Mesclun Greens	\$15
Vegetarian Melt	Cheddar Cheese, Parmesan, Basil Pesto, Tomato	\$14
Crispy Goat	Chevre, Roasted Beets, Fig Jam, Balsamic	\$15
Papas y Carne,	Smoked Brisket or Shredded Chicken, Avocado Smash, Sour Cream	\$16
Polo Loco	Shredded Chicken, Cheddar Cheese, Avocado Smash, Sour Cream, Jalapenos	\$16
BLT Sandwich	Bacon, Lettuce & Tomato’s w/mayo	\$15
Club Sandwich	Turkey, Bacon, Lettuce, Avocado & Tomato’s w/mayo	\$18
Turkey	Granny Smith Apples, Brie, Onions	\$15
Toast “Monsieur”	Maple Glazed Ham, Gruyere, Mustard	\$16
Smoked Salmon	Brie, Avocado, Dill	\$16
Beef Burger,	Cheese, Bacon, Lettuce, Tomato, French Fries	\$18
Impossible Burger	Avocado, Tomato, Jalapeño, Basil, Mesclun greens	\$18
Chicken Melt	Cheddar, Parmesan, Basil Pesto, Tomato	\$17
Bacon Schmelz	Smoked Bacon, Gouda, Maple Syrup	\$17
Korean Beef	Kimchi, Cheddar, Smoked Brisket	\$17

SIDES

Hand Cut Fries	Sriracha Mayonnaise	\$6
Sweet Potato Tater Tots	Parmesan Cheese, Truffle Scented	\$8
Macaroni & Cheese	Cavatappi, Cheese, Beer Sauce w/ Toast & Butter	\$8
Hand Cut Cheese Fries	Nacho cheese sauce	\$8

Add On’s

Cheese (<i>CHEDDAR, GOUDA, GRUYERE, GOAT OR BRIE</i>), nacho cheese, pickles, bacon, black olives, tomatoes, jalapenos, sour cream, onions, dill, basil	\$2 - \$4
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Dessert

Raspberry White Chocolate Brulee Cheesecake	\$9
Triple Layer Chocolate Mousse Cake	\$9
Chocolate Lava Fudge Cake	\$9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BROWN

All Bourbon are Whiskey, however,
all Whiskey are not Bourbon



Fruit/Floral: Potpourri, Rose, Raspberry/Blackberry, Blueberry, Cherry, Plum/Raisins, Orange, Lemon, Apricot, Peach/Banana

Legent Bourbon	\$12
Four Roses Small Batch	\$15
Four Roses Select	\$17
Blade & Bow	\$20



Sweet- Baked, Candy, Buttery: Chocolate, Baked Goods, Honey, Simple Syrup, Butterscotch/Toffee, Maple Syrup, Caramel, Vanilla

Bulliet Bourbon	\$13
Dickel Bourbon Small Batch 8 yr	\$13
Maker’s Mark	\$14
Crown Royal	\$14
High West Bourbon	\$16
Woodford Reserve Straight BBN	\$16
Angel’s Envy Port Finish	\$19
Whistle Pig	\$25
Jefferson’s Ocean Voyage #16	\$25



Aromatic -Earthy, Spices: Leather, Coffee, Tobacco, Licorice, Mint, Herbal Tea, Clove, Black Pepper

Jefferson Small Batch	\$14
Old Forester 1870 Original Batch	\$14
Bowman Bros Bourbon	\$14
Jefferson Bourbon Reserve	\$18
Old Forester 1897 Bond	\$15
Bakers Bourbon	\$16
Jim Beam Bourbon	\$16
Macallan 12	\$20



Grain- Sweet: Malt, Wheat, Corn
Spicy: Rye

Sazerac Rye	\$12
Crooked Fox	\$13
Bulliet Rye	\$14
Basil Hayden’s Dark Rye	\$16
Basil Hayden’s Dark Rye	\$16
High West Campfire Rye	\$18
Old Forester Prohibition 1920	\$18
Angel’s Envy Rye	\$25



Wood- Nuts: Almond, Walnut, Wood: Pine, Cedar
Oak: Toasted Oak, New Oak

1792 Bourbon Small Batch	\$12
Duke Bourbon	\$13
Knob Creek Straight Bourbon	\$16
Basil Hayden’s	\$16
Widow Jane	\$19
Elijah Craig Small Batch Barrel Proof	\$19
Knob Creek Rye	\$17
Flights : Basil Hayden’s Straight, Dark Rye, Toast Malted & Red Wine Cask	\$25

Sodas

Coke, Diet Coke, Coke Zero, Sprite, Tonic Water,
Ginger ale, Lemonade, Unsweetened Iced Tea \$3

“An 18% gratuity will be added to parties of 6 or more.”

COCKTAILS

Smoky Deal	\$16
<i>Bacon Fat-Washed Bourbon, Brandied Cherries, Orange, Angostura Bitters</i>	
Boulevardier	\$16
<i>Bourbon, Campari, Sweet Vermouth</i>	
Paper Plane	\$14
<i>Bourbon, Aperol, Amaro, Lemon Juice</i>	
Sazerac	\$14
<i>Rye, Cognac, Absinthe, Simple Syrup, Peychaud’s Bitters</i>	
Funky Monkey	\$14
<i>Chocolate Liqueur, Coconut Rum, Banana liqueur</i>	
Habanero Margarita	\$14
<i>Habanero Infused Tequila, Triple Sec, Simple Syrup, Lime Juice</i>	
Paloma	\$16
<i>Del Maguey Vida Mezcal or Gin, Pampelmousse Liqueur, Grapefruit Juice, Lime Juice, Soda</i>	
Pama Sutra	\$14
<i>Vodka, Pama Pomegranate Liqueur, Pom Juice, Lime Juice</i>	
French 75	\$14
<i>Gin, Elderflower Liqueur, Lemon Juice, Simple Syrup</i>	
Butterfly 75	\$14
<i>Empress Butterfly Pea Gin, Elderflower Liqueur, Lemon Juice, Simple Syrup, Prosecco</i>	
Pineapple Upside Down Cake	\$15
<i>Vanilla Vodka, Malibu Rum, Pineapple juice, Grenadine</i>	

BEER / DRAUGHT

Local Breweries: Draught

Modelo	\$7
<i>Mexican Lager</i>	ABV: 4.4%
Stella	\$8
<i>Pilsner</i>	ABV: 4.7%
Elysian Brewing. Space Dust IPA	\$9
<i>Indian Pale Ale</i>	ABV: 8.2%

Craft Breweries: Bottle/Can

Bud Light	\$6
<i>Light Beer</i>	ABV: 4.2%
Coors Light	\$6
<i>Light Beer</i>	ABV: 4.2%
Michelob Ultra	\$6
<i>Light Beer</i>	ABV: 4.2%
Negro Modelo	\$6
<i>Mexican Lager</i>	ABV5.4%
Corona	\$6
<i>Mexican lager</i>	ABV: 4.5%
Shock Top. Belgian style	\$7
<i>Wheat Ale</i>	ABV: 5.2%
Pacifico	\$6
<i>Mexican Pilsner</i>	ABV: 4.4%
Mango Cart	\$7
<i>Mango Wheat Ale</i>	ABV: 4.0%
Voodoo Ranger	\$9
<i>Juicy Haze IPA</i>	ABV: 7.5%
Truly	\$6
<i>Hard Seltzer</i>	ABV: 5.0%

WINE

SPARKLING

PROSECCO , Ruffino Brut, Coppola	\$12
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WHITE

PINOT GRIGIO , Ruffino Prosecco, Santa Margarita	\$15
SAUVIGNON BLANC Kim Crawford	\$13

RED

PINOT NOIR , Meiomi, Coppola	\$15
MERLOT Francis Coppola,	\$15
Cabernet Sauvignon , Justin	\$19
Cabernet Sauvignon , Francis Coppola	\$12