

## BAR ESSENTIALS

<b>Organic Chicken Wings</b>	\$15
<i>Hot &amp; Spicy, Garlic Parmesan, Sweet Chili, Spicy Honey or Sweet Baby Ray's</i>	
<b>Chicken Strips</b> Breaded Chicken Breast, French Fries	\$15
<b>Pretzel Bites</b> Nacho Cheese or Mustard	\$9
<b>Nachos</b> Chips, Cheese, Jalapenos, Sour Cream, Tomatoes, Black Olives	\$11
<b>Loaded Fries</b> Cheese, Jalapenos, Sour Cream, Tomatoes, Black Olives, Bacon	\$13
<b>ADD CHICKEN/SMOKED BRISKET</b>	\$8

## SOUPS & SALADS

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

## GET TOASTED "TOAST" **LOW CALORIE PREPARATION** *SERVED WITH MESCLUN GREENS*

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

## GRILLED CHEESE & BURGERS *SERVED WITH FRENCH FRIES*

<b>Classic Cheese</b> Cheddar, Gouda, Gruyere	\$14
<b>Vegan Melt</b> Vegan Cheese, Avocado, Basil, Mesclun Greens	\$14
<b>Vegetarian Melt</b> Cheddar Cheese, Parmesan, Basil Pesto, Tomato	\$14
<b>Crispy Goat</b> Chevre, Roasted Beets, Fig Jam, Balsamic	\$15
<b>Pollo Loco</b> Shredded Chicken, Cheddar Cheese, Avocado Smash, Sour Cream, Jalapeno	\$16
<b>Papas y Carne</b> Smoked Brisket, Avocado Smash, Sour Cream	\$16
<b>BLT Sandwich</b> Bacon, Lettuce & Tomato	\$15
<b>Turkey</b> Granny Smith Apples, Brie, Onions	\$16
<b>Smoked Salmon</b> Brie, Avocado, Dill	\$16
<b>Beef Burger</b> Cheese, Bacon, Lettuce, Tomato, French Fries	\$18
<b>Meatless Burger</b> Vegan Cheese, Avocado, Tomato, Jalapeño, Basil, Mesclun Greens	\$17
<b>Chicken Melt</b> Cheddar, Parmesan, Basil Pesto, Tomato	\$17
<b>Bacon Schmelz</b> Smoked Bacon, Gouda, Maple Syrup	\$17
<b>Korean Beef</b> Kimchi, Cheddar, Smoked Brisket	\$17
<b>Club Sandwich</b> Turkey, Bacon, Avocado, Lettuce, Tomato, Mayo	\$18

## SIDES/Add-Ons

<b>Hand Cut Fries</b> Sriracha Mayonnaise	\$6
<b>Beer Battered Onion Rings</b>	\$8
<b>Sweet Potato Tater Tots</b> Parmesan Cheese, Truffle Scented	\$8
<b>Macaroni &amp; Cheese</b> Cavatappi, Cheese, Beer Sauce w/ Toast & Butter	\$8
<b>Side Salad</b> Choice of Romaine, Arugula or Mesclun	\$6
<i>Cheese (CHEDDAR, GOUDA, GRUYERE, GOAT OR BRIE), Nacho Cheese, Pickles,</i>	
<i>Bacon, Black Olives, Tomatoes, Jalapenos, Sour Cream, Onions, Dill, Basil, Guacamole</i>	\$2 -\$4

## DESSERT

<b>Raspberry White Chocolate Brulee Cheesecake</b>	\$8
<b>Triple Layer Chocolate Mousse Cake</b>	\$8
<b>Chocolate Chip Lava Fudge Cake</b>	\$8

## BROWN

### Fruit/Floral:

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

### Sweet-Baked, Candy, Buttery:

Bulliet Bourbon	\$13
Buck Bourbon 8 yr	\$12
Dickel Bourbon Small Batch 8 yr	\$13
Breaker Bourbon	\$14
Maker's Mark	\$14
Crown Royal	\$14
High West Bourbon	\$16
Woodford Reserve Straight BBN	\$16
Angel's Envy Port Finish	\$19
Red Breast Irish Whiskey	\$25
Whistle Pig 100 Proof	\$20
Jefferson's Ocean Voyage #16	\$25

### Aromatic-Earthy, Spices:

Jefferson Small Batch	\$12
Old Forester 1870 Original Batch	\$14
Bowman Bros Bourbon	\$14
Jefferson Bourbon Reserve	\$14
Old Forester 1897 Bond	\$15
Bakers Bourbon	\$16
Jim Beam Bourbon	\$16
Whistle Pig Tail & Snout	\$25

### Sweet:

Sazerac Rye	\$12
Crooked Fox	\$13
Bulliet Rye	\$14
Basil Hayden's Dark Rye	\$16
Breaker Bourbon Wheated	\$16
Basil Hayden's Dark Rye	\$16
Old Forester Prohibition 1920	\$18
Angel's Envy Rye	\$25
Woodford	\$14
Whistle Pig	\$25

### Wood- Nuts:

Duke Bourbon	\$13
Knob Creek Straight Bourbon	\$15
Basil Hayden's	\$16
Widow Jane	\$16
Elijah Craig Small Batch Barrel Proof	\$16
Knob Creek Rye	\$17

### FLIGHTS:

Basil Hayden's Straight, Dark Rye, Toast Malted & Red Wine Cask	\$25
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### SODAS

Coke, Diet Coke, Coke Zero, Sprite, Tonic Water, Ginger Ale, Lemonade, Unsweetened Iced Tea	\$3
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## COCKTAILS

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

## BEER / DRAUGHT

<b>Modelo</b> Mexican Lager (ABV: 4.4%)	\$7
<b>Stella</b> Pilsner (ABV: 4.7%)	\$8
<b>Elysian Brewing IPA</b> (ABV: 8.2%)	\$8

## BOTTLE / CAN

<b>Bud Light</b> Light Beer (ABV: 4.2%)	\$6
<b>Coors Light</b> Light Beer (ABV: 4.2%)	\$6
<b>Michelob Ultra</b> Light Beer (ABV: 4.2%)	\$6
<b>Negro Modelo</b> Mexican Lager (ABV: 5.4%)	\$6
<b>Corona</b> Mexican Lager (ABV: 4.5%)	\$6
<b>Shock Top</b> Belgian Wheat Ale (ABV: 5.2%)	\$7
<b>Pacifico</b> Mexican Pilsner (ABV: 4.4%)	\$6
<b>Mango Cart</b> Mango Wheat Ale (ABV: 4.0%)	\$7
<b>Voodoo Ranger</b> Juicy Haze IPA (ABV: 7.5%)	\$8
<b>Truly</b> Hard Seltzer (ABV: 5.0%)	\$6

## WINE

### SPARKLING

<b>PROSECCO</b> , 187 ML BTL Ruffino Brut Mionetto	\$12
<b>CHAMPAGNE</b> , Cooks	\$10
<b>CHARDONNAY</b> , Mondavi	\$10

### WHITE

<b>PINOT GRIGIO</b> , Ruffino Prosecco, Santa Margarita	\$15
<b>SAUVIGNON BLANC</b> , Kim Crawford	\$13

### RED

<b>PINOT NOIR</b> , Meiomi, Mondavi	\$15
<b>MERLOT</b> , Mondavi	\$15
<b>CABERNET SAUVIGNON</b> , Justin	\$19
<b>CABERNET SAUVIGNON</b> , Mondavi	\$12