

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, GRUYÈRE, GOAT OR BRIE</i>), nacho cheese, pickles, bacon, black olives, tomatoes, jalapenos, sour cream, onions, dill, basil	\$2 - \$4
--	-----------

Dessert

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

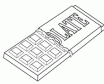
BROWN

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

COCKTAILS

Smoky Deal	\$16
<i>Bacon Fat-Washed Bourbon, Maple Syrup, 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>	
Stella	\$8
<i>Pilsner</i>	
<i>ABV: 4.7%</i>	
Elysian Brewing. Space Dust IPA	\$9
<i>Indian Pale Ale</i>	
<i>ABV: 8.2%</i>	

Craft Breweries: Bottle/Can

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

WINE

SPARKLING

PROSECCO, Ruffino Brut, Coppola	\$12
--	------

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