



## SNACKIES

### Ruffles Have Ridges \$5

Yea, just like mom made, potato chips with onion dip.

### Pretzel Heaven \$7

One king sized soft pretzel with our famous house beer cheese

### Basket of Shoestring Fries \$8

Baked to crispy perfection, with house garlic aioli and ketchup

### Pigs in a Blanket \$9

Lil' Smokies & Spam snuggled in puff pastry with house ketchup/mustard

### Mama Mia, That's a Spicy Meatball! \$9

Twelve mini balls of meat served with marinara and shaved parmesan cheese

## BIGGER FOOD

### Bruschetta Boards \$16

Choose any 3

- Prosciutto, toasted brie, local pomegranate balsamic
- Spicy salami, olive tapenade, roasted red peppers
- Warm artichoke spread with goat cheese and fig balsamic
- Smoked salmon, cream cheese, capers, fresh lemon zest and dill
- Traditional tomato, basil, and garlic
- Green apple, caramel drizzle, mascarpone, apple pie spices
- Goat cheese, strawberry habanero jam, candied walnuts
- Mushroom tapenade, sautéed, chopped mushrooms, shaved parmesan, fresh thyme
- Burrata cheese, crisp bacon, fresh arugula and tomato confit

Board & Bottle  
\$30

Any board & Any bottle  
Sun-Tues 6pm-10pm

## EAT YOUR SANDWICH

### Grilled Cheese & Tomato Soup \$14

Three cheese grilled cheese sandwich with garlic aioli, hot scratch tomato basil soup for dipping

## SWEETS

### Banana Split for the Table \$21

Vanilla ice cream, a fresh banana, and assorted toppings

### Chocolate Chip Cookies \$8

Four cookies, from Grandma Sandi's recipe book. Baked fresh daily, while they last.

### Rootbeer Float \$7

Vanilla Ice Cream, Root Beer.

### Boozy Rootbeer Float \$14

Grown up version with Bourbon and Bourbon Cream

\*A 22% service charge will be added to all unsigned tabs and also for parties of 10 or more.

\*\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

Food Allergy Warning - Food prepared here may contain dairy, eggs, wheat, nuts, fish, shellfish, and gluten.

# MARTINIS - \$15.50

Primary spirit substitutions will be charged the spirit single price plus \$8.

## Orange Creamsicle

Vodka, Heavy Cream, Orange, Simple, Angostura Orange Bitters

## Almond Joy

Vodka, Malibu Coconut Rum, Mozart Chocolate Cream Liqueur, Disaronno, Heavy Cream, Cream of Coconut

## Key Lime

Vanilla Vodka, Malibu Coconut Rum, Heavy Cream, Cream of Coconut, Pineapple Juice, Lime

## Caramel Apple Pie

Caramel Vodka, Wildrye Apple Pie, Apple Cider, Chai Simple, Apple Bitters

## S'mores

Pinnacle Whipped Vodka, Mozart Chocolate Cream, Heavy Cream, Toasted Marshmallow Syrup

## Grenade

Pomegranate Vodka, Pomegranate Juice, Lemon, Passion Fruit Liqueur

## West Side Story

Kettle One Cucumber & Mint Vodka, Grapefruit, Simple, Club Soda

## Club Clover

Gin, Chambord, Raspberry Syrup, Lemon, Egg White, Fresh Mint

## Lois' Lemonade

Reposado Tequila, Lemon, Almond Syrup, Club Soda, Fresh Basil

## Mambo no. 6

Blanco Tequila, Campari, Ancho Reyes Chile Liqueur, Lime, Pineapple, Agave, Cayenne Pepper

## Cherry Bomb

Bourbon, Disaronno, Luxardo Maraschino, Lemon, Egg White

## Earl Grey Rush

Bourbon, St. Germaine, Lemon, Earl Grey Simple, Club Soda, Fresh Basil

## Ross Reviver

Bourbon, Lillet Blanc, Lemon, Pamplemousse, and Absinthe Misted Glass

## Strawberry Daiquiri

Bacardi Light, Cream of Coconut, Lime, Simple, Fresh Strawberries

# CLASSIC COCKTAILS

Primary spirit substitutions will be charged the spirit double price plus \$1.

## Gin or Vodka Martini - \$13

Gordon's gin or vodka. Make it dirty with olive or pickle brine. Blue Cheese, Jalapeño Garlic, or Regular Olives

## Montana Vesper - \$15

Spotted Bear Gin, Wildrye Vodka, Lillet Blanc

## Manhattan - \$17

Rye Whiskey, Sweet Vermouth, Grand Marnier, Angostura Bitters

## Old Fashioned - \$15

Four Roses Bourbon, Brown Simple, Angostura and Orange Bitters

## Cosmopolitan - \$15

Stoli citros, Lime, Simple, Triple Sec, Cranberry

## Bee's Knees - \$11

Gin, Lemon, Honey Simple

## Margarita - \$14

Reposado or Blanco Tequila, Lime, Simple, Triple Sec, Salt, Sugar, or Tajin Rim

## Hugh #2 - \$17

Saint Germain, Prosecco, Grapefruit, Mint, Club

# BEER

Happy Hour 4pm - 6pm Everyday  
Pitchers of beer half price during happy hour.

## On Tap - 12 oz. Mug or 48 oz. Pitcher

MAP Mexican Party Lager - \$6/24  
Jeremiah Johnson Blonde Ale - \$6/24  
Neptune's Siren Song Honey Rye - \$6/24  
Bozone Haze Trip IPA - \$6/24  
Kettlehouse Cold Smoke - \$6/24  
Rotator - \$6/24

## Canned Beer

Miller High Life - \$5  
Hamm's - \$5  
Corona - \$5  
Coors Light - \$5  
NA Beer  
Sierra Nevada Trail Pass Golden or IPA - \$6

Shot & a Beer  
\$10

Any beer  
Any well  
Any time

# WINE

Happy Hour 4pm - 6pm Everyday  
House wines half price during happy hour.

## Red by the Glass

### **House Red - Rickshaw Pinot Noir - \$8**

Domaine Bousquet Malbec - \$10  
True Myth Cabernet Sauvignon - \$10

## Red by the Bottle

Maison L'Envoye, Fleurie, Gamay Noir - \$56  
Cloudline, Pinot Noir, Willamette Valley - \$54  
Famille Perrin, Nature, Cotes-du-Rhone Rouge - \$40

LaBella Sparkling Wine - 10\$

## White by the Glass

### **House White - Sean Minor Chard - \$8**

Joe Dobbes Pinot Gris - \$10  
Hogwash Rose - \$10

## White by the Bottle

Hermann Moser, Green Eyes, Gruner Veltliner - \$48  
Mohua Marlborough, Sauvignon Blanc - \$44  
Chateau La Freynelle, Bordeaux Blanc - \$62

Board & Bottle  
\$30

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Sun-Tues 6pm-10pm

**"WE CATER ALCOHOL FOR ANY EVENT"**