



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
\$25

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

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 - 13 oz. Mug or 48 oz. Pitcher

MAP Mexican Party Lager - \$5/20
Jeremiah Johnson Blonde Ale - \$5/20
Neptune's Siren Song Honey Rye - \$5/20
Bozone Haze Trip IPA - \$5/20
Kettlehouse Cold Smoke - \$5/20
Kettlehouse White Stout - \$5/20

Canned Beer

Miller High Life - \$4
Hamm's - \$5
Corona - \$4
Coors Light - \$4
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 - \$8
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

Board & Bottle
\$25

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

White by the Glass

House White - Sean Minor Chard - \$8

Joe Dobbles Pinot Gris - \$8
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

LaBella Sparkling Wine - 10\$

"WE CATER ALCOHOL FOR ANY EVENT"