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## SNACKIES

### 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

### Pretzel Heaven \$7

One king sized soft pretzel with our famous house beer cheese

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

Twelve mini balls of meat served with marinara and shaved parm

### Ruffles Have Ridges \$5

Yea, just like mom made, with onion dip.

### Extra Dry "Martini" \$9

If you like olives you'll love this

## 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 spice
- Goat cheese, strawberry habanero jam, candied walnuts
- Mushroom tapenade, sautéed, chopped mushrooms, shaved oparmesan, fresh thyme
- Burrata cheese, crisp bacon, fresh arugula and tomato confit

Board & Bottle Special: Any bruschetta board and bottle wine \$25 (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 eight rotating toppings

### Chocolate Chip Cookies \$8

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

### Boozy Rootbeer Float \$14

Bourbon, Bourbon Cream, Vanilla Ice Cream, Root Beer. (N/A \$7)

\*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, Cream of Coconut,  
Pineapple Juice, Heavy Cream, 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, Grapefruit, Simple, Club

## Club Clover

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

## Lois' Lemonade

Reposado Tequila, Lemon, Orgeat, Club Soda, Fresh Basil

## Mambo no. 6

Blanco Tequila, Campari, Ancho Reyes, 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  
Rinsed 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.

## Montana Vesper - \$15

Spotted Bear Gin, Wildrye Vodka, Lillet Blanc

## Manhattan - \$17

Rye, 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

## 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/ 48 oz. Pitcher)

MAP Mexican Party Lager - \$5/20

Jeremiah Johnson Blonde Ale - \$5/20

Madison River Salmon Fly Honey Rye - \$5/20

Outlaw Patio Pounder - \$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

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 - 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

LaBella Sparkling Wine - 10\$

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## White by the Glass

House - Sean Minor Chardonnay - \$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

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