

WINES

[FIZZ]

MOSCATO • 10/40
Foris Vineyards, Oregon
2021

PROSECCO • 10/40
Col Di Luna “Flora”,
Veneto, Italy

CAVA • 8/32
Papet del Mas Brut,
Catalonia, Spain

[WHITES]

PINOT GRIGIO • 8/32
Villa San Martino, Cantina
Di Bertiole, IT 2019

RIESLING • 9/36
Anne Amie Estate,
Willamette Valley, Oregon

**MUSUZAC, CHENIN BLANC,
CHARDONNAY • 8/32**
Saint Hilaire, Blanquette
de Limoux, France

JEAN LAURENT • 95
Brut, NV

CHARDONNAY • 10/40
Six Degrees Chardonnay,
Napa Valley, California
2019

SAUVIGNON BLANC • 10/40
Ned, Marlborough, NZ

[ROSE]

ROSE • 9/36
Tinto Rey, Yolo County, CA
2020

ROSATO • 10/40
G.D. Vajra Rosa Bella,
Piedmont, Italy 2017

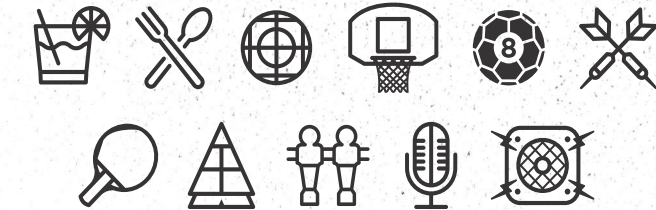
[REDS]

RED BLEND • 9/36
QSS Rare, Lisboa,
Portugal, 2018

CABERNET SAUVIGNON • 10/40
Pavette, California 2019

PINOT NOIR • 10/40
Hybrid, Lodi, California
2018

ZINFANDEL • 10/40
Paris Valley Road,
California 2017



COCKTAILS

FOR THE HONEY • 12
Wildflower Honey Vanilla
Bean Vodka, Passionfruit,
Vanilla, Citrus, Rosé
Float

ROSÉ MARIA • 13
Hiatus Blanco Tequila,
Rosemary Simple, Citrus,
Grapefruit, Rosé Float

WPS MULE • 10
Western Son Blueberry
Vodka, Basil, Simple,
Lime, Ginger Beer

YOU DON'T KNOW JACK • 12
Frozen Jack Daniels,
Vanilla, Luxardo, Simple,
Cola

ORIGIN OF THYME • 10
1220 Origin Gin, Thyme,
Infused Simple, Citrus,
Tonic

CALI DREAMING • 10
Western Son Watermelon
Vodka, Fresno Infused
Simple, Grapefruit, Lime

LIVING LAVENDERISH • 12
Frozen 1220 Lemon
& Lavender Vodka,
St. Germaine, Lemonade,
Sour, Simple

FROZEN SPICY PALOMA • 11
Jalapeño Infused
Una Vida Blanco Tequila,
Grapefruit, Citrus, Pink
Peppercorn Agave



BEERS

[LAGER/PILSNER]

BUD LIGHT (4.2%) • 4
MOTHER’S SOCIAL BREW (5.0%) • 6 ♦
LOGBOAT BOBBER LAGER (4.9%) • 6 ♦

[WHEAT]

AVERY WHITE RASCAL (5.6%) • 7
GOLDEN ROAD MANGO CART (4.0%) • 6
ROCKWELL PASSING CLOUDS (4.6%) • 7 ♦
HEAVY RIFF SQUEEZE BOX(4.8%) • 7 ♦

[FRUIT/SOUR]

BRICK RIVER SUMMER TART CIDER (4.5%) • 7 ♦
ALPHA PINEPPLE FUNK (8.0%) • 9 ♦
PRAIRIE SLUSH (6.1%) • 9
MODERN DISCO PUNCH (5.5%) • 7 ♦

[HOPPED]

ELYSIAN SPACEDUST (8.2%) • 7
MODERN CITRAPOLIS (7.0%) • 7 ♦
FIRESTONE WALKER HOPNOSIS IPA (6.7%) • 9
4 HANDS DIVIDED SKY RYE IPA (6.5%) • 9 ♦

[FARMHOUSE/BELGIAN]

BOULEVARD TANK 7 (8.5%) • 7

[ALE/BROWN/STOUT]

4 HANDS STATEWIDE HAZY PALE ALE (5.5%) • 7 ♦
CIVIL LIFE AMERICAN BROWN ALE (4.8%) • 6 ♦
TOPPLING GOLIATH KING SUE DOUBLE IPA (7.8%) • 9
FIRESTONE WALKER MERLIN NITRO (5.5%) • 7

[CANS]

4 HANDS CITY WIDE APA (5.5%) • 6 ♦
URBAN CHESTNUT UNDERDOG LAGER (4.2%) • 6 ♦
4 HANDS SELTZER (4.0%) • 7 ♦
HIGH NOON HARD SELTZER (4.5%) • 8

[BOTTLES]

BUDWEISER (5.0%) • 4
BUD LIGHT (4.2%) • 4
BUD SELECT (4.2%) • 4
MICH ULTRA (4.2%) • 4
ESTRELLA JALISCO (4.5%) • 5
BUD ZERO (NON-ALCOHOLIC) • 5

[♦ = LOCAL BREWERIES]



Scan for more
info on our
draft selection

SHARES

TATER TOT • 9
Bacon, Cheddar, Chive Sour
Cream

SMOKED WINGS • 14
Calabrian Buffalo Sauce,
Black Peppercorn Ranch
+ Add Togarashi \$1

HUMMUS • 9
House-Made, Feta, Tomato,
Naan Rolls

ROASTED BRUSSELS • 9
Bacon Lardon, Candied
Pecan, Goat Cheese, Maple
Dijon Vinaigrette

PORK RIND • 5
Salt & Vinegar, Ranch

FRIES • 6
Herb Salt, Aioli

TACOS

BARBACOA • 11
Braised Short Rib, Ancho
Pink Peppercorn Mole,
Pickled Red Onion, Queso
Fresco

CHICKEN TACO • 11
Korean BBQ, Grilled
Leek, Kim Chee, Toasted
Sesame, Cilantro

SALADS/SOUPS

SPRING SALAD • 10
Arugula, Goat Cheese,
Orange Supreme, Pickled
Red Onion, Tear Drop
Pepper, Toasted Quinoa,
Citrus Vinaigrette

SPINACH • 10
Spinach, Strawberries,
Blueberries, Feta,
Pistachio, Red Onion,
Raspberry Balsamic
Vinaigrette

FRIED MAC N CHEESE • 8
White Cheddar, Jalapeno,
Red Hot Riplets Dust, Spicy
Limed Ranch

BAVARIAN PRETZELS • 9
Beer Cheese

BURNT END BEEF NACHOS • 14
Wonton Chips, Avocado
Crema, Cheese Sauce,
Kalamata Olive, Banana
Peppers, Bean Pico

CEVICHE • 12
Shrimp, Lime, Cucumber,
Avocado, Wonton Chips

EDAMAME • 6
Lime & Chilies

FISH • 11
Blackened White Fish, Red
Cabbage Slaw, Avocado
Crema, Cilantro

+ Add Chicken \$4

CAESAR SALAD • 9
Baby Kale, Focaccia
Crumble, Grana Padano,
Pink Peppercorn, Charred
Lemon Caesar Dressing

STEAK CHILI • 9
Red & Black Bean, Chopped
Sirloin, White Cheddar,
Onion, Wonton Chips

PLATES [GLUTEN FREE BUN ADD \$2]

Served with Choice of Fries or Side of the Day

HOUSE BURGER • 14
Craft Blend, Bacon,
Cheddar, Roasted Tomato,
Garlic Aioli, Leaf
Lettuce

IMPOSSIBLE BURGER • 15
Tomato Mustard Jam,
Fontina, Leaf Lettuce,
Crispy Onion

STUFFED MEATBALL • 14
Hollowed Hoagie,
Fontina, Pomodoro,
Grilled Banana Pepper

HOT HONEY WRAP • 14
Grilled Chicken Breast,
Lettuce, Fried Green
Tomato, Cheddar, Ranch,
Hot Honey Drizzle

SMOKEHOUSE BURGER • 14
Smoked Patty, White
Cheddar, Pickled Onion,
Leaf Lettuce, Tomato, BBQ
Sauce
+ Add Brisket \$2
+ Add Bacon \$2

CHICKEN & WAFFLE • 14
Maple-Infused Belgian
Waffle, Lavender Butter

NASHVILLE HOT CHICKEN • 14
Dill Pickle, Mayocue
Sauce, Cole Slaw, Pickled
Red Onion, Fermented Honey

GYRO WRAP • 14
Whole Wheat Wrap,
Tzatziki, Cucumber,
Tomato, Red Onion, Lettuce

PIZZAS [GLUTEN FREE CRUST ADD \$3]
[DAIRY FREE CHEESE ADD \$3]

PEPPERONI • 14
Fermented Garlic Honey,
Parmesan

MARGHERITA • 13
Fresh Basil And
Mozzarella

CHORIZO • 16
Onion, Radish, Cilantro,
Lime, Queso Fresco, Mole
Drizzle

SAUSAGE • 14
Local Sausage

BBQ CHICKEN • 16
White Cheddar, Smoked
Chicken, Peppadew,
Charred Corn, Crispy
Onion

SPIN-DIP • 14
Cheese Curd, Spinach,
Artichoke, Red Pepper,
Toasted Bread Crumbs

+ Add Chicken \$4

SWEETS

FUNNEL CAKE STRAWS • 6
Coffee-Vanilla Anglaise, Confectioners Sugar

GOOEY BUTTER TRIO • 6
Chocolate, Raspberry, Original, Whipped Cream

SHARE A FEW SMALL PLATES,
SIP ON A HANDCRAFTED COCKTAIL,
AND CATCH UP AROUND THE TABLE.
OUR MENU’S MADE FOR FRIENDS.