

SOME RANDOM EATS...

FOR A LIMITED TIME...

NICKY FARMS STEAK TARTARE*

capers, garlic, shallot, egg yolk, toasted macrina baguette 13

WHISKEY CHILI

house made beef chili, corn bread, honey butter, topped with sour cream and smoked cheddar 13

THE IMPOSSIBLE BURGER

vegan plant based patty, burrata cheese, basil aioli, arugula, pickled onions, hand cut fries 19

JUMBALAYA

shrimp, tasso ham, chicken, pork and alligator sausage, house made linguini 19

FRIED CHICKEN DINNER

mashed potatoes, warm roasted corn salsa 17

RACK OF LAMB*

rosemary garlic mashed potatoes, ginger mint pesto, pomegranate molasses 30

CARNE ASADA*

marinated skirt steak, avocado tomatillo sauce, refried beans, cilantro pesto rice, pico de gallo 18

SOME RANDOM SWEETS...

CARAMEL FLAN WITH FRESH BERRIES

6

STRAWBERRY SHORTCAKE

sugar dipped biscuits, vanilla ice cream

8

NOT GOING ANYWHERE...

WARM GARLIC PULL-APART

burrata mozzarella, layered with roasted garlic butter, olive oil & sea salt

9

FREE RANGE CHICKEN WINGS

sweet & spicy glazed with hot peppers, cucumber, crispy garlic & shallots

13

CRAB NACHOS

loaded with white cheddar cheese, grilled onion, avocado, lime crema, cilantro pesto & aleppo pepper 21 substitute BBQ BRISKET

roasted corn and black bean salsa, sour cream 18

GRILLED SHRIMP CLUB

bacon, lettuce, tomato, house made guacamole, roasted chipotle aioli, hand cut fries 17

PORK BELLY SLIDERS

honey-cider vinegar glaze, guava-habanero hot sauce, apple-cabbage slaw, sweet potato fries

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy onions, sweet potato fries 16

PAINTED HILLS BEEF BURGER*

toasted potato bun, burrata cheese, basil aioli, arugula, pickled onions, hand cut fries

15

substitute BBQ, bacon, smoked cheddar, crispy onions

16



SOME RANDOM COCKTAILS...

\$9 (\$7 during Happy Hour, M-F 4-6pm)

FOR A LIMITED TIME...

PIÑA COLADA

last name ever, first name greatest

YOU DOWN WITH O.P.P.?

Our Perfect Paloma; sauza hornitos tequila and grapefruit

WINTER IS COMING

white sangria topped with the blood of dragons

BUST A NUT

buffalo trace bourbon, macadamia nut liqueur, walnut bitters

HOT APPLE CIDER

buffalo trace bourbon, lemon, cinnamon

MEXICAN HOT CHOCOLATE

chili chocolate kahlua, vanilla vodka, swiss miss hot cocoa

SOME RANDOM WINES...

\$7 glasses during Happy Hour, M-F 4-6pm

prosecco, la marca, veneto, italy 8 sparkling brut rosé, lucchetti, italy 10 rosé, meiomi, monterey, ca 11 pinot gris, joel gott, willamette valley, or 9 sauvignon blanc, villa maria, marlborough, nz 9 chardonnay, mer soleil, rutherford, ca 11

pinot noir, meiomi, monterey, ca 12 red blend, north x northwest, or and wa 8 carmenere, casillero del diablo, chile 8 syrah blend, troublemaker, ca 10 cabernet, h3, horse heaven hills, wa 9 cabernet, freakshow, lodi, ca 12

champagne, veuve clicquot yellow label, fr 85/btl only champagne, veuve clicquot rosé, fr 105/btl only cabernet, nickel & nickel, napa 140/btl only cabernet, caymus special selection, napa 200/btl only

NOT GOING ANYWHERE...

TEXAS MULE

made with tito's vodka and served on draft

JEAN'S MIMOSA?

la marca prosecco, st germain, grapefruit

GARDEN OF EDEN

tito's vodka, st. germain, cucumber, basil

GIN & JAM

uncle val's gin, blackberry-blueberry jam, dolin blanc

THE DEVIL'S MARGARITA

sauza hornitos, agave nectar, lime, carmenere

COFFEE OLD FASHIONED

four roses bourbon, espresso infused syrup, chocolate bitters

NO CRAP ON TAP...

\$2 off during Happy Hour, M-F 4-6pm \$2 off Saturday and Sunday, 10am-1pm

CLOUDBURST the green mile wet hop 7.00
CLOUDBURST the ghost of great owl (pumpkin) 6.00
REUBEN'S bavarian crush ipa 7.00
STOUP el dorado fresh hop ipa 7.00
SEAPINE hefeweizen 6.00
LUCKY ENVELOPE passionfruit SOUR 7.00
GEORGETOWN 9lb. porter 6.00
GEORGETOWN bodhizafa ipa 6.00
GEORGETOWN manny's pale ale 6.00
GEORGETOWN roger's pilsner 6.00

AVAILABLE IN BOTTLES AND CANS...

miller high life (7oz.) 3.00
miller lite 4.00
pbr tall boys 4.00
corona 5.00
elemental hard cider - blood orange 5.00