

SOME RANDOM EATS...

KITCHEN CLOSES EVERY NIGHT AT MIDNIGHT

FOR A LIMITED TIME...

CHICKEN TORTILLA SOUP

avocado, dried arbol chili, ialapeno. hominy, black beans, etc... 13

PAN SEARED CHICKEN BREAST

honey truffle glaze, green beans, rosemary garlic mashed potatoes

WILD SOCKEYE SALMON*

pan seared, basil polenta cake, grilled vegetables, balsamic reduction

THE IMPOSSIBLE BURGER

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

COCONUT SHRIMP

pineapple salad, peach mustard sauce

CHICKEN PARMESAN

slow roasted tomato sauce, housemade linguini

10 oz. HANGAR STEAK*

spicy crying tiger sauce, charred broccoli, white rice 26

SOME RANDOM SWEETS...

BERRY COBBLER A LA MODE CHOCOLATE PEANUT BUTTER PIE

NOT GOING ANYWHERE...

WARM GARLIC PULL-APART

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

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 23

substitute BBQ BRISKET roasted corn and black bean salsa, sour cream 19

GRILLED SHRIMP CLUB

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

PORK BELLY SLIDERS

honey-cider vinegar glaze, passionfruit 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

substitute BBQ, bacon, smoked cheddar, crispy onions

20% gratuity added to parties of 6 or more



SOME RANDOM COCKTAILS...

\$3 off during Happy Hour, M-F 4-6pm

FOR A LIMITED TIME...

MEXICO WILL PAY FOR IT \$10 vida mezcal, passionfruit, lime, jalapeno marmalade

BARREL AGED NEGRONI \$11 big gin, cocchi americano, dolin blanc

PIÑA COLADA \$9 last name ever, first name greatest

WHILE I WAS AWAY \$11 passionfruit infused hendrick's gin, elderflower tonic

WINTER IS COMING \$9 white sangria topped with the blood of dragons

HOT APPLE CIDER \$10 buffalo trace bourbon, lemon, cinnamon

SOME RANDOM WINES...

\$3 off during Happy Hour, M-F 4-6pm

prosecco, la marca, veneto, italy 9 sparkling brut rosé, francis coppola sofia, ca 9 champagne, veuve clicquot yellow label, fr 85/btl only champagne, veuve clicquot rosé, fr 105/btl only

rosé, meiomi, monterey, ca 11 pinot gris, joel gott, willamette valley, or 9 sauvignon blanc, villa maria, marlborough, nz 9 chardonnay, mer soleil, santa lucia, ca 11

pinot noir, meiomi, monterey, ca 12 red blend, north x northwest, or and wa 9 carmenere, casillero del diablo, chile 9 cabernet, h3, horse heaven hills, wa 9 cabernet, bonanza by charles wagner, ca 10 cabernet, freakshow, lodi, ca 12 cabernet, nickel & nickel, napa 120/btl only cabernet, silver oak, napa 160/btl only cabernet, caymus special selection, napa 220/btl only

NOT GOING ANYWHERE...

TEXAS MULE \$9 made with tito's vodka and served on draft

JEAN'S MIMOSA? \$10 la marca prosecco, st germain, grapefruit

GARDEN OF EDEN \$10 tito's vodka, st. germain, cucumber, basil

GIN & JAM \$10 uncle val's qin, blackberry-blueberry jam, dolin blanc

THE DEVIL'S MARGARITA \$10 sauza hornitos, agave nectar, lime, carmenere

COFFEE OLD FASHIONED \$9 four roses bourbon, cold pressed espresso, chocolate bitters

NO CRAP ON TAP...

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

SEAPINE positron ipa 6.00
REUBEN'S bourbon barrel aged imperial stout 8.00
ROOFTOP paint the town amber 6.00
CLOUDBURST my beautiful dark twisted fantasy 7.00
LUCKY ENVELOPE hazy ipa 6.00
STOUP munich dunkel 6.00
HOLY MOUNTAIN imperial oatmeal milk stout 7.00
GEORGETOWN roger's pilsner 6.00
GEORGETOWN manny's pale ale 6.00
GEORGETOWN lucille ipa 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