



SOME RANDOM EATS...

FOR A LIMITED TIME...

HOUSE MADE CLAM CHOWDER

served with a macrina baguette,
contains bacon

13

SEARED AHI TUNA

spicy sambal, cold rice noodles,
carrots, cilantro, chili

18

DUCK CONFIT BANH MI

pickled carrots, cucumber, apple, jalapeno, cilantro,
sriracha mayo, grilled pea vines

16

RACK OF LAMB

rosemary garlic mashed potatoes, pomegranate molasses,
ginger mint pesto

28

SEARED CANADIAN SALMON

basil polenta cake, roasted tomato, arugula,
balsamic reduction

18

NICKY FARMS HANGAR STEAK*

asian charred broccoli, white rice,
crying tiger sauce

24

PAN SEARED CHICKEN BREAST

moroccan spice, wild mushroom couscous,
arugula, baby carrots

18

SOME RANDOM SWEETS...

KEY LIME PIE CHEESECAKE

6

CHOCOLATE CREME BRULÉE

6

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

18

substitute BBQ BRISKET

roasted corn and black bean salsa, sour cream

16

CHICKEN PARMESAN

slow roasted tomato sauce, housemade linguini

16

GRILLED SHRIMP CLUB

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

16

PORK BELLY SLIDERS

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

15

SLOW-ROASTED BRISKET SANDWICH

smoked cheddar, jalapeno marmalade, crispy shallots,
sweet potato fries

15

PAINTED HILLS BEEF BURGER*

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

15

consuming raw or undercooked beef, seafood, or eggs may be bad for your health



SOME RANDOM COCKTAILS...

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

FOR A LIMITED TIME...

FUCK WINTER, IT'S SPRING

white sangria with apricot vodka and passionfruit

I THINK I'M TURNING JAPANESE

suntory toki japanese whisky, ginger shrub, hellfire bitters

HOT APPLE CIDER

buffalo trace bourbon, lemon, cinnamon

I'M NOT A PALOMA

vida mezcal, red grapefruit shrub, lemon, tajin seasoning

WINTER NEGRONI

uncle val's botanical gin, campari, dolin rouge, rosemary

RELEASE THE KRAKEN

kraken black spiced rum, ginger beer, hellfire bitters

NOT GOING ANYWHERE...

JEAN'S MIMOSA?

la marca prosecco, st germain, grapefruit

TEXAS MULE

tito's vodka, gosling's ginger beer, lime

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

SOME RANDOM WINES...

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

prosecco, la marca, veneto, italy 8

champagne, veuve clicquot yellow label, fr 85/btl

champagne, veuve clicquot rosé, fr 105/btl

chardonnay, mer soleil, rutherford, ca 12

pinot gris, joel gott, willamette valley, or 9

riesling, saint m, ernst loosen, germany 8

rosé, charles & charles, wa 8

sauvignon blanc, villa maria, marlborough, nz 9

cabernet sauvignon, h3, horse heaven hills, wa 9

cabernet sauvignon, freakshow, lodi, ca 12

carmenere, casillero del diablo, chile 8

pinot noir, chelan estates, wa 11

red blend, ryan patrick redhead red, wa 8

syrah blend, troublemaker, ca 10

NO CRAP ON TAP...

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

\$4 on Saturday and Sunday, 10am-1pm

CLOUDBURST talk and not talk ipa 6.00

ELEMENTAL semi dry apple cider 6.00

GEORGETOWN lucille ipa 5.50

GEORGETOWN manny's pale ale 5.50

HOLY MOUNTAIN amarillo extra pale ale 6.00

LUCKY ENVELOPE black lager 5.50

POST DOC alma mater amber ale 5.50

REUBEN'S robust porter 6.00

SEAPINE BREWING peach gose 6.00

SILVER CITY bavarian hefeweizen 5.50

STOUP BREWING pilsner 5.50

AVAILABLE IN BOTTLES AND CANS...

miller lite bottles 4.00

pbr tall boys 4.00

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE