MOCKTAILS \$1

COCKTAILS & SPIRITS

Seasonal Echo

Vodka and seasonal flavors Ask your server for details

Dress to Empress

Empress Gin, Elderflower Basil, Lemon

Blueberry Bliss

White Rum, Blueberry, Lime

Hot Mess

Blanco Tequila, Elderflower Agave, Lemon, Cucumber Tabasco

New Fashioned

Brown Butter Infused Bourbon Demerara, Bitters

Seasonal Sangria

Pineapple Express

Pineapple, Orgeat, Agave, Lime

Cucumber Cooler

Cucumber, Basil, Lime, Soda

The Fizz

Raspberry or Blueberry Lemon, Soda

Gin City

Gin, Rosemary, Lemon, Peach Grapefruit Bitters

The Rig

ECIALTY COCKTAILS

Dark Double-Aged Rum, Honey Ginger, Lime, Nutmeg Bitters

Thyme of My Life*

Cachaça, Skinos, Grapefruit Liqueur, Thyme, Lemon, Egg White

Show Me the Honey

Mezcal, Tequila, Serrano Honey, Lemon, Smoked Chili Bitters

Hibiscus Haze

Hibiscus Infused Tequila Lavender, Lemon, Champagne

Rose to the Occassion

Bourbon, Fernet, Rosemary Lemon, Ginger Beer



- 8 **Fernet**
- 10 Montenegro
- 10 Meletti
- 13 Averna
- 14 Cynar 70
- Nonino 14
- Caffo Vecchio Amaro del Capo 14
- 15 Ischia Sapori Rucolino Amaro



DRAFTS

Seasonal Ale

Seasonal Lager

Revision El Repaso Lager (Reno, NV 4.7%)

Teneya Creek Hefeweizen (Las Vegas, NV 5.0%)

Deschutes King Crispy Pilsner (Oregon, 4.8%)

Bells Two Hearted IPA (Michigan, 7%)

Lovelady Love Juice IPA (Henderson, NV 5.7%)

Guinness Stout (Dublin, Ireland 4.2%)

Coors Light (Golden, CO 4.2%)

Stella Artois (Leuven, Belgium 5.2%)



Deschutes Fresh Squeezed IPA

Sierra Nevada Pale Ale

Blue Moon

Heineken

Coors Banquet

\$

Michelob Ultra

Blake's Cider

^{*}Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Not all ingredients are listed on the menu. Please alert your server of any food borne allergies.