



CHEEKY COCKTAILS \$13

Dirty Paddle

House Martini made extra dirty
Hendricks Gin or Grey Goose Vodka, Dry Vermouth, Olive Brine, Rosemary skewered Spanish Queen Olives

The Stallion

Dark Rum, Demerara Simple, Lime, Organic Basil, Soda

Summer Fling

Cucumber Gin, Honey, Ginger, Lime, Garden Mint

Main Squeeze

Silver Tequila, Lemon, Limoncello, Citrus Zest & Salt Rim, Dark Chocolate Bark

Brutis

Vodka, Gin or Tequila, Craft Clamato, Sweet & Salty Garlic Rim, Mini Charcuterie Skewer

Sneaky Link

Jameson, Aperol, Jager

Till the Sun Comes Up

Mezcal, Aperol, Lime, Orange, Blueberry Hibiscus Cordial, Soda

Purple Rain

Purple Gin, Lemon, Limoncello, Meringue topped

One Night Stand

Chai-infused Vodka, Kahlua, 40 Creek Cream Liquor, Espresso

Creamy Italian Soda

House made Syrups - Honey
Ginger, Blueberry Hibiscus,
Strawberry, Lime, Lemon,
Vanilla, Demerara
{boozeless}

SANGRIAS \$13

Rosso Italiano

Dark berry, Cherry, Spices, Red Wine, OJ

Blanco Americano

Citrus and Stone Fruit, White Wine, OJ

Vinorita

Tequila, White Wine, Lime, Grapefruit, Citrus Zest Salt Rim

CLASSICS

Boulevardier \$13

Bourbon, Sweet Vermouth, Campari

Negroni \$13

Hendricks Gin, Sweet Vermouth, Campari

Spritz \$10

4 oz Brut Prosecco, 1 oz your choice Liqueur, Aperol, Limoncello, Campari, Cherry Brandy

Prosecco Bellini \$8

NOT blended - Brut Prosecco, Fresh Peach Puree

Prosecco Mimosa \$8

Brut Prosecco, OJ

from the tap \$7.50

Bullhorn Cerveza - Vessel Brewing - 4.8%

Ruddy Duck Pilsner - Namesake Brewing - 5%

Pumpfake Pineapple ISA - Namesake Brewing - 4%

Raspberry Sour - Nonsuch Brewing - 5.6%

Redbeard Rasp Wheat Ale - Brazen Hall Brewing - 5%

Waves IPA - Kilter Brewing - 5%

Jarpur Amber Ale - Brazen Hall Brewing - 4.9%

Living in Aribica Brown Coffee Ale - Devil May Care - 5.5%



WOOD FIRED PIZZA

Queen Margarita \$20

Fresh Mozzarella, Tomato Confit, Basil

Bianco \$25

Parmesan Reggiano, Goat Cheese, Wild Mushrooms, Pesto

Carne Amore \$26

Sausage, Pepperoni, Bacon

Rustic Tuscan \$26

Spinach, Artichoke Hearts, Roasted Garlic, Sun-Dried Tomato, Goat Cheese, Arugula, Balsamic Reduction

WOOD FIRED WINGS

All wings are wood fired + tossed in house made sauce **\$18**

Smoky BBQ
Thai Coconut Curry
Sriracha Honey Garlic

SOMETHING SWEET

Spiked Blueberry Leche \$12

Vanilla Cake, Bourbon Crème Fraîche, Dulce de Leche, Fresh Blueberries

Burls & Bittersweet \$12

Dark Chocolate Bark, Dried Cherries, Almonds, Pistachio

SIGNATURE PIZZA

Chicken Barbacoa \$27

Bourbon Caramelized Onions, Bacon, Aged cheddar, Barbecue Chicken, Scallions

Fig + Pig \$28

Prosciutto, Smoked Fig Jam, Caramelized Onions, Gorgonzola, Arugula

Heat Wave \$28

Chicken, Bacon, Pineapple, Jalapeño, Red Onion, Chipotle Aioli, Cilantro

Gluten Free Crust available \$2

SALADS + BOWLS

*All Salads served w/ Focaccia
Add Cajun Chicken \$5.50*

The Salad \$14

Chopped Spinach, Arugula, Romaine, Grape Tomato, Radish, Cucumber, Pickled Onion, Seeds, Sprouts, Honey Mustard Citrus Dressing

Classic Caesar \$14

Romaine Hearts, Parmesan Reggiano, Crispy Prosciutto, Focaccia Crouton, Creamy Caesar Dressing

Barbacoa Chicken Bowl \$17

Barbacoa Chicken, Smoky BBQ sauce, Jasmine Rice, Iceberg Lettuce, Roasted Sweet Potato, Tomato, Cheddar, Jalapeño + Lime Aioli, Crispy Shallots