

**HOUSE COCKTAILS- \$9**

**ALL HOUSE COCKTAILS ARE A DOUBLE, 3oz. POUR**

**415** - NOCO Vodka, hand juiced ginger & lime

**The Paloma**- Herradura Tequila, fresh squeezed grapefruit & lime juice

**Mint Julep** - Bulleit Bourbon & fresh mint

**Cane & Flower** - Flor de Caña Rum, hand juiced ginger & lime

**Gin Mojito** - Denver Dry Gin, fresh juiced lime & mint

**Chupacabra**- Herradura Tequila, cucumber, jalapeño, lime, agave nectar

**FAVORITES**

**Mimosa**- Stellina Di Notte Prosecco mixed with fresh squeezed orange juice.....\$8

**French 75**- Denver Dry Gin, Prosecco, lemon juice & sugar.....\$8

**Bloody Mary**- NOCO Vodka mixed with housemade Bloody Mary mix.....\$9

**WINE**

**BUBBLES**

Michelle, Brut Rosè.....9./34.

Stellina Di Notte, Prosecco.....8./32.

**WHITES**

Dark Horse, Pinot Grigio.....8./32.

Bonterra, Organic Sauvignon Blanc.....9./34.

La Cappuccina, Sauvignon Blanc.....10./40.

Chateau Ste. Michelle, Pinot Gris.....8./32.

Bee's Box, Chardonnay.....11./44.

**REDS**

Chateau ST Jean, Still Rose .....8./32.

19 Crimes, Shiraz .....8./32.

Casillero del Diablo, Malbec Reserva.....9./36.

Willamette Valley, Pinot Noir Whole Cluster.....13./52.

Chateau Ste. Michelle Indian Wells,  
Cabernet Sauvignon.....11./44.

**DRAFT**

ODELL BREWING CO.

IPA 7% ABV.....\$6

Isolation Ale 6.1% ABV.....\$6

SNOWBANK- Snow Juice NE IPA 6.0% ABV.....\$7

PACIFICO- Mexican Pilsner 4.5% ABV.....\$4

NEW BELGIUM BREWING

Old Aggie 4.7% ABV.....\$6

BELLS BREWING

Bell's Oberon Ale 5.8% ABV .....\$6

**BOTTLES & CANS**

SEATTLE CIDER COMPANY .....\$7

Dry Hard 6.5% ABV

Berry Rose 6.9% ABV

HEINEKIN 0.0, No alcohol .....\$4

**BRUNCH-SERVED EVERY SATURDAY & SUNDAY 11AM-2PM**

**BISCUITS & GRAVY**

House-made buttermilk biscuits topped with local sausage gravy, fresh chives, and two eggs any style....\$14

**BREAKFAST PIZZA**

House-made pizza dough with an herbed cream cheese base, topped bacon, sharp cheddar, roma tomatoes, red onions, bell peppers, & scrambled eggs....\$15

**EGG WHITE OMELETTE**

Sauteed onions, jalapenos, heirloom tomatoes, topped with tomatillo sauce, cilantro microgreens, avocado, and cotija cheese. Served with a side of seasonal fruit....\$14

**BREAKFAST SANDWICH**

2 eggs scrambled, tomatoes, swiss chard, kale, fresh basil, white cheddar and cream cheese. Served with home fried red potatoes....\$13. Add bacon for \$3

**SMOKED SALMON PLATE**

Wild Pacific Nova cold-smoked salmon, marbled rye and sour dough bread, herbed cream cheese, heirloom tomatoes, capers, red onions, & English cucumbers....\$16

**BELGIAN WAFFLE**

Orange infused waffles made to order, topped with mixed berries, whipped cream, maple syrup, & fresh mint....\$11

**NOT AVAILABLE**