

Cocktails

HUGO

PROSECCO, ELDERFLOWER, LIME, MINT
Light, fizzy & refreshing

\$10

POPPY CULTURE

SMIRNOFF NO. 21 VODKA, POMEGRANATE, PASSIONFRUIT, LIME, GRAND POPPY LIQUEUR,
GINGER, MOSCATO
The Cosmopolitan, Reimagined

\$9

TUSCAN MULE

SMIRNOFF NO. 21 VODKA, LIMONCELLO, GINGER, FRESH LEMON
Our Signature House Cocktail

\$10

EL DIABLO

CAZADORES BLANCO TEQUILA, GINGER BEER, LIME, CASSIS FLOAT
A Tequila-Based Spin on the Moscow Mule

\$10

LA STELLA ROSSA

STARR AFRICAN RUM, PINEAPPLE, LIME, MARASCHINO LIQUEUR, POMEGRANATE
Tropical, Tiki, Citrusy

\$9

SANGRIA

RED WINE, VSOP BRANDY, FRESH CITRUS
Our House Recipe

\$10

SMOKY Mar-TEA-ni

GREEN TEA-INFUSED STARR AFRICAN RUM, LICOR 43, JOHNNIE WALKER BLACK,
FRENCH VERMOUTH
Complex, Nuanced, Aperitif

\$10

Sunday Industry Night

Join us every Sunday evening and enjoy 30% off all
wine bottles!

Ask your server about our Daily Specials.

House Beer

\$5

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LITE
MICHELOB ULTRA
O'DOULS (non-alcoholic)

Specialty Beer

\$5

PERONI (Italy)
MORETTI (Italy)
CORONA (Mexico)
HEINEKEN (Netherlands)
SAM ADAMS
BLUE MOON

Drafts

JOSEPH JAMES LAGER \$5
FOUR PEAKS KILT LIFTER \$5
STELLA ARTOIS \$6
FIRESTONE UNION JACK IPA \$6

Featured Beer

MOODY TONGUE PEELED GRAPEFRUIT PILSNER, CHICAGO, IL

\$7

Excite your palate with this easy-drinker. Sweet, sour and bitter grapefruit notes within a light, refreshing body. 4.5% ABV

PYRAMID APRICOT ALE, SEATTLE, WA (3 time Gold Medal winner, Great American Brewfest) \$6

Pyramid Apricot Ale perfectly combines the taste and aroma of fresh apricot with the smooth finish of a traditional wheat beer. 5.5% ABV

SAMUEL SMITH'S ORGANIC CIDER, TADCASTER, ENGLAND

\$6

Samuel Smith's uses a wine yeast strain to ferment their organic cider, providing a clean finish and allowing pure apple flavor to shine through. Gluten Free. 5.0% ABV

SIERRA NEVADA KELLERWEIS HEFEWEIZEN, CHICO, CA

\$6

This hazy-golden hefeweizen is made in the traditional Bavarian style. Deeply flavorful, refreshing and perfect for a sunny day. 4.8% ABV

ST. FEUILLIEN BELGIAN SAISON, LE ROEULX, BELGIUM (93 points, Rate Beer)

\$6

A traditional farmhouse ale celebrating the terroir of the fertile land of southern Belgium. This golden blonde ale has earthy, herbal aromas, crisp carbonation, and slight hints of spice. 6.5% ABV

BALLAST POINT SCULPIN IPA, SAN DIEGO, CA (100 Points, Rate Beer)

\$7

Sculpin IPA is a bright, balanced IPA hopped at five separate stages in the brewing process. The inspired use of hops creates hints of apricot, peach, mango and lemon. 7.0% ABV

DUVEL, BREENDONK, BELGIUM (98 Points, Rate Beer)

\$9

A "devil" of beer, Duvel is what put the Belgian Strong Ale style on the map. It is the benchmark by which all others are based. Slightly fruity, dry aroma, well-hopped beer and with a slightly bitter aftertaste. Intense carbonation. 8.5% ABV

CHIMAY PREMIÈRE "RED CAP", SCOURMONT, BELGIUM (95 Points, Rate Beer)

\$12

Belgian ale with notes of clove, toffee, sweet dark fruit, and hints of pepper. This Trappist Dubbel pours a beautiful dark, coppery color and pairs well with grilled & braised meats. 7.0% ABV

MOODY TONGUE CARMELIZED CHOCOLATE CHURRO BALTIC PORTER, CHICAGO, IL

\$7

Big flavors hit you in waves: bitter cocoa, candied chocolate and roast roll up on you with hints of cinnamon and caramel throughout with a dry finish. An ideal pairing with everything from grilled meats to dessert. 7.0% ABV

KASTEEL ROUGE, INGELMUNSTER, BELGIUM

\$10

Kasteel Rouge is made from six month-old brown ale and packed with tart, fleshy dark cherries. The fruit is sumptuous and powers on into the sweet, but drying, finish. This beer will make beer drinkers out of many who would claim that they "don't like beer." 8.0% ABV

2015 GARAGE PROJECT/ STONE/ COEDO TSUYU SAISON 21 OZ, SAITAMA PREFECTURE, JAPAN

(95 points, Rate Beer) \$38

Stone Brewing from the US West Coast, Tokyo's Coedo Brewery and New Zealand's Garage Project - bring their combined experience, creativity and inspirations to this utterly unique collaborative brew. Tsuyu is infused with Ume plum and red perilla leaf and aged in freshly emptied New Zealand Chardonnay barrels. The result is a complex and fascinating fusion of East, West and South. 9.0% ABV