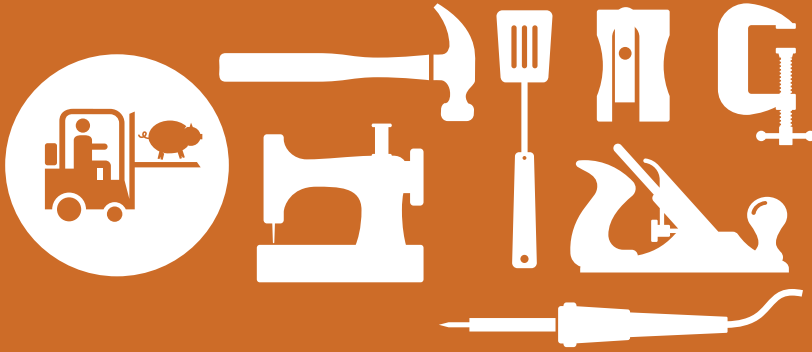




TIME FOR
DINNER

CHOOSE YOUR
OWN ADVENTURE

WE'RE BRINGING OUT
FOOD AND DRINK



APPETIZERS:

THE MASSIVE ATTACK SALAD \$14

asparagus, avocado, spinach, cucumbers, tempura broccoli, parmesan, preserved lemon vinaigrette

GF BLUE CORN EMPANADAS \$10

stuffed with mushrooms, fontina and mozzarella cheese with smoky tomato sauce

GF PEPPERS FIVE WAYS \$19

bacon-wrapped jalapeño with candied pepitas, fresno popper, grilled shishitos, mixed pickled peppers, pepper jam Add a fresno or jalapeño \$3

GF SHRIMP & CORN GRITS \$14

white corn grits, shrimp, tomato garlic butter sauce

GF SUMMER BACON SALAD \$14

romaine lettuce, cherry tomatoes, goat cheese, bacon, avocado, bacon vinaigrette

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Our kitchen is not allergy free, however, we encourage you to ask your server for **GF** Gluten Free and Vegetarian preparation of any dish on our menu.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGY YOU MAY HAVE.

MEATS:

GF CAJUN DEEP FRIED TROUT

ONE FISH MP

TWO FISH MP



("RED FISH, BLUE FISH")

GF PORK CARNITAS (WITH HABANERO BBQ)

1/4 LB \$13⁷⁵

1/2 LB \$26⁷⁵

1 LB \$52⁷⁵

GF LEMON BROWN BUTTER CHICKEN



1/4
\$9⁷⁵

1/2
\$17⁷⁵



WHOLE
BIRD!
\$33⁷⁵

GF SMOKED PEPPERCORN BRISKET (WITH HERB AU JUS)

1/4 LB \$15⁷⁵

1/2 LB \$31⁵⁰

1 LB \$62⁷⁵

GF CORIANDER ROASTED COLORADO LAMB *

1/4 LB \$16⁷⁵

1/2 LB \$32⁷⁵

1 LB \$64⁷⁵

PORTION COUNSELING: 1/4^{LB} of meat is decent for one person. 1/2^{LB} of meat is for people who can eat.

DESSERTS:

GF BUTTERSCOTCH PUDDING \$8

almond toffee, whipped cream

GF MISSISSIPPI MUD PIE \$8

flourless chocolate cake, dark chocolate shell

GF CHEESECAKE WITH BERRY COMPOTE \$8

graham cracker crust, seasonal berries

SIDES: SMALL \$9 / LARGE \$17

GF VEGGIE MEDLEY WITH ROMESCO

GF CHORIZO JAMBALAYA RICE & BEANS

GF BACON & GOAT CHEESE MASHED POTATOES

GF BRAISED GREENS

GF CAJUN SWEET POTATO FRIES

GF CHICKPEA CROQUETTES

GF SPICED FRIED SWEET PLANTAINS

FONTINA MAC & CHEESE

All ingredients may not be listed. All sides except the Mac & Cheese are gluten free **GF**. DUE TO SPACE CONSTRAINTS, WE DO NOT HAVE AN ISOLATED GLUTEN FREE FRYER. If you have Celiac disease or extreme gluten sensitivity, please consult with your server about the most appropriate menu options for you.

BREADS:

JALAPEÑO CORNBREAD MUFFINS(2) \$8

BISCUITS WITH HONEY BUTTER(2) \$8

GF TORTILLAS(4) \$5

EVERYONE WANTS TO BE HAPPY

REMINDER No. 2 OF 3

LAST UPDATED 6/5/24



HAPPY HOUR
5PM-6PM

MENU
DINNER





WINE BY THE GLASS/BOTTLE

ALL THE BEERS 

COCKTAILS & LIQUOR 

THIS IS THE WILD,

WILD WEST → All our wines, beers, & spirits are sourced from the best purveyors in the WESTERN HEMISPHERE.



WHITES

- \$10 / \$36 ESTE VINHO VERDE (VINHO VERDE, PORTUGAL)
- \$11 / \$40 TABALÍ VIOGNIER (LIMARI VALLEY, CHILE)
- \$12 / \$44 MILBRANDT PINOT GRIGIO (COLUMBIA VALLEY, WASHINGTON)
- \$13 / \$48 KLINKER BRICK ALBARIÑO (LODI, CALIFORNIA)



REDS

- \$10 / \$36 DOÑA FLOR RED BLEND (LISBON, PORTUGAL)
- \$12 / \$44 ALTA VISTA ESTATE MALBEC (MENDOZA, ARGENTINA)
- \$13 / \$48 TINTO REY TEMPRANILLO (ZAMORA, CALIFORNIA)
- \$14 / \$52 RAINSTORM PINOT NOIR (WILLAMETTE VALLEY, OREGON)
- \$14 / \$52 OCNAUTIC CABERNET SAUVIGNON (PASO ROBLES, CALIFORNIA)



OTHER COLORS

- \$12 / \$44 FOSSIL POINT ROSÉ (SAN LUIS OBISPO, CALIFORNIA)
- \$14 / \$52 SANTA JULIA LA OVEJA ORANGE WINE (MENDOZA, ARGENTINA)
- \$14 / \$52 ALMACITA BRUT SPARKLING WINE (MENDOZA, ARGENTINA)



CANS

- \$5 / UTICA CLUB LAGER
- \$6 / VENGA MEXICAN LAGER
- \$7 / ELECTRIC COWBOY IPA
- \$8 / ROTATING SOUR
- \$8 / HOP LARK HOP SOUR (NON-ALCOHOLIC)
- \$8 / GRUVI IPA (NON-ALCOHOLIC)



BEER & SHOT

- \$11 / UTICA CLUB & BENCHMARK BOURBON
- \$12 / VENGA MEXICAN LAGER & PUEBLO VIEJO TEQUILA
- \$14 / SPARKS FLY IPA & FERNET VALLET
- \$10 / RUSSIAN ROULETTE



\$7 DRAFT BEERS

- ROTATING CIDER
- ROTATING LOCAL BEER
- UPSLOPE CRAFT LAGER
- RATIO SPARKS FLY JUICY IPA

HOUSE COCKTAILS \$12

- CUCUMBER MINT LEMONADE recommended with GIN, VODKA, or CHAREAU ALOE LIQUEUR (+\$2)
- CARROT MANGO GINGER recommended with WHISKEY, MEZCAL, or RUM
- GRAPEFRUIT HABANERO ROSEMARY recommended with TEQUILA, GIN or MEZCAL
- BLUEBERRY LAVENDER LEMONADE recommended with VODKA, GIN or WHISKEY

DRAFT COCKTAILS

- WORK & CLASS MULE \$11 vodka, lime juice, house-made ginger beer
- PLUM SPRITZ \$14 plum liqueur, gin, rosemary, sparkling wine
- WORK & CLASS OLD FASHIONED \$13 whiskey, sugar, orange peel, spices, bitters
- NITRO ESPRESSO MARTINI \$14 vodka, espresso liqueur, cold brew, chai sidecar

VODKA

- Mythology (Well) \$9
- Tito's \$11
- Hanson's Sonoma Lemon \$12
- Silver Tree \$13

GIN

- Breckenridge (Well) \$9
- Mythology The Foragers \$11
- Barr Hill \$11
- St. George Terroir \$11
- Leopold's Navy Strength \$12

RUM

- Don Q (Well) \$9
- Diplomático Reserva \$11

BOURBON

- Benchmark (Well) \$9
- Four Roses Single Barrel \$11
- Still Austin Straight Bourbon \$12
- Buffalo Trace \$13
- Laws 8 Year Bonded \$15
- Eagle Rare \$16
- Blanton's Single Barrel \$18

OTHER WHISKEY

- Old Overholt Bonded Rye \$9
- Michter's Rye \$11
- Knob Creek Rye \$12
- Talnua Irish-Style \$12
- Stranahan's Single Malt \$13

TEQUILA

- Pueblo Viejo Blanco (Well) \$9
- Lalo Blanco \$12
- Don Fulano Blanco \$13
- Lagrimas Del Valle Plata \$14
- Costa Reposado \$12
- Doña Loca Reposado \$15

MEZCAL

- Banhez Espadín (Well) \$9
- Pelotón de la Muerte Pechuga \$12
- Doña Loca Espadín \$13

OTHER SPIRITS

- Lo-Fi Gentian Amaro \$9
- Grind Espresso Liqueur \$9
- Ezra Brooks Bourbon Cream \$9
- Grove Street Chai Liqueur \$10
- Fernet Vallet Liqueur \$10
- Leopold's Aperitivo \$11
- Chareau Aloe Liqueur \$11
- Ume Plum Liqueur \$11
- Peach Street Amaro \$13
- Leopold's Absinthe \$14

EVERYONE WANTS TO BE HAPPY

REMINDER NO. 3 OF 3



HAPPY HOUR
5PM-6PM

MENU 
DRINKS



LAST UPDATED 6/5/24