

SIGNATURE COCKTAILS		
Botin de Oro Dark and coffee infused rum, grand marnier, golden falernum, lime, milk	15	
Change Of Heart Gin, rhubarb and raspberry liqueur, blackberry syrup, habanero tincture	13	
Gardens of Babylon Gin, carrot juice, aloe gel, apricot liqueur, bitters	13	
Last Kiss Tequilla, cognac, pinot noir syrup, orange juice, peychaud bitters	14	
Fortune Card Sugar cane vodka, cherry-cardamon syrup, lemon juice, sparkling rose	13.5	
Trailblazer Peanut infused bourbon, mezcal, simple syrup	13	
CLASSIC COCKTAILS		
Old Fashion Bourbon, Simple Syrup, Angostura & Orange Bitters, on Rock	13	
French 75 Gin, Lemon Juice, Simple Syrup, Champagne Float	12	
Moscow Mule Vodka, Lime Juice, Simple Syrp, Ginger Beer	12	
ZERO PROOF		
Pistachio Lemonade Lemon, Honey, Vanilla	10	
Apple Ginger Fizz Apple Cider, Lemon, Ginger Beer	10	
Shrub and Soda Ask server for seasonal rotating shrub	8	
Michelob Ultra Zero Anheuser- Busch, Light Lager, 0.0%	4.5	

VODKA	SCOTCH
TLC Reign Cane Tito's Kettle One Grey Goose	Famous Grouse Glenfiddich 12 year Macallan 12 year Oban 14 year Lagavulin 16 year
GIN	WHISKEY/BOURBON
Beefeater Bombay Sapphire Drumshanbo Gun Powder The Botanist Hendrick's	Horse Soldier Knob Creek Maker's Mark Buffalo Trace Woody Creek Woodford Reserve Woodford Double Oak Four Rose's Jameson Crown Royal Michter's
RUM	RYE WHISKEY
Uruapan Charanda Sailor Jerry's Bacardi Silver Diplomatico	Woody Creek Sazerac
MEZCAL	COGNAC/PORT/SHERRY
Mal Bien Espadin Bozal Cuishe	Merlet Cognac VSOP Kopke 10 yr Tawny Port Lustau Almacenista Sherry
TEQUILA	
Mi Campo Blanco/Reposado Espalon Blanco/Reposado La Gran Senora Blanco/ Reposado Don Fulano Blanco/ Reposado/Anejo El Tequileno Blanco/Reposado Teremana Blanco	

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



SPARKLING AND SPARKLING ROSE

Jean Louis, <i>Blanc de Blanc Brut</i> , Loire Valley, FRA	10/40
La Marca, <i>Extra Dry</i> , Prosecco ITA	12/48
Huber, <i>Sparkling Rose</i> , Traisental, AUT	13/52
Amici Olema, <i>Sparkling Rose</i> , Loire Valley, FRA	60
Paul Berthelot, <i>Cuvee De Reserve</i> , Champagne, FRA	120

ROSE

Ovum Pink Salt, Willamette Valley, OR	13/52
Heidi Schrock & Sohne, Burgenland, AT	65

WHITE

Mezzacorona, <i>Pinot Grigio</i> , Delle Venezie, ITA	10/40
Ovum Big Salt, <i>White Blend</i> , Willamette Valley, OR	12/48
Field Recordings, <i>Chenin Blanc</i> , Central Coast, CA	13/52
Lovely Creatures, <i>Chardonnay</i> , Western Cape, ZAF	14/56
Chateau Ducasse, <i>Bordeaux Blend</i> , Bordeaux, FRA	14/56
La Spinetta, <i>Vermentino</i> , Tuscanny, ITA	16/64
Lingua Franca, <i>Chardonnay</i> , Willamette Valley, OR	80
Failla, <i>Chardonnay</i> , Sonoma Coast, CA	100
Rombauer, <i>Chardonnay</i> , Carneros, CA	120

RED

Danaus, <i>Red Blend</i> , Costers del Segre, ESP	10/40
Morgan, <i>Côtes du Crow's</i> , Monterey, CA	13/52
Castellani, <i>Sangiovese</i> , Tuscany, ITA	13/52
Raeburn, <i>Pinot Noir</i> , Sonoma, CA	14/56
Conundrum, <i>Red Blend</i> , Monterey, CA	15/60
Ken Wright, <i>Pinot Noir</i> , Willamette Valey, OR	20/80
Justin, <i>Cabernet Sauvignon</i> , Paso Robles, CA	20/80
Failla, <i>Pinot Noir</i> , Sonoma Coast, CA	100
Belle Glos, <i>Pinot Noir</i> , WSanta Barbara, CA	110
Caymus, <i>Cabernet Sauvignon</i> , Napa Valley, CA	120

BOTTLES AND CANS

Miller Lite Miller Brewing Co., American Style Pilsner, 4.2%	4
Michelob Ultra Anheuser- Busch, Light Lager, 4.2%	4.5
Montucky Cold Snack City Brewing Co., American Lager, 4.1%	4
Sessions IPA Fossil Cove Brewing, India Pale Ale, 4.6%	5
Spacesuit New Province Brewing, American Pale Ale, 4.5%	5
Del Rey Mexican Lager New Province Brewing, Mexican Lager, 5.0%	5
Ozark Cream Stout Ozark Beer Co., English Stout, 5.3%	5
Bitburger Pilsner Bitburger Brewing, German Pilsner, 4.8%	6
Wrecker and Chill Bentonville Brewery, Cold India Pale Ale, 6.3%	5
Homewrecker Bentonville Brewery, American India Pale Ale, 7%	5
Black Apple Black Apple Cidery, Assorted Flavors, 6.9%	6.5
High Noon Seltzer High Noon Spirits, 4.5 %	6.5

DRAUGHT

Space Goose Bentonville Brewery, Hazy India Pale Ale, 6.3%	7.00
Quotidian Pint Gotahold Brewing, American Pilsner, 5.3%	6.75
Oktoberfest Fossil Cove Brewing, Marzen Lager, 6.2%	7.00
The Commoner New Province, Amber Ale, 5.5%	6.50

SPECIALTY COFFEE

Drip Coffee	5
Espresso	7
Americano	7
Macchiato	7
Cortado	7
Cappuccino	7
Latte	

KYYA Syrups	1
Joy	
Hazelnut	
Vanaiila Bean(SF)	
Lavender	
Caramel	

NON ALCOHOLIC

Fountain Soda	4
Iced Tea	4
Juice	5
Still/Sparkling Water	5
Hot Tea	5
Lavender Earl Grey	
Morrocan Mint	