

# Cocktails

## MONARCH STAG OLD FASHIONED | 18

*bourbon | orange oleo | angostura bitters | smoked tableside  
~ classic spirit forward old fashioned with a smoky twist*

## COLOMBIAN OLD FASHIONED | 20

*bourbon | house made marasca espresso bitters | simple syrup  
~ bourbon forward, coffee sweetness on the back end*

## HEATHER & LEATHER | 20

*leather & heather flower infused Highland Park | cherry heering | carpano antica | house made cigar bitters  
~ spirit forward, sweet/floral nuances & "new car" scent*

## SHE LOVES ME, SHE LOVES ME NOT | 24

*clarified bourbon | lemon | simple | topped with red wine | rose petals  
~ clarified new york sour*

## THE BITTER TRUTH | 24

*gin | bitter bianco | house infused mandarin cordial | campari powdered rim  
~ spirit forward, fruit essence, bitter but balanced*

## THE FLIRT BIRD | 18

*vodka | lemon juice | champagne syrup | triple sec | sauvignon blanc charged foam, lemon zest, & turbinado crusted rim  
~ citrusy, sweet & slightly tart*

## A DESPERADOS REPOSADO | 18

*reposado | smoked dragon fruit syrup | liquor 47 | topped with soda | lava salt  
~play on a ranch water. Refreshing, light, bubbly*

## BLOOD & DIAMONDS | 22

*wagyu washed rye | carpano antica | barrel aged Campari | wagyu filet mignon bite  
~umami, spirit forward, bitter & savory citrus*

## MARSHMALLOW FIRESIDE | 18

*vodka | bruleed toffey syrup | licor 43 | cream | topped with roasted marshmallows  
~sweet, vanilla tootsie roll*

## THE WIZARD OF FLAWS | 18

*vodka | luxardo maraschino | lime oleo | boomsm cloosterbitter | rosemary smoke  
~herbacious, licorice, spirit forward, key lime finish*

## SIPPING TEQUILA

### BLANCO/JOVEN

Clase Azul Plata	\$31
Artenom Seleccion De 1123 Blanco	\$23
Cincoro Blanco (Michael Jordon)	\$21
Socorro Blanco	\$12
Illegal Joven	\$10
Teremana Blanco	\$12
Don Julio Blanco	\$13
Patron Silver	\$13

### REPOSADO/MEZCAL

Clase Azul Mezcal Durango Ed.	\$64
Don Julio 1942	\$35
Komos Reposado Rosa	\$25
Clase Azul Reposado	\$30
Don Julio Reposado	\$14
Socorro Reposado	\$12
Teremana Reposado	\$13
Mezcal Vago Espadín	\$11
Los Vecinos Espadin Mezcal	\$10

### ANEJO/ULTRA ANEJO

Clase Azul Ultra Extra Anejo	\$280
Cincoro Extra Anejo	\$240
Don Julio 1942 Ultima Reserva	\$160
Clase Azul Anejo	\$96
Clase Azul Gold Tequila	\$64
Komos Extra Anejo	\$54
Komos Añejo Cristalino	\$26

## BEER ON DRAFT

Michelob Ultra	\$7	Stella Artois	\$8
Coors Light	\$7	Blue Moon	\$8
Miller Lite	\$7	Rahr Dadgum IPA	\$8
Yuengling Lager	\$7	Shiner Bock	\$7
Modelo	\$8	Dragon's Milk Bourbon Stout	\$9
Dos Equis	\$8	Alstadt Kolsch	\$7

## CANS/BOTTLES

Saint Arnold Fancy Lawnmower, Kolsch	\$7
Dallas Blonde, American Blonde Ale	\$6
Tupps Juice Pack Pale Ale	\$7
Neato Bandito, American-Style Lager	\$7
Mastermind IPA	\$7
A Little Sumpin Sumpin, American IPA	\$7
Community Beer Mosaic IPA	\$7
Estrella Jalisco, Mexican Lager	\$7

# WINES BY THE GLASS

## RED WINES

	6oz	9oz	BTL
LOUIS M MARTINI <i>Cabernet, Napa</i>	\$26	\$38	\$100
PENFOLDS MAX'S <i>Cabernet, Australia</i>	\$13	\$19	\$50
BANSHEE <i>Cabernet, Sonoma</i>	\$14	\$20	\$52
THE STAG <i>Cabernet, Paso Robles</i>	\$13	\$19	\$50
SIMI <i>Cabernet, Sonoma</i>	\$16	\$23	\$60
DAOU PESSIMIST <i>Red Blend, Paso Robles</i>	\$16	\$23	\$60
THE FOUR GRACES <i>Pinot Noir, Willamette</i>	\$16	\$23	\$60
CHATEAU CARONNE STE GEMME <i>Haut-Medoc, FR</i>	\$16	\$23	\$62
MODUS <i>Super Tuscan, Tuscany</i>	\$16	\$23	\$62
GASCON RESERVA <i>Malbec, Mendoza</i>	\$16	\$23	\$60
MONTES <i>Malbec, Chile</i>	\$13	\$19	\$50
THE SPECIALYST <i>Zinfandel, Lodi</i>	\$13	\$19	\$50

## WHITE WINES

	6oz	9oz	BTL
MARTIN CODAX <i>Albarino, Rias Baixas, Spain</i>	\$13	\$19	\$50
DAVIS BYNUM <i>Chardonnay, Russian River</i>	\$14	\$20	\$52
SIMI <i>Chardonnay, Sonoma County</i>	\$12	\$17	\$50
AQUA DI VENUS <i>Pinot Grigio, Friuli</i>	\$12	\$17	\$50
DAVIS BYNUM <i>Sauv. Blanc, Russian River</i>	\$16	\$23	\$60
MOHUA <i>Sauv. Blanc, New Zealand</i>	\$15	\$22	\$54
MONCHHOF ESTATE RIESLING <i>Riesling, Mosul</i>	\$14	\$20	\$52
<b>BUBBLES</b>	6oz	9oz	BTL
BANSHEE TEN OF CUPS <i>Brut, California</i>	\$17	\$25	\$62
FAIRE LA FETE <i>Brut Rose, Cremant de Limoux</i>	\$15	\$22	\$54
VALDO MARCA ORO <i>Prosecco, Valdobbiadene</i>	\$13	\$19	\$50
BLANCHARD PEREZ <i>Cava, Spain</i>	\$13	\$19	\$50
<b>ROSE</b>	6oz	9oz	BTL
MAISON NO 9 <i>Rose, Provence</i>	\$17	\$25	\$62
WILLAMETTE <i>Whole Cluster Rose, Willamette</i>	\$15	\$22	\$54

# BOMB BOTTLES UNDER \$100

## RED WINES

ORIN SWIFT ABSTRACT, <i>Red Blend, California</i>	\$99
BROTHERS <i>Cabernet, Alexander Valley</i>	\$98
MY FAVORITE NEIGHBOR <i>Cabernet, San Luis Obispo County</i>	\$94
ROUND POND <i>KITH &amp; KIN</i>	\$92
JUSTIN <i>Cabernet, Paso Robles</i>	\$76
EBERLE ESTATE <i>Cabernet, Paso Robles</i>	\$99
GOLDBELLY RESERVE <i>Cabernet, California</i>	\$92
RUTHERFORD HILL <i>Merlot, Napa Valley</i>	\$88
DECOY <i>Merlot, Napa</i>	\$60
DAOU SEQUENTIS RESERVE <i>Merlot, Paso Robles</i>	\$76
BELLE GLOS CLARK & TELEPHONE <i>Pinot Noir, Santa Maria</i>	\$98
FLOWERS <i>Pinot Noir, Sonoma Valley</i>	\$97
BOUCHAINE <i>Pinot Noir, Carneros</i>	\$76
LOVE STORY <i>Pinot Noir, Italy</i>	\$50
ETUDE LYRIC <i>Pinot Noir, Carneros</i>	\$72
HARVEY & HARRIET <i>Red Blend, San Luis Obispo</i>	\$72
PERTINACE <i>Nebbiolo, Barolo</i>	\$97
8 YEARS IN THE DESERT <i>Red Blend, California</i>	\$90
NUMANTHIA TERMES <i>Tempranillo, Toro (Spain)</i>	\$92
MURRIETA'S WELL THE SPUR <i>Red Blend, Livemore</i>	\$88

## WHITE WINES

TALBOTT SLEEPY HOLLOW <i>Chard, Santa Lucia Highlands</i>	\$94
CAKEBREAD <i>Chardonnay, Napa Valley</i>	\$85
EBERLE <i>Chardonnay, Paso Robles</i>	\$67
SANFORD <i>Chardonnay, Sta. Rita Hills</i>	\$60
CLOUDY BAY <i>Sauvignon Blanc, Marlborough</i>	\$90
<b>BUBBLES</b>	
MOET & CHANDON IMPERIAL <i>Brut Imperial, Champagne</i>	\$150
LALLIER R.018 <i>Brut, Champagne</i>	\$98
J VINEYARDS CUVÉE 20 <i>Brut, Russian River</i>	\$92
CHANDON <i>Brut Rosé, California</i>	\$71
VALDO MARCA ORO <i>Prosecco, Valdobbiadene</i>	\$50
SEGURA VIUDAS <i>Cava, Spain</i>	\$50
<b>ROSE</b>	
MAISON NO 9 <i>Rose, Provence</i>	\$62
SEGURA VIUDAS ROSE <i>Cava, Spain</i>	\$50
WILLAMETTE <i>Whole Cluster Rose, Willamette</i>	\$54

# RESERVE WINES

## RED WINES

SCHRADER BECKSTOFFER TO KALON <i>Cabernet, Napa</i>	\$700
OPUS ONE <i>Red Blend, Napa</i>	\$500
ALTAMURA <i>Cabernet, Napa</i>	\$320
NICKEL AND NICKEL <i>Cabernet, Rutherford</i>	\$250
GROTH RESERVE <i>Cabernet, Oakville</i>	\$238
SHAFER ONE POINT FIVE <i>Cabernet, Napa</i>	\$220
CAYMUS <i>Cabernet, Napa</i>	\$180
SAN SIMEON STORMWATCH <i>Red Blend, Paso Robles</i>	\$160
JORDAN <i>Cabernet, Alexander Valley</i>	\$144
CAVA D'ONICE BRUNELLO DI MONTALCINO <i>Sangiovese, It</i>	\$145
BJORN <i>Cabernet Savignon, Howell Mountain</i>	\$142
SILVER OAK <i>Cabernet, Alexander Valley</i>	\$135
FROG'S LEAP <i>Cabernet, Napa</i>	\$125
JOHN ANTHONY VINEYARDS <i>Napa, Cabernet</i>	\$117
SAN SIMEON <i>Cabernet, Paso Robles</i>	\$116
STAGS' LEAP <i>Cabernet, Napa</i>	\$110
NEAL FAMILY 2015 <i>Cabernet, Howell Mountain</i>	\$110
BV TAPESTRY <i>Red Blend, Napa</i>	\$110
KENEFICK RANCH <i>Merlot, Napa Valley</i>	\$110
VOLKER EISELE <i>Cabernet, Napa Valley</i>	\$109
TREFETHEN <i>Merlot, Napa</i>	\$105
VON STRASSER ESTATE <i>Cabernet, Diamond Mountain</i>	\$103

## OTHER FRENCH PREMIER GRAND CRU

CHATEAU MONTROSE, 2015 <i>Red Blend, Grand Cru Classé, Bordeaux</i>	\$320
CHÂTEAU LYNCH-BAGES, 2015 <i>Red Blend, Pauillac (Grand Cru Classé)</i>	\$290
MAISON DUJAC FILS & PERE GEVREY-CHAMBERTIN, 2019 <i>Pinot Noir, Burgundy</i>	\$190
DOMAINE DUJAC MOREY-SAINT-DENIS 2019 <i>Morey-Saint-Denis, Burgundy FR</i>	\$205
DOMAINE DUJAC MOREY-SAINT-DENIS BLANC 2019 <i>White Burgundy, FR</i>	\$190
CHÂTEAU MALARTIC-LAGRAVIÈRE 2016 <i>Red Blend, Bordeaux</i>	\$180
<b>BUBBLES</b>	
ACE OF SPADES GOLD BOTTLE <i>Champagne, Fr</i>	\$600
VEUVE CLICQUOT <i>Brut, France</i>	\$150
VEUVE CLICQUOT ROSE <i>Brut, France</i>	\$150
<b>DESSERT WINES</b>	
2014 FAR NIENTE DOLCE <i>Fortified Wine, Napa, CA 375 ml</i>	\$160
2014 COL D'ORCIA PASCENA MOSCADELLO <i>Italy 375 ml</i>	\$110