

**SPRING IS IN THE AIR**

- Gin & Tonic #1** 12  
*Hendricks Gin, Carpano Bianco Vermouth, Cucumber / lavender Syrup, Fever-Tree Tonic Water*
- Californication** 12  
*Aperol, ST George Spiced Pear, Grapefruit, Segura Cava*

**HOUSE FAVORITES**

- Basil Smash** 10  
*Ezra Brooks Bourbon, Fresh Basil, Sugar, Lemon, Angostura Bitters*
- Frequent Flyer** 12  
*Banhez Mezcal, Meletti Amaro & 1870 Bitter, Lime Juice*
- White Negroni** 12  
*Hendricks Gin, Luxardo Bitter Bianco, Carpano Bianco Vermouth*
- Goodwin Espresso Martini** 14  
*Reyka Vodka, Kahlua, Licor 43, Espresso*
- Blood Orange Margarita** 13  
*Espolon Blanco Tequila, Lemon & Blood Orange Juice*
- Smoke on the Water** 14  
*Old Overholt Rye, Fee Brothers Black Walnut Bitters, Sugar, Applewood Smoke*

**CLASSICS OUR WAY**

- Bee's Knees** 11  
*Greenall's Gin, Honey, Lemon*
- Sazerac** 13  
*Redemption Rye, Sugar, Angostura Bitters, Duplais absinthe Mist*
- Goodman Manhattan** 13  
*James Pepper Bourbon, Carpano Antica Vermouth, Luxardo Cherry*
- Gin & Tonic #4** 12  
*Roku gin, Cardamaro, Lime juice, oleo syrup*

**BEERS**

- Bud Lite | Lager, 4.2%** 5
- Hoegaarden | Witbier 4.9%** 5
- Black Hog Cold Pizza | Pilsner 5.5%** 6
- Counter Weight Fest Bier | Lager 5.9%** 6
- Cisco Brewers PumpleDrumkin|Pumpkin Ale 6%** 7
- Counter Weight Headway | IPA 6.5%** 8
- Lawson's Sip of Sunshine | IPA, 8.0%** 8
- Black Hog Coffee Milk | Stout 5.5%** 7

**WINES**

- Prosecco | Bisol Jeio | Italy** 12
- Sauvignon Blanc | Mount Riley | New Zealand** 12
- Pinot Grigio | La Rive | Italy** 13
- Chardonnay | Decoy | Sonoma** 12
- Malbec | Vista Flores Cataena | Mendoza** 12
- Pinot Noir | Pike Road | Oregon** 11
- Cabernet Sauvignon | Broadside | California** 13

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**HAPPY HOUR** | WEDS - FRI  
5 TO 6:30PM

**Roasted Olives**

herbs, citrus

\$5

**Meatballs (2)**

pork & veal, currant & pinenut agro dolce, stracciatella

\$7

**Smoked Duck Drumsticks**

saba, yogurt, mint, pistachio

\$7

**Short Rib Empanada (1)**

chimichurri crema

\$6

**Cauliflower**

puree, florets, tahini vinaigrette, seeds

\$6

**Cheese (1) & Meat (1)**

ask for selection

\$9

**Butternut Squash Agnolotti**

brown butter, sage, smoked chestnut

\$11

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**Prosecco**

\$10.50

Bisol Jeiol | italy

**Chardonnay**

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Decoy | Sonoma

**Pinot Noir**

\$8.25

Pike Road | Willamette

COCKTAILS

**Old Fashioned**

\$9

Ezra Bourbon, sugar, bitters, orange zest

**Basil Smash**

\$7.50

Ezra Brooks Bourbon, Fresh Basil, Sugar,  
Lemon, Angostura Bitters

**Blood Orange Margarita**

\$9

Espolon Blanco Tequila, House Made Black Currant  
Shrub, Lemon & Blood Orange Juice

BEERS

**Bud Light**

\$3.75

Lager, 4.2%

**Black Hog Brewing**

\$5.25

Coffee Stout

**Lawson's Sip of Sunshine**

\$6

IPA, 8%

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