

{THE COCKTAIL COLLECTION}

TRIPLE S 12

El Tesoro Blanco Tequila, Watermelon, Jalapeño
Lime Juice, Agave, Smoked Salt Rim

THE LAST COCKTAIL 14

Tanqueray 10 Gin, Gruet, Luxury Cuvée
Pear Puree, Lemon Juice,
Rosemary-Infused Agave Nectar, Clove

CHILI RISTRAS 16

Phoenician Herradura Reposado Tequila
Pineapple, Chipotle & Cilantro-Infused Agave Nectar
Lime Juice

{SEASONAL MOCKTAILS}

NA COCKTAILS

THE SEASONS 12

Seasonal Muddled Fruit / Lime juice
Mint / Simple Syrup / Soda Water

FREE PRESS 14

Seasonal Fruit / Lemon & Lime Juices
Simple Syrup / Lemon-Lime Soda / Ginger Ale

{BEER}

STELLA ARTOIS, Cidre, Belgium 7.5

BECK'S, NA lager, Germany 6.5

STELLA ARTOIS, Pale Lager, Belgium 7.5

CORONA LIGHT, Light lager, Mexico 7.5

MICHELOB ULTRA, Light Lager, Missouri 6.5

PAULANER, Hefe-Weizen, Germany 9.5

DOGFISH HEAD, 60 Minute IPA, Delaware 9.5

FOUR PEAKS, Kilt Lifter, Arizona 7.5

DESCHUTES, Seasonal Selection, Oregon 7.5

FOUR PEAKS, Seasonal Selection, Arizona 7.5

{ESSENTIAL COCKTAILS}

THYME IS OF THE ESSENCE 18

Belvedere Vodka / Cointreau
Carrot / Orange & Lemon Juices
Fresh Thyme / Thyme & Black Pepper Syrup

2704' 20

Woodford Reserve Phoenician Select Bourbon
Canton Ginger / Lemon Bitters
Rosemary-Infused Smoked Mesquite Honey
Lemon Juice / Rosemary / Slightly Smoked

MIDNIGHT MONSOON 18

Hennessy VS Cognac
Fresh Muddled Blackberries / Lemon Juice
Simple Syrup / Angostura Bitters

{FLAVORS OF SUMMER}

WATERMELON MOJITO 17

Pyrat XO Rum
Muddled Watermelon, Lime & Mint
Simple Syrup / Soda

CUCUMBER & THYME 16

Belvedere Vodka / Limoncello Lemon Liqueur
Muddled Cucumber / Fresh Thyme
Lemon Juice / Simple Syrup

WHISKEY SOUR 16

Woodford Reserve Phoenician Select Bourbon
Fresh Lemon Juice
Brown Sugar Simple Syrup

{A SHARED EXPERIENCE}

SPRING FLAVORS

DESERT CHILI HUMMUS (v) 12

Local Crudités / Floral Lavosh
Almond Crumble

CHIPS & SALSA (v) 10

Fire Roasted Salsa / Salsa Verde

CRUSHED AVOCADO GUACAMOLE (v) 15

Charred Citrus / Chipotle Oil / Cilantro

PACIFIC SHRIMP "COCKTAIL" (v) 22

Basil Yuzu Aioli / Red Horseradish / Lemon

TUNA SASHIMI* 19

Spring Radish / Mango Chamoy
Toasted Black Sesame

DUCK RILLETTE 15

Pickles / Mustard / Toast

OLIVES & IBERICO 12

Horseradish Olives / Spanish Iberico Ham
Fruit Chutney

ARTISAN CHEESE BOARD 18

Lavosh / Roasted Nuts / Seasonal Fruit
Quince Jam / Smoked Honey

(V) Indicates vegetarian.

Gluten free and additional vegetarian options available upon request.

Please consult with your service member.

*Contains (or may contain) raw or undercooked ingredients.
Consuming raw or uncooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

{WINES}

GLASS / BOTTLE

OUR WINES ARE EXPERTLY PRESERVED
AND POURED AT THE PERFECT TEMPERATURE
USING THE ENOMATIC WINE SYSTEM

J VINEYARDS, BRUT ROSÉ

Russian River Valley, Sonoma, California
20 / 78

VEUVE CLICQUOT, BRUT RESERVE

Champagne, France
32 / 126

BODEGAS MUGA, ROSÉ

Rioja, Spain
10 / 40

SANTA MARGHERITA, PINOT GRIGIO

Valdadige, Trentino-Alto Adige, Italy
16 / 62

CLOUDY BAY, SAUVIGNON BLANC

Marlborough, New Zealand
18 / 70

JOSEPH DROUHIN, POUILLY-FUISSÉ

Burgundy, France
25 / 98

ELOUAN, PINOT NOIR

Oregon
15 / 58

THE PRISONER, ZINFANDEL BLEND

Napa Valley, California
22 / 86

JUSTIN, CABERNET SAUVIGNON

Paso Robles, California
16 / 62

JORDAN, CABERNET SAUVIGNON

Alexander Valley, Sonoma
30 / 135