



# DRINK LIST

PRIVATE PARTIES // CATERING // OWNER & EXECUTIVE CHEF: ZACK HIRT // A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

## HOUSE & FLAVORED MARGARITAS

Made with Olmeca Altos Reposado Blue Weber Agave Tequila

FLAVORS .....	GLASS/CARAFE
Classic.....	8/18
Mango.....	9/20
Spicy Mango.....	9/20
Jalapeño Cilantro.....	9/20
Strawberry.....	9/20

### RIMS

salt, turbonado sugar, salt/sugar, chili salt,  
citrus zest, smoked salt

## SPECIALTY MARGARITAS

BLOOD ORANGE.....	11/28
Exotico Reposado, Solerno Blood Orange Liqueur, blood orange juice, house citrus blend	
CHILI PINEAPPLE .....	11/28
Chilli-Infused House Tequila, charred pineapple puree and house hot sauce, house citrus blend	
VANILLA COCONUT .....	11/28
Vanilla Infused Camarena Tequila, coconut cream, house citrus blend	
WATERMELON MINT.....	10
Camarena Tequila, fresh watermelon puree, muddled mint, house citrus blend	
SKINNY NUEVO .....	13/32
Mi Campo Silver Tequila, fresh lime juice, agave nectar, club soda, orange zest	
NUEVO-RITA .....	13/32
Avion Barrel Select Tequila, Gran Marnier, agave nectar, house citrus blend, lime zest	

## COCKTAILS

THE BLACK WIDOW.....	9
Tito's Vodka, Giffard's Elderflower Liqueur, lemon juice, topped with blackberry cider	
FORGET THE DAY .....	10
Bulleit Bourbon, Cantera Negra XO, cold brewed coffee, coffee simple syrup	
PINA COLADA.....	9
Plantation Rum, Black Strap rum, coconut cream, pineapple, lime and orange juices	
WILDBERRY MOJITO.....	8
Bacardi Silver, fresh lime, mint, wildberry simple syrup	
LAVENDER PALOMA.....	9
Butterfly-Peaflower Infused Tequila, lavender simple syrup, grapefruit juice, club soda	
KIWI CAIPIRINHA.....	8
Barrel Aged Cachaca, fresh kiwi puree, fresh squeezed lime	
JAMAICAN MULE.....	9
Smith and Cross Jamacian Rum, Saint Elizabeth Allspice Dram, fresh lime, ginger beer	
CASA SANGRIA.....	9
Olmeca Altos Reposado Tequila, La Posta Malbec, strawberries, muddled orange, fresh juices	



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## WINES BY THE GLASS

PLEASE CHECK OUR BOTTLE RESERVE LIST

<b>BELLINO PROSECCO NV</b> • VENETO, ITALY (187ML SPLIT).....	15
<b>COLLI EUGANEI PINOT GRIGIO</b> • VENETO, ITALY 2017 .....	9
<b>GRAYSON CELLARS CHARDONNAY</b> • CALIFORNIA 2017 .....	9
<b>PONGA SAUVIGNON BLANC</b> • MARLBOROUGH, NEW ZEALAND 2017 .....	10
<b>HONORO VERA ROSE</b> • JUMILLA, SPAIN 2018.....	8
<b>FRISK "PRICKELY" REISLING</b> • VICTORIA, AUSTRALIA 2018 .....	8
<b>PAUL PONELLE PINOT NOIR</b> • LANGUEDOC - ROUSSILLON, FRANCE 2017 .....	10
<b>VINA BORGIA GRANACHA</b> • CAMPO DE BORJA, SPAIN 2017.....	8
<b>J. BOUCHON " BLOCK SERIES" CABERNET SAUVIGNON</b> • MAULE VALLEY, CHILE 2015.....	11
<b>LAPOSTA "FAZZIO VINYARD" MALBEC</b> • MENDOZA, ARGENTINA 2017.....	10
<b>CASA SILVA " CUVEE COLCHAGUA" CARMENERE</b> • COLOAGUA, CHILE 2017.....	9
<b>GOHST RUNNER UNGRAFTED RED</b> • LODI, CALIFORNIA 2017 .....	11

## DRAFT BEER

PACIFICO .....	6	MARKET GARDEN PROGRESS PILSNER .....	6
DOS EQUIS AMBER .....	6	COLUMBUS IPA .....	7
FAT HEAD'S BUMBLE BERRY .....	6	PLATFORM SPEED MERCHANT WHITE IPA .....	7
ORIGINAL SIN BLACK WIDOW CIDER .....	7	BELL'S OBERON .....	6
VICTORY GOLDEN MONKEY .....	7	THIRSTY DOG PERRO NUEVO .....	6

## TAPS 11 & 12

(ASK ABOUT OUR CONSTANTLY ROTATING SPECIALTY TAPS)

## MEXICAN & BOTTLED BEER

CORONA.....	6	MODELO ESPECIAL.....	6
CORONA LIGHT.....	6	MODELO NEGRA.....	6
DOS XX LAGER.....	6	TECATE.....	5
SOL.....	6	VICTORIA.....	6
BUDWEISER.....	4	MILLER LIGHT .....	4
BUD LIGHT.....	4	MICHELOB ULTRA .....	4
STELLA ARTOIS.....	6	BLUE MOON BELGIAN WHITE .....	6
GREAT LAKES BURNING RIVER PALE ALE .....	6	DOGFISH HEAD 60 MINUTE IPA .....	7
MARKET GARDEN SHANDY .....	6	DOGFISH HEAD SLIGHTLY MIGHTY .....	6
RHINEGEIST PEACH DODO .....	6	RHINEGEIST BUBBLES .....	6
LEFT HAND NITRO STOUT .....	6	WHITE CLAW HARD SELTZER.....	5



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## TEQUILA FLIGHTS

Explore the world of tequila with select pours from some of our favorite categories

BLANCO FLIGHT ..... 13 Corzo Silver, Roca Patron Silver, Herradura Silver	BOURBON BARREL FLIGHT ..... 14 Espolon Anejo, Pura Vida Anejo, Tres Agaves, Reposado
REPOSADO FLIGHT ..... 14 Casamigos Reposado, Casa Noble Reposado, Don Julio Double Barrel Reposado	MEZCAL FLIGHT ..... 15 Del Maguey Vida Mezcal, Mezcal Vago Espadin, and Ilegal Mezcal Anejo
ANEJO FLIGHT ..... 16 Cantera Negra, Gran Centenario Anejo, Don Julio Anjeo	CANTERA NEGRA FLIGHT ..... 18 Blanco, Reposado, Anjeo, Extra Anjeo
SPECIALTY FLIGHT ..... 24 Clase Azul Reposado, Avion 44, Don Julio 70th Anniversary	

## BAR, HARBOR PATIO, & COURTSIDE LOUNGE ONLY

### HAPPY HOUR • M-F • 4-6

\*DENOTES HAPPY HOUR PRICING

HOUSE GUAC <b>V / GF</b> ..... 5.9 / 3.45*
HABANERO JELLY GUAC <b>V/GF</b> ..... 6.9 / 3.45*
SUNFLOWER & SESAME SEED GRANOLA, FRESNOS, BLACK GARLIC GUAC <b>V/GF</b> ..... 6.9 / 3.45*
PRESERVED PEACHES, FETA, PROSCIUTTO GUAC <b>GF</b> ..... 6.9 / 3.45*
SAMPLER OF THREE OF THE GUACS ABOVE <b>V / GF</b> ..... 15.9 / 10.35*
QUESO FUNDIDO <b>GF</b> ..... 7.9 / 3.95*
House Cheese Blend, Pickled Jalapeno, House Tortilla Chips
ADD CHORIZO <b>GF</b> OR CHICKEN <b>GF</b> // 3
SALSA TRIO <b>V / GF</b> ..... 10.9 / 5.45*
House Salsa, Verde Salsa, Caliente Salsa
CAMARONES <b>GF</b> ..... 12.9 / 8.45*
Tequila roasted shrimp in tomatoes, garlic, and onion
PAPAS FRITAS <b>V</b> ..... 6.9 / 3.25*
Fried potato wedges, house smoked spices, habanero ketchup
ROOT FRIES <b>V</b> ..... 6.9 / 3.25*
Fried malanga root, habanero ketchup

### \*\$2 OFF DRAFT BEER

### \*\$3 TECATE

### \*\$6 HOUSE WINE POURS

Colli Pinot Grigio

Frisk Riesling

Paul Ponelle Pinot Noir

Vina Borgia Granacha

### \*\$6 MARGARITAS

Classic

Mango

Spicy Mango

Strawberry

Jalapeño Cilantro