

Happy Hour

5pm - 7pm Monday through Saturday

All day Sunday

\$6 Cocktails

LAVENDER COCKTAIL Gordon's Vodka, lavender tincture, simple syrup, lemon juice, up

NOT FOR NOTHIN AVAILABLE AT SELECT RESTAURANTS George Dickel Rye, lemon juice, simple syrup, mint, peach bitters, Thai chile tincture, ginger brew, on the rocks

TABOR RESERVOIR Gordon's Dry Gin, lemon juice, simple syrup, lavender tincture, mint, soda (Make it a Dirty Reservoir with Ransom Old Tom Gin for three dollars more), on the rocks

VINTAGE Aviation Gin, rhubarb bitters soaked sugar cube, Cava, grapefruit twist

NEGRONI Martin Miller's Dry Gin, Campari, Carpano Antica, up

HEMINGWAY DAIQUIRI Castillo Silver Rum, maraschino liqueur, grapefruit juice, lime juice, up

COUNTRY CLUB Old Taylor Bourbon, cherry, sugar cube, orange wedge, Angostura Bitters, soda, on the rocks

EL DIABLO Olmeca Altos Reposado Tequila, lime juice, crème de cassis, ginger brew, on the rocks

DEATH IN THE AFTERNOON Absinthe Ordinaire, Cava

THE HANDY St. Remy V.S.O.P Brandy, Peychaud's Bitters, sugar, absinthe rinse, lemon twist, up

\$4 Beers (see sideboard)

DRAFT PILSNER

DRAFT IPA

\$5 Wine

WINTER AVAILABLE AT SELECT RESTAURANTS S HILL PINOT GRIS Oregon

WINTER AVAILABLE AT SELECT RESTAURANTS S HILL ROSE OF PINOT NOIR Oregon

TINTO ESPIGA Portugal

Happy Hour

5pm - 7pm Monday through Saturday

All day Sunday

\$5 Food

FRESSEN BAKERY PRETZELS house made beer cheese or three mustards (add an extra pretzel for \$2)

ARUGULA SALAD raspberry vinaigrette, blue cheese, almonds and Craisins

FARMHOUSE CHEESE SANDWICH farmhouse white cheddar, Monterey Jack and poblano apple jam (add bacon for \$2)

HUMMUS PLATE

\$3 Food

MIXED SPICED NUTS

CASTELVETRANO OLIVES (has pits)

PICKLED VEGGIES