

THE USUALS

Matetich • \$12

tito's vodka, topo chico, lime wedge, orange slice

Happiest Camper • \$12

new amsterdam gin, italicus, dolin dry, cucumber, lime

Good Vibes Only • \$12

house made coconut rum, passionfruit, pineapple, lime, orgeat

Pepper Punch • \$11

bell pepper infused vodka, pisco, lemongrass, pineapple, lemon

Hi-T • \$10

tazo wild orange infused cimarron tequila, lime, topo chico

Salty Dawg • \$12

vodka, aperol, frothy ruby red grapefruit juice, lemon & citrus sugar salt rim

Guava Spritz • \$12

lunazul tequila, aperol, guava, lemon, sparkling wine

Blackberry Pimms Cup • \$12

pimms, new amsterdam gin, blackberry, lemon, topo chico

Melon Sour • \$10

vodka, midori, watermelon, lime

Avocado Marg • \$13

cimarron tequila, cointreau, avocado, lime ask your server to make it spicy

OOO-Mami Martini • \$14

tanqueray gin, dolin dry vermouth, umami tincture, castelvetrano olive

Frozen Mangonada • \$12

lunazul tequila, mango cordial, lime juice, sweet chile

BEER

Draft:

Honey Citrus Blonde • \$7

Community Brewing Co. | Dallas, TX

Two Hearted Ale • \$7

Bells | Kalamazoo, MI

Golden Opportunity • \$7

Peticolas Brewing Co. | Dallas, TX

Tupps Hefeweizen • \$6

Tupps | McKinney, TX

Package:

Michelob Ultra • \$6

Anheuser-Busch | St. Louis, MO

Miller Lite • \$5

Miller Brewing Co. | Ft. Worth, TX

Dos Equis • \$5.5

Cuahtemoc Moctezuma Brewing | Mexico

Shiner Bock • \$6

Spoetzl Brewery | Shiner, TX

Modelo • \$5.5

Grupo Modelo | Mexico

Mosaic IPA • \$8

Community Brewing Co. | Dallas, TX

Guinness Stout • \$8

Guinness Brewery | Dublin, Ireland

Rotating Cider • \$7

Truly Seltzer • \$6

WINE

White:

Tiamo • G \$11 B \$42

Pinot Grigio | Rutherford, California

Mohua • G \$12 B \$46

Sauvignon Blanc | Marlborough, New Zealand

Revelry • G \$12 B \$46

Chardonnay | Columbia Valley, Washington

Jax Vineyards Y3 • G \$15 B \$60

Chardonnay | Napa Valley, California

Red:

Benziger • G \$12 B \$46

Pinot Noir | Monterrey, California

Domaine Bousquet • G \$13 B \$52

Malbec | Mendoza, Argentina

True Grit • G \$12 B \$46

Cabernet Sauvignon | Mendocino, California

Callaway Cellars • G \$12 B \$46

Cabernet Sauvignon | California

Rosé:

Famille Perrin Rosé • G \$12 B \$46

Still Rosé | Rhone Valley, France

Bubbles:

Belstar • G \$10 B \$35

Prosecco | Italy

Belstar • G \$10 B \$35

Sparkling Rosé | Italy

HAPPY HOUR

3PM - 6PM • MONDAY - FRIDAY

COCKTAILS

Old Fashioned • \$6

heaven hill bourbon, simple syrup, angostura bitters & orange oils

Espresso Martini • \$6

vodka, mr. black, cold brew liquor & grady's cold brew

Margarita • \$6

blanco tequila, cointreau, lime, simple syrup

Salty Dawg • \$6

vodka, aperol, frothy ruby red grapefruit juice, lemon & citrus sugar salt rim

BEER

Honey Citrus Blonde • \$4

Two Hearted Ale • \$4

Golden Opportunity • \$4

Tupps Hefeweizen • \$4

WINE

Red Wine • \$7

White Wine • \$7

Sparkling • \$7

APPETIZERS

Parmesan Kale Dip • \$10

just like your favorite spinach dip (only better), served with tortilla chips

Chips & Queso • \$10

white queso topped with sour cream, pico, pickled red onions & cilantro

Meatball Sliders • \$10

braised in red sauce, melted mozzarella and provolone cheeses, fresh basil

Heirloom Tomato & Burrata • \$10

heirloom tomato, burrata cheese, watermelon, cucumber, balsamic, basil & mint

Crispy Thai Brussel Sprouts • \$10 

fresh mint, thai basil, cilantro, crushed peanuts & shredded carrot tossed in soy-lime vinaigrette

Cheese Sticks • \$10

house made & served with red sauce & ranch

Ahi Tuna Tacos • \$10

marinated watermelon radish, cucumber with citrus-sesame ponzu and wasabi sauce

Crispy Shrimp Lettuce Cups • \$10

tossed in a tangy sweet & sour sauce with with mango, red pepper slaw & lettuce cups

REVERSE HAPPY HOUR

10PM - 12AM

FRIDAY & SATURDAY

NON - SPIRITED

Coca Cola • \$3

Sprite • \$3

Diet Coke • \$3

Dr. Pepper • \$3

Orange Fanta • \$3

Black Iced Tea • \$3

Topo Chico • \$4

Hot Tea • \$3

Coffee • \$3

Milk • \$3

Orange Juice • \$3.5

Lemonade • \$4