

HOUSEMADE COCKTAILS

KC OLD FASHIONED

rieiger whiskey, orange bitters, simple syrup

BEE KNEES

gin, lemon juice, honey syrup

RED SANGRIA

red sangria with seasonal fruit

APPLE CIDER MULE

vodka, ginger beer, hard cider, apple, lemon, lime

MORDIDA

Una Vida reposado, Triple Sec, Lime, Cranberry Juice, Sour Mix

COCKTAIL OF THE MONTH

Ask your server or bartender for this month's cocktail of the month

10

8

9

9

10

8

BE HAPPY

TUES-SAT 4-6PM
SUN ALL DAY!

\$1 OFF TAP
POURS, WELLS
& HOUSE WINE

\$5
CHEESE, PEPPERONI OR
SAUSAGE
FLATBREADS

CANON VINO

WHITE

Coppola *sauvignon blanc, cali*

\$7 | 250ml

Underwood *pinot gris, oregon*

\$7 | 250ml

Tiamo *organic grillo, sicily*

\$10 | 375ml

Lubanzi *chenin blanc, south africa*

\$10 | 375ml

House Wine *brut bubbles, cali*

\$10 | 375ml

Merf *chardonnay, cali.*

\$7 | 250ml

PINK

Underwood *brut rosé, oregon 375ml*

\$10 | 375ml

Underwood *brut rosé bubbles, oregon 375ml*

\$10 | 375ml

RED

Infinite Monkey Theorem *merlot, cali.*

\$7 | 250ml

Bollicini *lambrusco, italy*

\$6 | 250ml

The Pinot Project *pinot noir, cali.*

\$10 | 250ml

Lubanzi Red *red blend, south africa*

\$10 | 375ml

Rouge *red blend, cali*

\$12 | 375ml

Sans Wine Co *zinfandel, cali*

\$14 | 375ml

250ml = 

375ml = 