

Cocktails

Happy Hour: 3-6 M-F
1/4 Off House & Classic Cocktails

House Cocktails

Cocktail Spritz	BEETS by J \$12 <i>Velvety • Complex • Bubbly</i> Vodka, Mint Bitter Bianco, Domaine De Canton, Roasted Beet Puree, Lemon, Honey, Cava, Chamomile/Citrus Bitters
Rum/Vermut Sour	Spice Dream* \$13 <i>Bold • Spiked • Simple</i> Real McCoy 3 yr rum, Spanish Red Vermut, Bigalet, Cinnamon, Lemon, Bitters, Egg White
Hot Toddy	Chai Rhum Toddy \$13 <i>Warm • Spiced • Toasty</i> Rhum Barbancourt 4yr, Masala Chai Black Tea, Allspice, Lemon
Iced Irish Coffee	Swan Song \$13 <i>Caffeine • White Chocolate • Creamy</i> Real McCoy 3yr Rum, Coole Swan Cream Liqueur, Cold Brew, Strawberry, Xocolatl Molé Bitters, Nutmeg, Cinnamon
Chocolate Cocktail	Terry Cruisin' \$13 <i>Subtly Sweet • Boozy • Dark</i> Meletti Choccolato, Kamora Coffee Liqueur, Solerno Blood Orange, Domaine De Canton, Ancho Reyes Verde
Bramble	Black Dahlia \$11 <i>Aromatic • Crisp • Delightful</i> Builder's Gin, Creme de Cassis, Lemon, Blackberry, Spiced Cranberry, Mint
Old Fashion	Big Mill Old Fashioned \$13 <i>Spirit-Forward • Rich • Warm</i> Corn/Wheat/Rye Whiskey Blend, Demerara Sugar, Orange Oil
Margarita	Smoke & Feathers \$13 <i>Smoke • Heat • Fresh</i> Cucumber Infused Mezcal, Aperol, Habanero, Lime, Honey
Margarita	Garden Face Plant \$12 <i>Fruity • Vegetal • Heat</i> Strawberry Infused Tequila, Basil, Serrano, Lime
Cocktail Spritz	Hibiscus Thyme \$12 <i>Refreshing • Sweet • Tart</i> Choice of Gin or Vodka, Cappelletti Apertivo, Hibiscus, Lemon, Thyme, Mint, Seltzer
	Seasonal Sangria \$12 Ask your server for details!

Classic Cocktails

Sazerac \$12 Sazerac Rye, Demerara, Angostura, Peychaud's, Absinthe	Halekulani \$11 Bonded Bourbon, Orange, Pineapple, Lemon, Demerara, Grenadine, Angostura
Boulevardier \$12 Rye Whiskey, Campari, Sweet Vermouth	French 75 \$11 Gin, Elderflower Liqueur, Lemon, Bitters, Cava
Mai Tai \$13 Rum Blend, Orange Curacao, Orgeat, Lime, Bitters, Mint	Perfect Daiquiri \$11 Probitas Rum, Lime, Simple, Angostura
Aviation \$11 London Dry Gin, Luxardo Liqueur, Creme de Violet, Lemon	Black Manhattan .. \$13 Angel's Envy, Averna Amaro, Angostura, Bigallet China-China



*Consuming raw or undercooked eggs may increase your risk of foodborne illness.

Beer

½ Priced Drafts Every Monday

Draft List

Scan here →



Domestics

Miller High Life \$4.25
Bud Light \$5
Coors Banquet \$5
Coors Light \$5
Michelob Ultra \$5

Imports

Pacifico \$5
Guinness \$6
Stella Artois \$6.50

Craft Cans/Bottles

Yakimaniac \$6 7.5% Free State, Lawrence, KS IPA	Yeti Imperial Stout ... \$6.50 9.5% Great Divide, CO Imperial Stout
Two Hearted \$6 7% Bell's, Kalamazoo, MI IPA	Wheat \$4 4.4% Boulevard, KCMO Unfiltered Wheat Ale
Black Widow \$7 6% Original Sin, New York, NY Blackberry & Apple Cider	Seasonal Prairie Sour ... \$7 5.4% Prairie Artisan Ales, OK Sour Ale
Yum Yum Kölsch \$6 4.8% Denver Beer Co., CO Raspberry	Mighty Swell \$4 5% Austin, TX Spiked Seltzer KEEP IT WEIRD
Juicy Freak IPA \$6 6.5% Denver Beer Co, CO Juicy IPA	Einstöck Toasted Porter \$6.50 6% Einstök Ölgerð, ICLD Baltic Porter

Wine

½ Priced Wine Every Wednesday

Whites

Pomelo \$9/30 Lake County, CA Sauvignon Blanc	Bliss \$9/30 Mendocino, CA Chardonnay
La Fiera \$8/28 Veneto, ITA Pinot Grigio	

Reds

Spinelli \$9/30 Abruzzo, ITA Montepulciano d'Abruzzo	Famille Fabre \$8/28 Loire Valley, FR Pinot Noir
Charles & Charles Bolt \$9/30 Columbia Valley, WA Cabernet Sauvignon	Garnacha de Fuego \$8/28 Calatayud, ES Garnacha
Minimalista \$9/30 Cuyo, ARG Malbec	

Rosé

Atlantique Bourdeaux .. \$9/30 Loire Valley, FR Rosé
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Bubbles

Torre Oria \$8/28 Penedès, ES Cava Brut	Castell de Sant Pau . \$9/30 Penedès, ES Cava Rosé Méthode Traditionnelle
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Non-Alcoholic

Heineken 0.0 \$4.50	Luna Rossa Mocktail ... \$6 Blackberry, Lime, Honey, Habanero
Blackberry Limeade .. \$5	Caperol Spritz \$7 Spritz del Conte Non-Alcoholic Aperitif, Orange, Seltzer
Athletic Upside Dawn Golden Ale \$5	Crimson Nectar \$6 Guava, Hibiscus, Thyme, Mint, Lime
Athletic Free Wave Hazy IPA \$5	