



DRINKS

Irish Coffee | 9

jameson. coffee. brown sugar simple.
orange bitters. whip.

Hot Toddy | 9

bourbon. lemon. simple.
adrift distillers spiced cranberry liqueur.

Sicilian Martini | 10

evoo-washed timberline vodka.
ransom dry vermouth. olive brine.
castelvetrano olives.

Orange Cinnamon Mule | 9

adrift distillers vodka. orange. lime.
fever-tree ginger beer. orange + cinnamon.

Kentucky Highball | 10

bourbon. aperol. lemon. grapefruit. simple.
peychaud's bitters. soda. orange peel.

Michelada | 9

pacifico. lime. house mix. tajin rim.

FOOD

Wings. candied garlic sauce. scallion. gf | 9

Truffled cheddar fondue.

blue scorcher sourdough. v | 8

Chips. white bean dip. gf/v+ | 5

Fried brussels. anchovy. chili. parsley. gf | 8

Pickled fish tartine. shaved radish.

creme fraiche. | 8

Fried chickpeas.

house ranch seasoning. gf/v | 5

Gluten free = gf | Vegetarian = v | Vegan = v+

Executive Chef Jake Martin | Chef Jason Adolf

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

Dine-in parties of six or more will be charged an automatic gratuity of 20%

Not available for room service or take out.