EVENING BEVERAGES

COCKTAILS

YOU'RE TURNING VIOLET  14
Tito's Vodka   Lemon Juice   Blueberry Simple   Basil   Peach Bitters

THE SECRET GARDEN  13
Galliano   Lillet Blanc   Green Tea   Lemon Juice   Sarsaparilla Bitters

THE PERFECT PLACE & THYME  13
Jameson Orange   Thyme & Peach Liqueur   Peach Bitters

MAESTRO GARY  15
Johnnie Walker Black   Earl Grey & Brown Sugar Simple   Chocolate & Walnut Bitters   Egg White (or substitute)

THE DEEP BLUE  13
Barrel Aged Gin   Crème de Mure   Lavender Tea   Blue Curacao   Unsweet Whipped Cream Float

SHIPWRECK  15
Plantation Pineapple Rum   Lillet Blanc   Triple Sec   Rosemary Simple   Lemon Juice   Salt Rim   Smoldered Bitters

LADY IN ORANGE  16
Mezcal   Aperol   Orange Liqueur   Lime & Pineapple Juice   Agave Orange Bitters  Salt Rim

MOMENTOUS LILY  15
Mezcal   Luxardo Maraschino   Lemon & Pineapple Juice   Strawberry Simple   Fee Foam

SHOT & SPICY  12
Spicy Seedlip   Simple Lemon Juice   Salt Rim

STAYING AFLOAT  13
Spiced & Grove Seedlip   No-Maro   Lemon & Pineapple Juice

SPIKEY & SPICEY  12
Grove Seedlip   Pineapple, Lime & Orange Juice   Coco Lopez Cucumber Shrub   Thai Chili Extract

STRAWBERRY LEMON GINGER  7
MOODBRÜ Non-Alcoholic Terpene Tonics

MOODBRÜ MOCKTAILS  10
MOODBRÜ Non-Alcoholic Terpene Tonics

MOODBRÜ NON-ALCOHOLIC TERPENE TONICS  7
MANGO PINEAPPLE JALAPEÑO  7
BLACKBERRY LIME MINT  7

RED PREMIER BELGIAN DUBBEL  14
Cherry

LA CREMA  12
Rosé

Hard Cider

HIBISCUS CIDER  7
Red

SEASONAL CIDER  7
Black Apple Hard Cider

SNACKS

CHARCUTERIE PLATE  18
- A “pilgrimage” selection of Cured Meats and Cheeses
- With Dried & Fresh Fruit, House Mixed Pickle, Nuts, Whole Grain Mustard, Local Honey & Lavosh

WHITE BEANS HUMMUS  9
Roasted Garlic   Carrot   Shallot   Chive

Served with Lavosh and Crudité VG, GF Option available

WINE

BY THE GLASS

WHITE

HOUSE WHITE  8
GREETINGS PINOT GRIS  10
ROBERT & ROGERS CHARDONNAY  14
13° CELSIUS SAUVIGNON BLANC  12

ROSÉ

LA CREMA  12

RED

HOUSE RED  8
THREE HENRY'S PINOT NOIR  10
BELL SYRAH  12
BECKSTOFFER 75 CABERNET SAUVIGNON  14

SPARKLING

MESTRES CAVA RESERVA BLU  13
LA GODÍA SPARKLING ROSE  14

Craft Beer

SOUL RISE KOLSCH  7
Bentonville Brewing Co.

SPACER GOOSE HAZY IPA  8
Bentonville Brewing Co.

THE ART MAKER IPA  8
Bentonville Brewing Co.

EPIC TRAIL AMBER ALE  8
Bike Rack Brewing Co.

CLASSIC LAGER  7
Bike Rack Brewing Co.

ASAHI SUPER DRY  7
Asahi Breweries Ltd.

SPARKLING CIDER  7
Ozark Brewing Co.

SPIRITS

TITO'S VODKA  8
GREAT WEST PINEAPPLE  10

ROBERT & ROGERS CHARDONNAY  14
13° CELSIUS SAUVIGNON BLANC  12

MOMENTS OF LUXURY

ROGER’S TERRACE  13
Sky Bar

THE TALENTED TAIL  15
Sky Bar

SIDE-SLAP AMBER ALE  7
Bike Rack Brewing Co.

CLASSIC LAGER  7
Bike Rack Brewing Co.

ASAHI SUPER DRY  7
Asahi Breweries Ltd.

RED PREMIER BELGIAN DUBBEL  14
Cherry

LA CREMA  12
Rosé

Hard Cider

HIBISCUS CIDER  7
Red

SEASONAL CIDER  7
Black Apple Hard Cider

White Beans Hummus  9
Roasted Garlic  Carrot  Shallot  Chive

Served with Lavosh and Crudite VG, GF Option available

WINE

By the Glass

White

House White  8
Greetings Pinot Gris  10
Robert & Rogers Chardonnay  14
13°C Sauvignon Blanc  12

Rosé

La Crema  12

Red

House Red  8
Three Henry’s Pinot Noir  10
Bell Syrah  12
Beckstoffer 75 Cabernet Sauvignon  14

Sparkling

Mestres Cava Reserva Blu  13
La Godía Sparkling Rose  14

Ports of 4 or more bottles and individual bottles: all receive an automatically 20% service charge.