

HAPPY HOUR

2-6 pm, Monday to Friday

\$2 OFF

CRAFT DRAFT

Ask your server for our selection of local craft beer on tap

HOUSE WINE

SAUVIGNON BLANC

Nobilo, New Zealand

MERLOT

14 Hands, Washington

\$8

QUESO CHEESE DIP

Fresh salsa with jalapeños, house-made corn chips

\$9 APPS

SMOTHERED FRIES

Topped with house-made queso, barbacoa, pickled jalapeños, green onions & a side of ranch dip

CRISPY DRY RIBS

Crispy pork ribs tossed in kosher salt & cracked pepper, lemon wedge

FRIED PICKLES

Crunchy dill pickle spears, creamy hot sauce, ranch dip

\$13

DOUBLE CHEESEBURGER

Signature relish & all the fixin's, fries

\$3 OFF

COCKTAILS

LOS MEXICANOS

Sheela tequila blanco, triple sec, fresh fruit medley, pineapple syrup

BLOODY MARY

Tito's vodka, zing zang

CLASSIC MOJITO

Bacardi white rum, fresh mint & lime, soda

OLD FASHIONED

High West American Prairie bourbon, orange bitters, luxardo cherry

AÑEJO OLD FASHIONED

Sheela tequila añejo, orange bitters, luxardo cherry

SHARK MULE

New Amsterdam vodka, Barritt's ginger beer

TEQUILA MULE

Mi Campo blanco, Barritt's ginger beer

WHISKEY SMASH

Bulleit bourbon, fresh mint, pineapple

\$5

PORCH SIDE MARG

Blanco tequila, triple sec, fresh pressed lime. Choice of lime, strawberry or raspberry

PREMIUM SPIRITS

TITO'S VODKA

BOMBAY SAPPHIRE GIN

BULLEIT BOURBON

BACARDI WHITE RUM

CASAMIGOS REPOSADO TEQUILA

Some restrictions apply. Not available for take-out, delivery or on special event nights.

Taxes not included.