



### **ALTURA - LATIN LAGER**

Inspired by our founders' mountaineering in Chile, drinking unfiltered German pilsner, and all day tacos al pastor barbecues. An aroma of lime zest with flavors of sweet corn tortilla.

**5.0% ABV**

### **LANDHAUS - HEFEWEIZEN**

Inspired by Cameron's tours of the hop fields of Bavaria and vineyards of the Rhineland. This Bavarian style wheat ale has rich banana, clove, and vanilla flavors and a subtle banana bread base.

**5.5% ABV**

### **SHAKA - UNFILTERED IPA**

Inspired by Tyler swimming naked with sharks in Hawaii. Brewed with hops from three continents for tropical flavors of citrus, passion fruit, guava, strawberry, and melon.

**6.5% ABV**

### **ICELANDIC SAGA - NORDIC ALE**

Inspired by Scott van camping Iceland and watching the Northern Lights. Flavored with star anise and sage, brewed with wheat and aromatic malts for an exclusive taste of Iceland.

**4.7% ABV**

### **GARTEN - GOSE**

Inspired by road tripping around Germany to drink regional beers in their native habitats. Refreshingly tart with coriander and sea salt.

**4.3% ABV**

### **VAR - ESB**

Inspired by our love of soccer and watching finals matches in small pubs with large crowds. Flavors of caramel, toast with strawberry jam, and black tea.

**5% ABV**

### **GAUL - IMPERIAL IPA**

Inspired by Cameron's fond farewells dancing tango on a rooftop. Elegantly hop forward and sublimely dry. This beer is a symphony of flavors. Apricot, honey, lime.

**11% ABV**

### **DARKHAUS - DUNKELWEIZEN**

Inspired by refusing to leave the biergarten, and a friend becoming a naturalized citizen. German style dark wheat ale with flavors of chocolate, banana, and spices.

**5.7% ABV**

### **WILDLING - DRY HOPPED SAISON**

Inspired by immigrant great-grandparents' stories, and drinking with Belgian brewmasters. Lithuanian farmhouse yeast gives a woody base. Accentuated by generously hopping for flavors of guava, lemon zest, and black pepper.

**6.7% ABV**

### **HOLY GROUND - EXPORT NITRO STOUT**

Inspired by Pat's family pilgrimages to the old world - warming up after a wet and windy seaside hike. Coffee and dark chocolate flavors give way to earthy hops and a velvety nitro finish. Brewed with malt from Cork, Ireland.

**6.0% ABV**

### **CAMPFIRE S'MORES - NITRO BROWN ALE**

Inspired by Sarah's summer camp and family weekend getaway memories. Real chocolate & vanilla bean on top of a graham cracker and lightly smokey base beer.

**6.7% ABV**

**NEW BEER RELEASE - EVERY THURSDAY**

# HOUSE COCKTAILS

**HERB ALPERT** \$12

Wahaka Mezcal, Oregano infused simple syrup, & lime juice

**BLUEBERRY SMASH** \$12

Endeavor Vodka, St. Germain, Blueberry infused simple syrup, Lemon Juice, & Champagne

**BIG KID COLD BREW** \$10

Endeavor Vodka, Kaluha, Cold press coffee, malt shisky

**SIP A SLICE** \$12

Warm Infinity Bourbon or Vodka, Pumpkin puree, spice  
\*CONTAINS COCONUT MILK

**APPLE SPICED MULE** \$12

Endeavor Vodka, Apple bitters, caramel syrup

**BIG CHAI-BOWSKI** \$10

Endeavor Vodka, Kaluha, Chai-Walla bitters

**CANTALOUPE COOLER** \$12

Endeavor Rum, Cantaloupe, Lavender, Demarara Syrup Lemon Juice, & Champagne

**FIRESIDE** \$14

Infinity Bourbon, Luxardo, Chai-Walla, Cedar Smoked

**GRAPE EXPECTATIONS** \$12

Endeavor Vodka, Apples, Grapes, Basil, Peppered Cherries

**OLD 'FINITY** \$12

Infinity Bourbon, Demerara Syrup, & Orange Bitters

**PLANTERS PUNCH** \$10

Endeavor Rum, Fresh Lime Juice, Demerara Syrup, Allspice Dram, & Bitters

**FOX BERRY** \$14

Endeavor Infused Vodka, Demarara simple syrup, lime juice

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## WINE

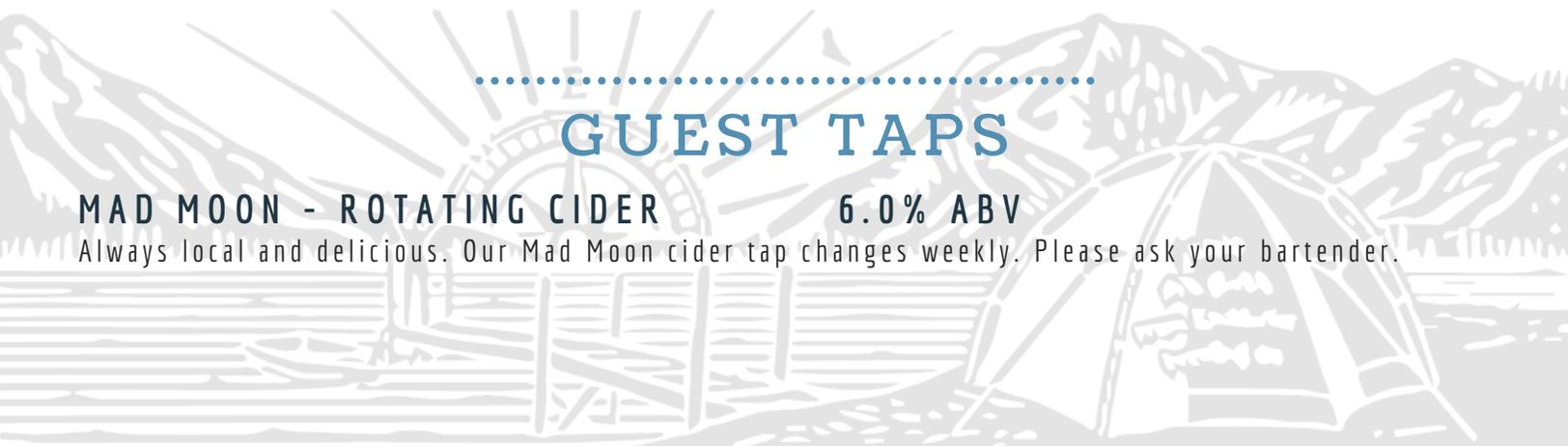
PLEASE ASK YOUR BARTENDER FOR A MENU

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## GUEST TAPS

**MAD MOON - ROTATING CIDER** 6.0% ABV

Always local and delicious. Our Mad Moon cider tap changes weekly. Please ask your bartender.



# WINE

## BY THE GLASS

### UNDERWOOD - PINOT NOIR CAN

Oregon grown Pinot Noir with tasting notes of raspberry, cherry and chocolate. 13.0% ABV

### UNDERWOOD - ROSÉ CAN

Oregon grown Rosé with tasting notes of strawberry, watermelon and peach 12.0% ABV

### UNDERWOOD - PINOT GRIS CAN

Oregon grown Pinot Gris with tasting notes of lemon, apple and pear. 13.0% ABV

### ZARDETTO - PRIVATE CUVÉE BRUT

A blend of citrus notes creamy textures along with floral and grape aromas. 11.5% ABV

## BY THE BOTTLE

### RED

#### MONTES MALBEC

Aromas of black and red berries with notes of cassis. It also has hints of chocolate, jam and vanilla intertwined with the fruit. \$24

#### IMAGERY PINOT NOIR

Jammy-strawberry, cherry and boysenberry fruit flavors are enriched by integrated oak and blended with Petit Verdot to achieve a substantial body.

\$34

#### UPSHOT RED BLEND

This rich, supple wine bursts with blackberry and dark cherries with hints of spice followed by lush, rounded tannins and lingering finish. \$34

#### OBERON CABERNET SAUVIGNON

Silky tannins, and vibrant black cherry, candied blackberry and spices. A hint of coffee and dark chocolate create a lingering and delightful finish. \$54

### WHITE

#### WENTE CHARDONNAY

Citrus, Lemon curd, pear and toasty oak. This wine is balanced by hints of vanilla and citrus on the palate, finishing with a nice acidity. \$26

#### SCHLOSS VOLLRAD RIESLING

Crisp green apple and honeycomb. The palate is delicately sweet but offset neatly by tart lime and quince flavors. The finish is steely, long and dry. \$48

#### KIM CRAWFOR SAUVIGNON BLANC

Fresh and Juicy, lemon and grapefruit. \$34

