





COCKTAIL HOUR (3:30 - 6:30)

SPECIALTY COCKTAILS - 6

THE SQUEAKY SPRITZ

Prosecco, Aperol Italian Aperitivo Liqueur, Rocky Mountain Sparkling Water, garnished with a Castelvetrano olive

THE TEJON FIZZ

Van Gogh Pineapple Vodka, muddled cardamom pods, fresh lemon juice, a whisper of agave nectar, rocks, club soda

THE PROXIMUS MARG

Proximus Silver Tequila, Rothman Orchard Pear Liqueur, a tidge of agave nectar, fresh lime juice, served on the rocks

THE SQUEAKY FROMME

Van Gogh Double Espresso, Van Gogh Dutch Chocolate, cream, & dusted with nutmeg

SPECIALTY MARTINI 6.5

CERENITY NOW

Ceren Vodka Martini served up with Cambazola stuffed olives

THE LARRY TATE

Hayman's Old Tom Gin, Dolin Vermouth De Chambery, chilled up, Spanish Queen olives

BADA BEAN BADA BOOM

The Three Bean Martini - Van Gogh Vanilla, Dutch Chocolate, and Double Espresso

THE RIP-HIPPIE

Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, Rothman Crème de Violette Liqueur, chilled up & garnished with a twist

DRAFT BEERS - 3

DESCHUTES

Organic Amber Ale

BULL N' BUSH

"Man Beer" I.P.A.

WINES - 5

HOUSE RED

HOUSE WHITE

WELL COCKTAILS - 3

VODKA, GIN, BOURBON, & TEQUILA

\$2.00 COORS BANQUET BEER CANS

EVERYDAY & ALL DAY !!!!