



Domestic Beers

Bud Light \$3.75 O'Douls \$3.5

Our Favorite Beers

Uinta Angler's Pale Ale	\$4.75	Sam Smith Organic	\$8
Squatters Hop Rising	\$4.75	Wasatch White Label	\$4.75
Rogue Dead Guy Ale	\$5.75	Epic Brown Rice Season	
Ale	\$9.75		
AVBC Barney Oatmeal Stout	\$5	Pinkus Organic Hefeweisen	\$7.25
Moose Drool	\$5.5		

Mojitos \$7.5

A refreshing mixture of Light Rum, Mint, and Lime Juice and Club Soda, Muddled and Shaken up

Martinis \$7

Fresh purees of fruit, Vodka Triple Sec, shaken and served up

Choose any flavor

Raspberry Prickly Pear Kiwi Blood Orange Peach Mango Huckleberry

Seasonal Drinks \$7.5

Featuring fresh herbs and fruits

Wild Grape French 75 – Our take on the classic New Orleans champagne cocktail with prickly ear

Gin, fresh lime juice and prickly pear, shaken and poured over sparkling wine

The Grape Mint Julep– Traditional Southern Whiskey and mint drink with white grape
Mint, white grape juice, basil syrup and Bourbon

Basil “Drop” – The classic Lemon Drop improved with herbs
Vodka, basil and fresh squeezed lemon, shaken and strained

Strawberry Fields– Muddled fruit with Hendricks Gin and bubbly. Served Up.
Grapes, strawberries, peach, gin and Champagne

Sergeant Pepper– The best Whiskey Sour in town. Maybe anywhere.
Fresh squeezed sour mix, shaken with cracked black pepper and Bourbon

Bourbon/Whiskey

Bulleit Bourbon \$7
High West Rendezvous Rhye \$7
Bookers Bourbon \$10
Malt \$12
Blantons Bourbon \$12

Scotch

Dewars \$5
Johny Walker Black \$7
Macallan 15 yr Triple Barrel Single
Glenfidich 18yr Single Malt \$14

After Dinner Suggestions

Amaretto	\$5	B& B Dom	\$6.5
Graham's 20 Year Port	\$10.75	Sambuca	
Irish Coffee	\$6.5	Yalumba Botrytised Viognier	\$8.5

“The Grape” Specialty Lemonades \$3.25

Strawberry Raspberry Prickly Pear Kiwi Blood Orange Peach Mango
Huckleberry