

COCK TAILS



ALL WINE-DED UP

WHITE WINES

highlands chardonnay 6 / 24

benvolio pinot grigio 6 / 24

kim crawford sauvignon blanc 10 / 42

RED WINES

line 39 pinot noir 6 / 24

line 39 merlot 6 / 24

robert mondavi cabernet sauvignon 10 / 42

BUBBLES

j roget brut split 5

ruffino prosecco split 14

j roget brut 20

paul chevalier blanc de blanc 30

WINE COCKTAILS

SEASONAL SANGRIA

red or white 9

BREWSKIES

BOTTLES & CANS 6

coors light

coors banquet

dos equis

bucket of 5 beers \$20

white claw 7 (mango or black cherry)

DRAFT 7

great divide lager

great divide titan ipa

dry dock apricot blonde

dry dock amber

seasonal rotators (ask your server for more info!)

HAIR O' THE DOG

BRUNCH PUNCH

don q, lime, grapefruit, orgeat, cointreau,
simple, angostura bitters 8

THE 6TH SPICE GIRL

house made pumpkin spice white hot chocolate, jameson,
spiced whip cream, candied almond rim 10

SPIKED COLD BREW

captain morgan, kahlua, coca-cola, milk,
cold press coffee 10

CHEF'S BREAKFAST

our signature shot. bird dog maple, pineapple,
orange, bacon 8

BEERMOSA

dry dock apricot blonde, pineapple 8

LITTLE MINT SUNSHINE

champagne sangria with svedka, fresh mint, orange,
lemon, lime, strawberry 10

CALL ME PAPI

cointreau, tonic, blood orange soda, rose water & fresh
lemon, campari float 11

MIMOSAS & MARYS

[ENDLESSLY REFRESHING / AWARD WINNING]

served every day for 2 hours from
reservation or seating time

BOTTOMLESS OJ MIMOSAS

18

BOTTOMLESS PREMIUM MIMOSAS

20

BOOST YOUR BOTTOMLESS

WITH A J. ROGET SPLIT 5

ONE MORE 22 OZ RE-FILL TO-GO 4

BOTTOMLESS BLOODY MARYS

18

[SINGLED OUT]

SINGLE MIMOSAS

j roget 7

SINGLE BLOODY MARYS 8

house
spicy pickle
cucumber
bacon jalapeño
seasonal infusion

THE NOT SO
FINE PRINT

MIMOSAS ARE PRICED PER PERSON. NO SHARING PLEASE!
BOTTOMLESS PREMIUM MIMOSAS INCLUDE ALL JUICE FLAVORS & KOMBUCHA
NO SWITCHING BETWEEN MIMOSAS & BLOODY MARYS