

# Cocktail Menu



## MIMOSAS & MARYS

*Award-Winning & Endlessly Refreshing*

### Bottomless

Bottomless OJ Mimosas	20
Bottomless Premium Mimosas	22
Bottomless Bloody Marys	18
Boost Your Bottomless with a J. Roget Split	7
One More 22-oz Refill To Go	4

### Singled Out

Mimosa	7
Single Bloody Marys	8
House	
Spicy Pickle	
Bacon Jalapeño	
Seasonal Infusion	

## HAIR O' THE DOG

**Spiked Cold Brew:** captain morgan, kahlua, coca-cola, milk, cold press coffee **10**

**Kentucky Gentleman:** eagle rare, mint, jalapeño, simple syrup, soda **10**

**Brunch Punch:** don q rum, lime, grapefruit, orgeat, cointreau, simple syrup, angostura bitters **9**

**Dirty Hippie:** vanilla chai-infused vodka, oregon chai, milk **10**

**Beermosa:** dry dock apricot blonde, pineapple **8**

**Little Mint Sunshine:** champagne sangria with svedka vodka, fresh mint, orange, lemon, lime, strawberry **10**

**6 Chef's Breakfast - *our signature shot*:** bird dog maple whiskey, pineapple, orange, bacon **8**

### The Not-So-Fine Print:

- Available every day for 2 hrs from reservation or seating time.
- Bottomless drinks are priced per person. No sharing please!
- Premium mimosas include all juice flavors & kombucha.
- No switching between mimosas & bloody marys.

## ALL WINE-DED UP

### Bubbles

J. Roget Brut split	7
Paul Chevalier Blanc de Blanc	25
Maschio Prosecco split	12

### White Wines

Highlands Chardonnay	6 / 24
Kim Crawford Sauvignon Blanc	10 / 42

### Red Wines

Line 39 Merlot	6 / 24
Robert Mondavi Cabernet Sauvignon	10 / 42

### Wine Cocktails

None for now...check back soon!

## BREWSKIES

### Bottles & Cans

Coors Light  
Coors Banquet  
Dos Equis

### Bucket of 5 Beers

20

### Non-Alcoholic Beers

Gruvi IPA  
Gruvi Golden

6

### Draft

Great Divide Lager  
Great Divide Titan IPA  
Dry Dock Apricot Blonde  
Dry Doc Amber  
Seasonal Rotators (*ask your server for info!*)

7

