



COCKTAILS

- KNOOP OLD FASHIONED**.....\$16
Maker's cask strength, Rittenhouse Rye, Santa Teresa Rum, Villon, Brown Sugar, Apple Blossom Bitters, Angostura Bitters, Barrel Aged
- AUTUMN SPRITZ**.....\$14
Apple Ginger Shrub, Luxardo Sour Cherry Gin, Sparkling Wine
- PISTACH - THAT**.....\$15
Pistachio Washed Gin, Dry Curacao, Lemon Juice, Simple Syrup, Egg White
- HAPPY HOUR WITH CASEY JONES**.....\$14
Mi Campo Tequila, Triple Sec, Lime Juice, Charcoal, Hibiscus Salt
- MSMD**.....\$14
House made Banana Custard Liqueur, Villon, Bubnu Rum, Vanilla Wafer
- HOW LONG IS FOREVER**.....\$14
Aguavit, Suze, Carrot, Lime, Ginger, Red Cabbage
- KNOOP STATE OF MIND**.....\$16
Maker's Mark Bourbon, St. George Spiced Pear, Lemon Juice, Simple Syrup, Malbec Float, Egg White
- SAGE ADVICE**.....\$15
Sweet Potato Infused American Vodka, Black Tea Sage Syrup, Lemon Juice, Egg White
- SMOKEY COCCHI**.....\$15
Ojo De Tigre Mezcal, Cocchi Americano, Lemon Juice, Angostura Bitters
- BASIC INSTINCT**.....\$16
Chai Infused Cachaca, Bourbon Cream, Espresso, Coffee Liqueur, Pumpkin Spiced Syrup

PATIO CLASSICS

- WHITE LADY**.....\$14
Tanqueray, Orange Liqueur, Lemon Juice Egg White
- BETWEEN THE SHEETS**.....\$14
Plantation 3 Star, Cognac, Triple Sec, Lemon Juice
- MOJITO**.....\$14
Plantation 3 Star, Raw Sugar, Lime Juice, Soda Water Mint
- PALOMA**.....\$14
Hornitos, Lime Juice, Grapefruit Soda, Salt

WINE LIST

- REDS**
- Shadow Ridge Cabernet.....\$15 / \$60
- Donati Claret.\$13 / \$52
- Bread And Butter Pinot Noir.....\$12 / \$48
- Piatelli Malbec.....\$12 / \$48
- Locations Red Blend.....\$15 / \$60

WHITES

- Sterling Chardonnay\$10 / \$40
- Mary Taylor Bordeaux Blanc.....\$10 / \$40
- Barone Fini Pinot Grigio.....\$12 / \$48

ROSE (all day)

- All Day Rose.....\$9 / \$36
- Domaine Houchart.....\$12 / \$48
- Villa Wolf Sparkling Brut Rose.....\$13 / \$52

\$8 HAPPY HOUR WINES

- Cabernet, Malbec, Vihno Verde, Rose, Brut

DRAFT BEER

- Mahou Cinco Estrellas.....\$8
- Mitten Imperial Peanut and Cracker Jacks.....\$8
- Metazoa Trash Panda Coffee Blonde.....\$8
- Stormcloud Raimmaker Belgian Pale.....\$7.5
- Cigar City Jai Alai IPA.....\$8
- Big Lake Cerveza.....\$6
- Founders Solid Gold.....\$8
- Shorts Soft Parade Fruit Ale.....\$8
- Founder's Green Zebra Watermelon Gose.....\$7.5
- Blakes Imperial Berry Cider.....\$8
- Spaten Lager.....\$8
- Founders Vanilla Porter.....\$8
- Perrin Blackberry IPA.....\$7
- Saugatuck Bonfire Brown.....\$7.5
- New Holland Tangerine Space Machine.....\$8
- LA FREEWAY - Draft Cocktail..... \$MKT

BOTTLES AND CANS

- Bud Light.....\$6
- Miller Lite.....\$6
- Coors Light.....\$6
- Modelo.....\$7
- Stella.....\$7
- Bells Two Hearted.....\$7
- Founder's All Day West Coast.....\$7
- Long Drink.....\$7
- White Claw.....\$7
- High Noon.....\$7

* * All parties of 6 or more will be subject to an automatic 20% gratuity.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.