



DESSERTS

Cheese Fondue for Two \$16

walnut raisin bread, soft pretzels, asian pear, brandied cherry
gelée

Milk Chocolate Crunch Cake \$11

brûléed bananas, passion fruit gelato, bourbon caramel

Goat's Cheese Custard \$11

lake anna honey, crispy quinoa, pineapple three-way

Black & Tan Donuts \$10

pale ale beignets, stout-chocolate filling

Soufflé of the Moment \$11

ice cream, fruit compote

Mexican Chocolate Tart \$11

cajeta, house-made fluff, cacao nib chantilly

'Milk' & Cookies \$14

warm cookies with a cacao egg cream

Drunken Drumstick \$10

vanilla ice cream, sugar cone, chocolate shell, peanuts

Prix Fixe \$22

amuse bouche, today's special, and petites fours
chef's choice of wine, cocktail of beer

THREE HORSEMAN \$ 10

(Tap Cocktails)

Sazerac

old overholt rye, absinthe, peychaud's bitters, orange peel
gomme

El Dorado

pisco, yellow chartreuse, pineapple, lemon, peychaud's bitters

Negroni Amaro

st. georges rye gin, montenegro campari, orange peel

BURLESQUE COCKTAILS \$ 11

Riverstone Slushies

ice wine with aperol, seasonal fruit & nectar, shaved riverstone ice

Double Down

rye, rose bitters, b-grade maple syrup, ruby red grapefruit

Cake Shake

homemade cake & ice cream, dark rum, velvet fulerum, cocoa

Peep Show

genever, pimms, cucumber, darjeeling black tea, ginger beer

Irish Goodbye

Irish whiskey, absinthe, rich espresso, raw sugar, cream with star anise

Passing Stranger

pisco, yellow chartreuse, pineapple gomme, lemon, burlesque bitters

The Dude

vodka, rum, cognac, egg cream, mole cacao bitters

Empty Promise

bourbon, apricot liqueur, stone fruit nectar, mint, ginger

Dirty Shirley

gin, burlesque bitters, ginger ale, brandied cherries, cotton candy

RACY BUBBLES \$9

Cherry Bomb

bourbon, cherry heering liqueur, lemon, prosecco, angostura bitters

Street Corner Girl

rum, kalani coconut liqueur, pineapple nectar, grenadine Lime,
champagne

Gipsy Eyes

vodka, crème de violet, cherry liquor, lemon, lavender bitters, champagne

The Madame

rye, peach liqueur & nectar, ginger, lemon and prosecco

SPARKLING WINE

Prosecco – Zardetto, Italy \$7 *****On Draft**

Blanc De Blanc – Louis Paul, Loire France \$8

Champagne Brut Rose – Marquis De La Tour, France \$8

Cava Brut Reserva – Juve Y Camps, Spain \$12

Cava Brut Rose – Juve Y Camps, Spain \$14

Brut Champagne – Lanson Black Label, Champagne France \$112 bottle

WHITE WINE

Maculan Pino & Toi – Pinot Grigio Blend, Italy \$7/\$28

Clean Slate Riesling – Dry Riesling, Germany \$8/\$32

Rose – Jean-Luc Colombo, France \$9/\$36

Chardonnay – Benziger, Carneros CA \$10/\$40

Gruner Veltliner – Lois, Austria \$12/\$48

RED WINE

Pinot Noir, Gravelly Ford, CA \$7/\$28

Cotes Du Rhone - Chateau de Montfaucon, France \$8/\$32

Cabernet Franc - Steele, CA \$10/\$40

Grenache/Mouvedre - The F Bomb, CA \$10/\$40

Malbec Blend - Amalaya, Central Argentina \$11/\$44



BAR BITES

cheese board, house-made semolina crackers, marinated figs \$14
chorizo stuffed dates, chive cream \$9
tasso-cheddar straws \$7
flavors of popcorn \$6

BEER ON DRAFT

peroni, \$6 – bells two hearted \$8 – wild wolf blond hunny \$7
– stiegl grapefruit radler \$6

BEER BOTTLES

amstel light \$6 – duclaw sweet baby jesus peanut-chocolate \$7 –
lindemans casis \$12 – delerium tremens \$12 – weihenstephaner
dunkel 16.9 oz \$10 – bison chocolate stout \$8 – eggenberg
hopfenkonig pilsner \$6

BEER CANS

avery ellie's brown \$5 – jack's cider \$5 – anderson valley \$5 – dales \$5 –
pbr \$3

SODA \$3

(Main Root 100% Sugar Cane Soda)

mexican cola – mexican diet cola – root beer – sasparilla – lemon/lime
tonic –
spicy ginger beer – ginger ale

HOUSE-MADE DRINKS \$5

rosemary lemonade – housemaid cranberry – fresh grapefruit juice –
fresh oj –
ginger-peach beer

ESPRESSO DRINKS

espresso \$2 – americano \$2.5 – cappuccino \$3.5 – latte \$4