MENU

• WINGS $15 •

6 JUMBO CRISPY WINGS. SERVED WITH A SIDE OF FRIES,
CARROT AND CELERY STICKS
WING SAUCE OPTIONS:

GARLIC PARMESAN
BUFFALO
MANGO HABANERO
LEMON PEPPER (DRY)
ORANGE GOJUCHANG (DRY)

• SHORT RIB SMOTHERED FRIES $19 •

SLOW BRAISED BEEF SHORT RIB ON TOP OF SKIN ON FRIES,
SMOTHERED IN A WHITE CHEDDAR HATCH CHILI SAUCE

• IRISH NACHOS $18 •

THICK CUT POTATO CHIPS TOPPED WITH BRAVO SAUCE,
CRISPY PORK BELLY BURNT ENDS, SOUR CREAM AND CHIVES

• WAGYU SMASH BURGER W/ FRIES $18 •

WAGYU SMASHED BEEF PATTY, SHAVED ONIONS, PICKLES,
TILLAMOOK CHEDDAR CHEESE, GARLIC SPREAD TOASTED BRIOCHE BUN

• DOUBLE BACON CHEESEBURGER $23 •

TWO 6 OZ BRISKET AND CHUCK BLEND PATTIES, TILLAMOOK CHEDDAR,
CHEESE, GARLIC SPREAD, HABANERO ONION JAM, APPLEWOOD SMOKED
BACON ON BRIOCHE BUN. SERVED WITH ONION RINGS

• SPANISH CHORIZO FLATBREAD $18 •

CHORIZO, MANCHEGO CHEESE, PESTO, ARUGULA, RED ONIONS,
TOPPED WITH A BALSAMIC GLAZE

• ROOT BEER FLOAT $9 •

SERVED A WITH WARM COOKIE

LIBATIONS $15

THE W OLD FASHION
DICKEL 8 YR HOUSE OLD FASHION UPGRADED WITH
DICKEL 8YR BOURBON AND BROWN SUGAR

WORTHINGTONS MULE
WORTHINGTON'S OWN PEACH MOSCOW MULE WITH KETEL ONE VODKA

JAPANESE BOILER ROOM
A JAPANESE LAGER WITH A SIDE OF APEROL
TO DROP IN AS A SHOOTER AND ENJOY

LYCHEE COCONUT MARTINI
INDULGENT BELVEDERE VODKA MARTINI WITH SILKY COCONUT
AND LYCHEE FLAVOR

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CLASSIC COCKTAILS $15

OLD FASHION
MADE WITH BOURBON OR RYE WHISKEY, LIGHTLY SWEETENED WITH SUGAR
AND AROMATISED WITH BITTERS

MANHATTAN
MADE WITH WHISKEY, SWEET VERMOUTH, AND BITTERS.
EMERGING IN THE 1860S-1870S, THE MANHATTAN IS REGARDED AS THE FIRST
"MODERN COCKTAIL"

NEGRONI
COMPOSED OF GIN, SWEET VERMOUTH AND CAMPARI, THE NEGRONI IS THE
CLASSIC THREE-INGREDIENT COCKTAIL YOU SHOULD ABSOLUTELY MASTER

MARTINI
A CLASSIC MARTINI IS MADE FROM GIN AND VERMOUTH AND GARNISHED
WITH EITHER AN OLIVE OR LEMON TWIST. IT HAS A REPUTATION AS ONE OF
THE MOST POPULAR MIXED ALCOHOLIC DRINKS IN THE WORLD

ESPRESSO MARTINI
A SUMPTUOUS MIX OF VODKA, COFFEE LIQUEUR AND ESPRESSO. WHO
WOULD HAVE THOUGHT VODKA AND ESPRESSO GO SO WELL TOGETHER?
IT'S RICH, INDULGENT AND CREAMY AND THE SHOT OF ESPRESSO WILL GIVE
YOU THAT BOOST OF ENERGY IF YOU ARE FLAGGING AFTER A BUSY DAY!

COSMOPOLITAN
THE DRINK WAS INVENTED IN THE 1930S, BUT ROSE IN POPULARITY IN THE
1990S. IT BECAME EVEN MORE FASHIONABLE AFTER IT WAS FREQUENTLY
FEATURED ON SEX AND THE CITY

MARGARITA
IS THERE ANYTHING BETTER THAN A CLASSIC MARGARITA?

TOM COLLINS
THE ORIGINAL CREATION OF THE COCKTAIL IS CREDITED TO JOHN COLLINS,
A BARTENDER THAT WORKED AT LIMMER'S HOTEL IN LONDON. COLLINS
POSSESSED CHARISMA AND A FRIENDLY PERSONALITY THAT MADE HIM
WELL KNOWN IN THE LONDON BAR SCENE

BEER & HARD SELTZERS

CANNED
$8
MODELO ESPECIAL
CORONA
PACIFICO
BUD LIGHT
WHITE CLAW GRAPEFRUIT
WHITE CLAW CHERRY

DRAFT
MODELO NEGRA $8
HAZY LITTLE THING IPA $9
805 $9
MICHELOB ULTRA $8
MANGO CART $8
STELLA ARTOIS $8

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