


## Wings

Bbq \$10.00

Buffalo \$10.00


 Lemon Pepper \$10.00

Honey Mustard \$10.00

## Starters

 Corn Dog \$3.00

 Cheese Curds \$8.00

 Onion Rings \$7.00

Fries \$6.00

Alapeño Poppers \$8.00

Zucchini Sticks \$8.00

Chick Basket With Fries \$10.00

## Extras

Guac \$1.00

Nacho Cheese \$1.00

Nopales \$1.00

## The Sauces

Bbq

Buffalo

Ranch

Ketchup

Mustard

Chipotle Aioli

 Lemon Pepper

Honey Mustard

Valentina

Salsa Roja

Salsa Verde

## The Classics

Tacos \$3.00

Quesadillas \$10.00

Pick Your Protein

Chicken

Shrimp

Carne Asada

Al Pastor

Veggie Meat

Zucchini

## The House Favorites

Tuna Ceviche \$10.00

W/ 3 tostadas + valentina

Burritos \$10.00

Loaded Fries \$10.00

## Spring Cocktails

Death By Sexy \$12.00

Plantation pineapple rum, golden falernum, passion fruit, lime, orange bitters

Watermelon Lemon Drop \$12.00

Deep eddy lemon, absolut watermelon, lemon, watermelon nectar, tajin rim with cucumber

Guns And Roses \$13.00

Bulleit rye, heirloom creme de flora, strawberry syrup, egg white, lemon, angostura & cherry bitters

Riot Act \$13.00

Monopolowa gin, aperol, green chartreuse, lime juice

Pinap Berry \$10.00

Flor de cana&plantation pineapple rums, pineapple, lemon

El Pajarito "The Little Bird" \$12.00

Tequila or mezcal, aperol, grapefruit, oj, lime, agave, & salt. Chamoy & tajin rim, with tamarindo

## Sazerac Staples

Sazerac \$13.00

Sazerac rye, maison rouge cognac, demerara syrup, peychaud bitters, absinthe rinse, lemon peel

Manhattan \$10.00

Bourbon or rye, drapo sweet vermouth, angostura bitters, luxardo cherry

Smokin' Berries \$12.00

Mezcal, drambuie, blackberry puree, ume, peychaud bitters

Old Fashioned \$10.00

Buffalo trace, overholt rye, demerara syrup, angostura bitters