

# Classics & *Originals*

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**1862 SOUR** 15

*bourbon, powdered sugar, lemon*

**GOLDEN GROVE** 14

*bourbon, apricot, lemon, basil,  
egg white\**

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**1895 OLD FASHIONED** 17

*elijah craig rmd group private barrel bourbon,  
demerara syrup, angostura bitters*

**RUSTIC OLD FASHIONED** 20

*knob creek rmd group private barrel rye,  
amaro nonino, banana liqueur, angostura bitters*

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**1915 LAST WORD** 17

*gin, green chartreuse, maraschino liqueur, lime*

**GARDEN PARTY** 17

*gin, fennel, chamomile, celery,  
cucumber, lime*

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**1927 MOJITO** 15

*white rum, lime, mint, effervescence*

**SNOW ON THE BEACH** 16

*coconut rum, fernet, pineapple, lime,  
mint, nutmeg*

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**1938 MARGARITA** 17

*tequila blanco, agave, lime*

**TRAIL BLAZER** 16

*tequila blanco, mezcal, mango,  
habanero, lime*

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**1990 ESPRESSO MARTINI** 17

*vodka, coffee liqueur, espresso*

**FRONTIER ROAST** 18

*patron RMD private barrel reposado,  
orange liqueur, coffee liqueur, cold brew,  
orange vanilla crema*

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\*vegan option available

# SIGNATURE COCKTAILS

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**TRADE WINDS** 15

*coconut rum, brown buttered spiced rum, dark rum, orange liqueur, cinnamon, guava, pineapple, lime*

**SPICY INTENTIONS** 15

*vodka, serrano chile, cherry tomato, basil, olive brine, lime*

**PORCH SWING** 17

*bourbon, blueberry, lemon, black walnut bitters*

**KIWI SANGRIA** 15 40

*white wine, vodka, kiwi, white grape, lime, tonic*

**LAVENDER HAZE** 18

*butterfly pea infused vodka, lemon, simple syrup*

**A LOVER'S FLANNEL** 17

*vodka, cucumber, mint, strawberry, lemon, egg white\**

— **NON ALCOHOLIC** —

**FUCHSIA RUSH** 12

*red bull tropical, dragon fruit, lemon*

**RIZZ FIZZ** 14

*ritual zero proof gin, passion fruit, lemon, egg white\**

**BASIC SWITCH** 14

*ritual zero proof whiskey, apple spice, orgeat, lemon*

**PRAIRIE BREEZE** 14

*rustic root's signature slushie, asian pear, prickly pear, tepache, cranberry*

*enjoy with vodka, sonrisa rum, tequila, or watertown coconut whiskey \$17*

**HOUSE-MADE LEMONADE** 8

*lavender & butterfly pea, lemon, sugar*

\*vegan option available

# WINE

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## REDS

	<i>gls</i>	<i>btl</i>
<b>DOUGH</b> <i>Pinot Noir - Central Coast</i>	<b>12</b>	<b>35</b>
<b>THE EXPLORER</b> <i>Merlot - Washington</i>	<b>16</b>	<b>54</b>
<b>ALTA VISTA</b> <i>Atemporal - Mendoza</i>	<b>11</b>	<b>31</b>
<b>MONTE REAL RIOJA CRIANZA</b> <i>tempranillo blend-rioja, spain</i>	<b>13</b>	<b>39</b>
<b>DAOU "DISCOVERY"</b> <i>Cabernet Sauvignon - Paso Robles, California</i>	<b>16</b>	<b>52</b>
<b>HONEST THIEF</b> <i>Cabernet Sauvignon - Paso Robles, California</i>	<b>17</b>	<b>54</b>
<b>LA CANIETTE</b> <i>Rosso Bello - 2021 - Italy</i>	<b>14</b>	<b>46</b>
<b>TERRA D'ORO</b> <i>Petite Sirah - 2020 - Amodor Coast</i>		<b>41</b>
<b>MONTINORE ESTATE</b> <i>Pinot Noir - 2021- Willamette Valley</i>		<b>49</b>
<b>KLEE</b> <i>Pinot Noir - 2021 - Willamette Valley (organic)</i>		<b>49</b>
<b>NEYERS</b> <i>Cabernet Sauvignon - Napa Valley, California</i>		<b>123</b>
<b>MONTE REAL</b> <i>Grancha - 2021 - Rioja</i>		<b>56</b>
<b>GROUNDLED BY JOSH PHELPS</b> <i>Cabernet Sauvignon - 2021 - Paso Robles, California</i>		<b>39</b>
<b>THE FABELIST 067</b> <i>Tempranillo - California</i>		<b>46</b>
<b>SEGHESIO OLD VINES</b> <i>Zinfandel - 2022 - Napa Valley, California</i>		<b>70</b>
<b>VINO LAURIA</b> <i>Nero D'Avola - 2017 - Sicilan (organic)</i>		<b>60</b>

\*vintages subject to change

# WINE

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## SPARKLING

gls    btl

<b>SPELLBOUND</b> <i>Prosecco Brut - Italy</i>	<b>11</b>	<b>32</b>
<b>HAMPTON WATER</b> <i>Sparkling Rosé - France</i>	<b>15</b>	<b>53</b>
<b>SANINO GRAGNANO</b> <i>Sparkling Red - Italy (organic)</i>	<b>13</b>	<b>39</b>
<b>MOËT &amp; CHANDON</b> <i>187ml - Champagne, Brut - France</i>	<b>19</b>	
<b>CHANDON BRUT</b> <i>Sparkling Rosé - California</i>		<b>63</b>
<b>PERRIER-JOUËT</b> <i>Blason Rosé - Champagne, Brut - NV</i>		<b>126</b>
<b>JOSEP VENTOSA</b> <i>Cava Brut - Spain (organic)</i>		<b>44</b>
<b>ARGYLE BRUT</b> <i>Sparkling Wine - Willamette Valley</i>		<b>58</b>

## WHITES

<b>BOLLINI TRENTO</b> <i>Pinot Grigio - Italy</i>	<b>11</b>	<b>31</b>
<b>CHARLES KRUG</b> <i>Sauvignon Blanc - St. Helena</i>	<b>12</b>	<b>42</b>
<b>ABBONDANZA</b> <i>Pecorini - Italy (Organic)</i>	<b>14</b>	<b>41</b>
<b>EMBANKMENT</b> <i>Chardonnay - Russian River</i>	<b>14</b>	<b>49</b>
<b>CAKEBREAD</b> <i>Chardonnay - Napa Valley, California</i>	<b>17</b>	<b>87</b>
<b>BIDDIZZA</b> <i>Orange Blend- Sicily, Italy (Organic)</i>	<b>14</b>	<b>49</b>
<b>BIELER PERE &amp; FILS</b> <i>Rosé - France</i>	<b>12</b>	<b>29</b>
<b>DOMAINES SCHLUMBERGER</b> <b>LES PRINCES ABBES</b> <i>Riesling-Alsace, France</i>		<b>53</b>
<b>PASCAL JOLIVET ATTITUDE</b> <i>Sauvignon Blanc - 2022 - Loire Valley</i>		<b>57</b>
<b>NEYERS</b> <i>Chardonnay - 2022 - Sonoma Valley, California</i>		<b>53</b>
<b>TERRE BRULEE</b> <i>Chenin Blanc - 2021 - South Africa</i>		<b>42</b>
<b>EITELSBACHER</b> <b>KARTHÄUSERHOFBERG</b> <i>Riesling Kabinett - Mosel, Germany</i>		<b>52</b>
<b>WHITE QUEEN</b> <i>Chardonnay - 2022 - Sonoma Valley, California - (Organic)</i>		<b>53</b>

# BEER

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## BOTTLES & CANS

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<b>JUNESHINE (ROTATING FLAVORS)</b> HARD KOMBUCHA - 6.0%	9
<b>PACIFICO</b> MEXICAN LAGER - 4.4%	9
<b>COORS LIGHT</b> LIGHT LAGER - 4.2%	9
<b>GUINNESS</b> IRISH DRY STOUT - 4.2%	9
<b>BUD LIGHT</b> LIGHT LAGER - 4.2%	9
<b>BALLAST POINT SUPER LAGER</b> MEXICAN LAGER - 5.6%	9
<b>BALLAST POINT SCULPIN</b> (ROTATING FLAVORS)	9
<b>SAM ADAMS JUST THE HAZE</b> NON-ALCOHOLIC IPA - 0.5%	9
<b>CORONA</b> NON-ALCOHOLIC LAGER - 0.0%	9
<b>RED BULL</b> <i>choice of: regular, sugarfree, red edition, yellow edition</i>	6

## DRAFTS

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<b>GRAPEFRUIT SCULPIN</b> IPA - 7.0%	10
<b>IMPERIAL SCULPIN</b> IMPERIAL IPA - 9%	10
<b>BALLAST POINT CALIFORNIA KÖLSCH</b> KÖLSCH - 5.2%	10
<b>STONE DELICIOUS IPA</b> IPA - 7.7%	10
<b>HARLAND HAZY</b> HAZY IPA - 6.5%	10
<b>COCO ONO</b> BLONDE ALE - 4.5%	10
<b>ALESMITH .394</b> PALE ALE - 6.2%	10
<b>SAM ADAMS BOSTON LAGER</b> VIENNA LAGER - 5%	10
<b>BAY CITY FIESTA ISLAND</b> HAZY IPA - 5.4%	10
<b>SALTY CREW</b> BLONDE ALE - 4.5%	10
<b>FIRESTONE 805</b> BLONDE ALE - 4.7%	10
<b>MODELO ESPECIAL</b> MEXICAN LAGER - 4.5%	10
<b>MICHELOB ULTRA</b> LIGHT LAGER - 4.2%	10
<b>STELLA ARTOIS</b> BELGIAN LAGER - 5.0%	10
<b>ESTRELLA JALISCO</b> MEXICAN LAGER - 4.5%	10
<b>ROTATING SEASONAL DRAFT</b> PLEASE INQUIRE ABOUT OUR ROTATING SEASONAL TAP	10

# DESSERTS

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## BANANA PUDDING

WHIPPED BANANA, VANILLA  
WAFERS, WHIPPED CREAM

9.95

## CARROT CAKE

FOUR LAYER SPICED CARROT CAKE,  
HOUSEMADE CREAM CHEESE  
FROSTING, CRUSHED WALNUTS

13.50



## CHOCOLATE POT DE CRÉME

DARK CHOCOLATE, SEA SALT,  
WHIPPED CREAM, CHOCOLATE

9.95



## CAST IRON COOKIE

SHARE A WARM CHOCOLATE CHIP &  
TOASTED WALNUT COOKIE TOPPED  
WITH VANILLA ICE CREAM &  
CARAMEL SAUCE

17.95

