

Bar Menu

*served at the bar only

POTSTICKERS

Pan-fried chicken dumplings served with a spicy soy sauce

SPINACH & ARTICHOKE DIP

Three melted cheeses, artichoke, spinach, onions and roasted bell peppers with tortilla chips

JALAPEÑO CHEESE DIP

Tillamook sharp cheddar cheese spread with jalapeños served cold with tortilla chips

POPCORN CHICKEN

Bite sized pieces of breaded chicken with a buffalo sauce and ranch or bleu cheese

BRUSCHETTA

Crostinis topped with a Roma tomato and basil topping

MARGARITA FRIES

Shoe-string french fries sprinkled with a citrus salt

SHISHITO PEPPERS

BRATWURST

Bratwurst grilled and served on a bed of sauerkraut, sauteed onions and jalapeños

G-CHARRONES

Fried pork rinds sprinkled with our famous margarita salt

QUESO PASSERO

A large bowl of chile con queso with ground beef and chips

LAMB LOLLIPOPS

Lamb loin chops served with a honey mint glaze

Bar Drinks

MODELO

NEGRA MODELO

ESPOLON

APPLETINI

Happy Hour

4pm - 7pm daily

\$1.00 off beer and wells

Wine

CABERNET

Casa Lapostolle (Chile)

Cupcake (USA)

MERLOT

181 (USA)

Heron (USA)

PINOT NOIR

Mark West (USA)

OTHER REDS

Peachy Canyon Zinfandel (USA)

Diseño Malbec (Argentina)

CHARDONNAY

Cupcake (USA)

Coppola (USA)

OTHER WHITES

Kung Fu Girl (USA)

Caposaldo Pinot Grigio (Italy)

Cavit (USA)

SPARKLING

Bellafina Prosecco (Italy)

Martinis

CUCUMBER MARTINI

Kru cucumber vodka muddled in fresh cucumber with a splash of freshly squeezed lime juice, served with a chile salted rim.

EAU-DE-VIE MARTINI

Rémy Martin V mixed with fresh lemon juice, simple syrup, served with a sugared rim and a lemon garnish.

STRAWBERRY FIELDS MARTINI

Enchanted Rock vodka and muddled strawberries and a splash of simple syrup.

LAVENDER-TINI

HpnotiQ infused brandy with a splash of peach liqueur and Malibu coconut rum mixed with cranberry juice and sweet n' sour mixed with black berries as garnish.

BLUE LEMON DROP MARTINI

Stoli Blueberry vodka shaken with Absolut Citron vodka, blue curaçao and sweet n' sour served with a sugared rim.

Specialty Drinks

TEXAS MULE

Absolut Texas Cucumber & Serrano Chili infusion vodka with a splash of simple syrup, fresh lime juice and ginger beer.

OLD FASHION

Coarse sugar muddled over orange and cherries with Makers Mark Bourbon whiskey and a hint of bitters.

TEQUILA AL FRESCO

Casamigos Blanco Tequila with fresh grapefruit juice, a splash of grapefruit soda and topped with Campari.

GIN BASIL SNAP

Muddled basil with Bombay Sapphire Gin, splash of lemon juice, simple syrup and club soda.

REAL MCCOY

Absolut Citron vodka with a splash of fresh lemon juice, lime juice, St. Germain ginger liqueur and ginger beer.

THE CHAMBORD KAMIKAZE

Grey Goose vodka and Cointreau orange liqueur with freshly squeezed lemon juice, simple syrup and a splash of Chambord raspberry liqueur.

PRINCESS PEACH

Absolut Peach vodka and X-Rated fusion liqueur, lime juice, simple syrup, with a splash of cranberry juice.

SOUTHERN BREEZE

Southern Comfort with freshly squeezed lime juice, simple syrup and Cointreau orange liqueur.

CUCUMBER-RITA

Espolon tequila and triple sec muddled with freshly squeezed lime juice in a salted chile rim glass.

G2 PUNCH

Absolut raspberry vodka, peach flavored liqueur, Malibu coconut rum mixed with cranberry juice, OJ and red bull.

TAMARINDO SHOT

Absolut mango vodka mixed with peach liqueur, melon liqueur, freshly squeezed lime juice, OJ, simple syrup and green Tabasco in a chile salted rim glass.

CAIPIRINHA

Cachaça muddled with lime and sugar.

SANGRIA

Red or white made with fresh fruit.