

COCKTAIL MENU

- 6 -

Bellini

sparkling wine and your choice of puree
peach • pomegranate • pear • blood orange

Bloody Mary

vodka, house made bloody mix,
pickled vegetable

Mimosa

sparkling wine, fresh o.j.

- 9 -

Palma Fizz

salt city vodka, ginger, lime, rose

Strawberry Daiquiri

distillery 36 rum, lime, strawberry

- 10 -

Royal Smile

lairds applejack brandy, beehive gin, apple

Gold Rush

buffalo trace bourbon, dickel rye, lemon, mint

Desert Rose

lunazul reposado, aperol, dolin rouge

Fancy Free

dickel rye, buffalo trace bourbon, angostura

Life After Death

courvoisier, absinthe, sparkling wine, lemon

- 11 -

Vesper

boodles gin, salt city vodka. cocchi Americano

COCKTAIL MENU

CIDER

Angry Orchard Cider • 6

new york | 355 ml | 5%

BREWS

Featured Beer

Double Skull Doppelbock Lager • 12

salt lake city | 650 ml | 9.0%

Sierra Nevada Kellerweis Heffe • 7

california | 355 ml | 5.0%

Oskar Blues Dales Pale Ale • 6

colorado | 12 oz can | 6.5%

Anchor Steam Lager • 7

california | 355 ml | 5.0%

Park City Imperial Pilsner • 6

utah | 355 ml | 7.7%

Lagunitas IPA • 6

california | 355 ml | 6.2%

Anderson Valley Barney Flats

Oatmeal Stout • 8

california | 355 ml | 5.8%

COCKTAIL MENU

BUBBLES

Prosecco • 9 / 45

Zonin Winery, Veneto, IT | white flowers, apple

Brut Rose • 9 / 45

Conde de Subirats, Cava, SP | pomegranate, orange

Brut Classic • 12/ 60

Chandon, California | apple, pear, hint of spice

WHITES

Pinot Gris • 8 / 40

Willow Crest Estate Grown, Yakima Valley WA
melon, orange blossom, pear

Vino Verde • 8 / 40

FVine, Portugal
slightly effervescent, accented with apple and citrus

Sauvignon Blanc • 12/ 60

Zampato, Vipavska Valley, Slovenia
Hand picked grapes. Dry, medium body, citrus fruits.

Chardonnay • 10 / 50

Waterbrook, Columbia Valley, WA
aromas of vanilla and pineapple, taste of pear, apple

ROSES

Syrah Blend • 9/ 45

Charles & Charles , Columbia Valley, WA
wild raspberry, cherry and rose

Red Blend • 10/ 50

Le Saint Andre, Figuiere, France
peach, orange zest and white flowers

COCKTAIL MENU

REDS

Pinot Noir • 9 / 45

Angeline | CA |
fresh cranberry, orange zest

Red Blend • 8 / 40

Rutherford Rhiannon, CA
lush, blackberry, long finish

Zinfandel Sustainably Grown • 9 / 45

Artezin, Mendocino, CA
boysenberry, cherry, pepper

Cabernet Sauvignon • 10 / 50

Salvestrin Cult, Napa Valley, CA
ripe red fruits, clove, spice

Orin Swift Locations CA-4 • 12 / 60

black fruits, peppery, velvet tanni

SPIRITS

Vodka

Ketel One • 7 Salt City Vodka • 6

Gin

Boodles • 6 Beehive Jack Rabbit • 7

Tequila

Lunazul Blanco • 6 Lunazul Reposado • 7

Rum

Distillery 36 • 8 Myers Dark • 7 Bacardi Silver • 6

Whiskey

Jameson Irish • 7 Pigs Nose Blended Scotch • 10

Dickel Rye • 6 High West Double Rye • 9

High West American Prairie Bourbon • 10

Buffalo Trace Bourbon • 6

COCKTAIL MENU

DESSERT

- 8 -

Chocolate Pot de Crème
caramelized banana, whipped cream

Vanilla Pound Cake
macerated strawberries, toasted almonds

Carrot Cake Cheesecake
ginger syrup, candied walnuts

Affogato
Espresso, daily gelato and housemade cookie

- 4 -

Assorted Gelatos and Sorbets
daily selections

NIGHT CAPS

all dessert wine pours are 2.5 oz

- 7 -

Port
fonseca bin no. 27 | Portugal
Muscat
kourtaki samos | Greece

- 6 -

Fernet Branca
amaro | Italy

Bailey Irish Cream
liqueur | Ireland