

Liquor List

Vodka

3 OLIVES RASPBERRY
44 NORTH HUCKLEBERRY
44 NORTH NECTARINE
ABSOLUTE
BELVEDERE
CHOPIN
COLD SPRINGS LEMON
FIREFLY SWEET TEA
GREY GOOSE
GREY GOOSE PEAR
KETLE ONE
LOLO CREEK
NIKOLAI
PEARL CUCUMBER
PEPPER VODKA
SMIRNOFF VANILLA
STILLWORKS
STOLI
STOLI STRAWBERRY
TITOS
WILD ROOTS HUCKLEBERRY
WILD RYE VODKA

Gin

ABBAY GIN
AVATION
BEEFEATER
BOMBAY SAPPHIRE
EMPRESS (LAVENDER)
GREAT GREY
GULCH GUARDIAN
HENDRICKS
OLAFFSON
POTTERS
RUBY RIVER
SKADI AQUAVIT
TANGURAY

Rum

BACARDI SILVER
CALYPSO
CAPTAIN MORGAN
DON Q 151
DON Q COCO
DON Q LIMON
FLINTLOCK RUM
MYRES DARK RUM
ZAYA 17 YR

Tequila

CASAMIGOS BLANCO
CASAMIGOS REPOSADO
CORRALEJO ANEJO
CORRALEJO BLANCO
CORRALEJO REPOSADO
DULCE VIDA
DUCLE VIDA GRAPEFRUIT
HORNITOS REPOSADO
MILAGRO SILVER
PATRON SILVER
SIETE ANEJO
TANTEO HABENERO
TANTEO JALAPENO
TORADA GOLD
VIDA MEZCAL

Brandy

CHRISTIAN BROTHERS
COURVOISIER VS
DOM B&B
DOM BENEDICTINE
HENNESSY VS
REMY XO
ST. REMY VSOP

White Wine Glass

Imagery - Chardonnay 10 14 36

California - green apple, citrus and melon

Martin Ray - Chardonnay 11 16 36

California- fresh pear, white flowers, light oak

Riff - Pinot Gris 9 12 36

Italy - light, crisp, refreshing

Baroni Fini- Pinot Gris 10 14 36

Italy- citrus, crisp, refreshing, floral

La Playa - Sauvignon Blanc 8 11 28

Chile- citrus, fresh pineapple, touch of lavender

Oxford Landing - Sauvignon Blanc 8 11 28

Australia - passionfruit, lemongrass

Hugl Weine - Gruner Veltliner 11 16 38

Austria - citrus, grapefruit, exotic tropical fruits

Elio Peronne - Moscato 9 12 23

Italy- white peach, orchard fruit, classy

Bex - Riesling 9 12 32

Germany- delicate, zesty, mandarin orange

Red Wine Glass

Coto de Hayas Garnacha-Syrah 7 10 25
Spain- smooth, rich and round, jammy

Pike Road Pinot Noir 11 16 40
Oregon- spicy vanilla, bright, juicy

Amona Tempranillo - Rioja 9 12 32
Spain - soft tannin, fresh berries, plum

Sean Minor - Cabernet Sauvignon 9 12 32
California- heavy, mocha, blackberries

Aruma Malbec 9 12 32
Argentina- burst of dry fruit, juicy, raspberry

La Storia - Merlot 13 18 40
California - dark cherry, plums, herbal

Domaine de l'Arnesque - Red Blend 12 17 36
France- ripe black fruit and sun warmed earth

Chevalier du Grand - Cabernet Franc 9 13 28
France- raspberry, cherry, rustic tannins

Josh Craftsman's Collection Cabernet 10 14 35
California - black cherries, blackberries, vanilla

Bubbly/Rose

Stoller- Rosé

Oregon- strawberry, orange, bright, zingy, floral

10 | 14 | 36

Cape Bleue - Rosé

France- fresh citrus, lavender, ripe strawberries

11 | 16 | 40

Lunetta - Prosecco Brut

Italy- apple, peach, and a hint of citrus zest

8

Chole - Prosecco

Italy - peach, green apple, citrus and floral

10 | 32

Monte Tondo - Garganega Frizzante

Italy- dry, crisp apple, lemon zest

10 | 36

Ballarin - Cremant De Bordeaux Brut

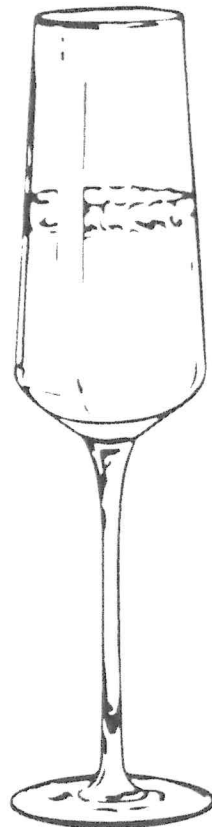
France- elegant, toasted spice, ripe stone fruit

48

J Cuvée - Sparkling

California- toasty, easy drinking light pear

68



Tap Beer

Elysian Space Dust IPA 6.5

Seattle, WA - 8.2% ABV

Sierra Nevada Pale Ale 6

Chico, CA - 5.9% ABV

Bozeman Brewing Bozone Amber 6

Bozeman, MT - 5.4% ABV

Kettle House Cold Smoke Scotch Ale 6.5

Missoula, MT - 6.5% ABV

Guinness Irish Stout Nitro 6.5

Dublin, Ireland - 4.2% ABV

Coors Light 6

Golden, CO - 4.2% ABV

Stella Artois 6.5

Belgium - 5.2% ABV

Outlaw Patio Pounder IPA 6.5

Bozeman, MT - 5% ABV

Happy Hour

3pm - 6pm

1/2 Off all draft beers \$3 Any single well drinks

\$4 happy hour red and white wine

\$3 Cocktails

Mai Tai

calypso rum, tropical
juices, myer's dark rum

Moscow Mule

vodka, lime squeeze,
ginger beer

Margarita

torada gold tequila,
triple sec, sweet and
sour, roses lime juice,
dash of OJ, salt rim

Long Island Iced Tea

desert island LIT liquor,
sweet and sour, splash
of coke

Appetizers

Fried Pickles 5.95

half pound of beer
battered pickle chips
fried to a golden brown
perfection and served with
spicy honey garlic sauce

Reuben Eggroll 6.95

crispy eggrolls filled with
house smoked pastrami,
brasised sauerkraut, and
swiss cheese with side of
russian dressing

Artichoke Dip 12.95

creamy spinach and
artichoke dip topped
with a cheese blend and
bread crumbs, served with
carrots, celery and corstini

Pork Tostada 15

pork carnitas, shredded
lettuce, red onions, pico
de gallo chipotle crema,
queso fresco, chimichurri
and fried tortillas

Captains List!

Each bottle of wine listed below are our last chance wines. Purchase these wines from your server for an additional 50% off the price shown!!

Steele - Cabernet Franc 35

Italy- white peach, orchard fruit, classy

Coto de Hayas Centenaria 38

Spain- smooth, luscious dark fruit, balanced

OPP - Pinot Noir 65

Oregon - earthy wood, chelan cherry, ginger

Indaba - Chenin Blanc 28

South Africa - vibrant, honeydew, tropical fruits

Boony Doon - Rose 36

California - wild strawberry, peach, guava

Durin Riveria Ligure di Ponente - Pigato 30

Italy - apricot, white peach, floral tea, citrus