

HAND CRAFTED LIBATIONS

\$16.00

Cherry Maple Woodford Sour

A classic sour with Woodford Reserve.

Traditional recipe including egg whites, lemon, a hint of cherry and Frangelico.

Jimmy's Manhattan

A smoky Laphroaig rinse to start things off.

Blanton's and Montenegro Amaro with old fashioned bitters and luxardo cherry.

The Last Word

A prohibition era cocktail for serious drinkers only!

Hendricks Gin, Chartreuse with a hint of luxardo cherry and lime.

Post-Prohibition Old Fashioned

Bulleit Rye, two types of bitters, sugar cube, orange and luxardo cherry.

Lavender Bee's Knees

St. George Botanivore Gin, honey and lemon.

A hint of Lavender bitters is what makes it the bee's knees.

Apricot Brandy Alexandra

Remy VSOP Cognac mixed with Crème de Cacao and apricot liquor make way for this delicious and creamy original.

SWEET SIGNATURES

\$16.00

Pumpkin Caramel Martini

Stoli Salted Carmel Vodka, house made pumpkin spice and Frangelico.

Mediterranean Mule

Absolut Elyx vodka, lime, ginger beer, and a dash of house made honey and fig puree.

Frizante

*Renwood Zinfinadel and a fruit medley.
Topped with bubbles.*

Fallen Leaf

50 Pounds Gin, pomegranate juice, blood orange, and a hint of basil.

SOUL WARMERS

\$16.00

Hot Buttered Rum

House made spiced butter paired with Papa's Pilar dark rum, its Hemmingway inspired and aged 24 years.

Tequila Toddy

*Featuring Casamigos Anejo
A hint of orange and a dash of sweet help finish things off.*

Winter Hot Cider

Jimmy's signature cider is paired with Van Gogh Vanilla Vodka and whipped cream.



WINES BY THE GLASS

REDS

Renwood, Old Vine Zinfandel

Amador County, California
\$14.00

**Mount Veeder
Cabernet Sauvignon**

Napa Valley, California
\$20.00

Dutton-Goldfield, Pinot Noir

Russian River, California
\$19.00

JC Cellars Smoke and Mirrors

Red Blend

Napa Valley, CA
\$16.00

**Prisoner "Thorn"
Merlot Blend**

Napa Valley, California
\$18.00

L'Espigouette Vacqueryras

Rhône, France
\$17.00

**Local and Rotating
Draft Handles**

\$8.00

Bottled Beers

\$8.00

Bud Light

Corona

Modelo Especial

Stella Artois

St. Pauli Non-Alcoholic

Firestone 805 Blonde Ale

Firestone Union Jack IPA

Sierra Nevada Pale

Sonoma 'The Anvil' Hard Cider



WINES BY THE GLASS

WHITES

Sonoma-Cutrer, Chardonnay

Russian River Valley, California
\$15.00

**Prisoner "Blindfold"
White Blend**

Napa Valley, California
\$16.00

Schmitt Sohne Piesporter Riesling

Mosel, Germany
\$12.00

Kim Crawford, Sauvignon Blanc

Marlborough, New Zealand
\$13.00

Bollini, Pinot Grigio

Trentino, Italy
\$11.00

ROSE

Espirit Gassier, Rosé

Côte de Provence, France
\$13.00

Chêne Bleu, Rosé

Crestet, France
\$21.00

SPARKLING

Mionetto, Prosecco DOC Brut

Veneto, Italy
\$11.00

Bouvet Brut, Non-Vintage

Loire Valley, France
\$14.00

Moët Split

Champagne, France
\$20.00



HAPPY HOUR

3PM - 5PM

Artisan Cheese and Charcuterie

*Chef's choice of artesian cheese and cured meats,
traditional accompaniments
\$20.00*

Meze Plate

*Hummus, tomato-cucumber salad, pita, house made
tapenade
\$18.00*

Grilled Peach and Fig Salad

*Mixed greens, smoked bleu cheese, almonds, balsamic
\$15.00*

Chicken Wings

*Whiskey glazed wings
with ranch, carrots, celery
\$12.00*

Keftedes

*Lentil tabbouleh, Greek ranch
\$14.00*

Kataifi Wrapped Feta

*Raisin oregano dressing, Greek organic honey
\$13.00*

Beverages

Featured Glass of Red or White Wine \$10.00
Bottled Beer \$5.00
Draft Beer \$6.00
Well Drinks \$9.00



DESSERT

Almond Daquoise

*Almond cake, raspberry jam, white chocolate mousse,
pomegranate sauce, Chantilly cream
\$10.00*

Lemon Tart

*Shortbread crust, lemon curd, sugared blueberries
\$10.00*

Chocolate Mousse

*Dark chocolate mousse, candied hazelnuts, toasted cacao
nibs, huckleberry jam
\$10.00*

New York Cheesecake

*Vanilla cream, graham cracker crust,
Balsamic black pepper-berry compote, Chantilly cream
\$10.00*

Ice Cream or Sorbet

*\$7.00
Vanilla Ice Cream
Chocolate Ice Cream
Ice Cream of the Day
Sorbet of the Day*

Ports & Madeiras

Fonseca Bin #27	\$12.00
Warres Otima Tawny Port	\$14.00
Taylor Fladgate 40 Year	\$40.00
Broadbent - Rainwater	\$10.00
Broadbent - Colheita 1999	\$16.00
Broadbent - Colheita 1996	\$20.00