

Wine Menu



Grandial Blanc de Blanc Brut "Ugni Blanc, Colombard" (Languedoc, FR)	12
Planet Organ 'Brut Rose' "Pinot Noir" (Willamette Valley, OR)	16
Calaruria 'Rose' "Negroamaro" (Salento, IT)	13
Willemswillems 'Feinherb' "Reisling" (Saar, DE)	14
Isabella DOC "Pinot Grigio" (Collio, IT)	13
Mount Fishtail "Sauvignon Blanc" (Marlborough, NZ)	13
Groth "Sauvignon Blanc" (Napa Valley, CA)	16
Diora "Chardonnay" (Monteray, CA)	13
Patz and Hall "Chardonnay" (Sonoma Coast, CA)	17
Barrique "Pinot Noir" (Sonoma Coast, CA)	14
North Valley by Soter "Pinot Noir" (Willamette Valley, OR)	17
Barnard Griffin "Merlot" (Columbia Valley, WA)	15
Intercept Red Blend "Petite Sirah, Zinfandel" (Paso Robles, CA)	15
Caymus-Suisun 'The Walking Fool' "Cabernet Sauvignon, Syrah" (Suisun Valley, CA)	18
Barter and Trade "Cabernet Sauvignon" (Columbia Valley, WA)	15
Matis "Cabernet Sauvignon" (Napa Valley, CA)	18

Draft Cocktails

CITRUS BLOSSOM* 15 | 12

KETEL ONE BOTANICAL GRAPEFRUIT & ROSE • APEROL • CANDIED GINGER SYRUP • LEMON • YUZU • GRAPEFRUIT FOAM* • CINNAMON
A refreshing and approachable cocktail that expertly pairs ginger with yuzu and grapefruit with cinnamon, creating a perfectly balanced and enticing everyday sipper you'll keep coming back to!

BITTER CASCADE 16 | 13

COCONUT ROKU • KIWI COMOS • CASCADIA • HEIRLOOM PINEAPPLE • ELDERFLOWER TONIC

A tropical twist on the classic White Negroni, this cocktail balances bold, bittersweet intensity with lush island fruit notes. The result is a sophisticated, sun-kissed sipper.

SHE'S A BIT PRICKLY 16 | 13

ASTRAL BLANCO • MANZANILLA SHERRY • PASSOA • LIME • REGAN'S ORANGE

Bright, tart, and unmistakably Sonoran—this margarita brings Arizona nostalgia to locals and a desert celebration to visitors.

PURPLE HAZE 15 | 12

PLANTRY STIGGIN' • BACARDI • PAMPLEMOUSSE • LIME • CINNAMON • HONEY • RED WINE FLOAT • MINT

Think Mojito meets New York Sour. The Purple Haze bursts with brightness and aroma, starting tart and evolving into a savory, layered sipper as rich wine drifts slowly through the drink.

DERBY DAY 16 | 13

WOODFORD RESERVE • R&W APRICOT • HONEY • LEMON • ANGOSTURA • MINT

Perfect for a hot Chandler day, this cocktail draws inspiration from a Mint Julep and Southern sweet tea, offering a bright, vibrant, and bold Bourbon libation ideal for Derby Day or any day.

BANANAS FOSTER OLD FASHIONED 17 | 14

JACK DANIELS BIB RYE • WORTHY PARK 109 • VANILLA SYRUP • ANGOSTURA CHOCOLATE • CINNAMON SMOKE

A rye-and-rum Old Fashioned enriched with vanilla and ripe banana—savory, nuanced, and evocative of bananas foster.

Draft Beer

HUSS, ARIZONA LIGHT 6 | 4

LIGHT LAGER, AZ, 4.0%

CORONADO BREWING, SALTY CREW 7 | 5

BLONDE, CO, 4.5%

PEDAL HAUS, BIÈRE BLANCHE 7 | 5

WITBEIR, AZ, 5.0%

PIZZA PORT, CHRONIC ALE 7 | 5

AMBER ALE, CA, 4.9%

DARK SKY, RAINY DAZE 8 | 6

HAZY IPA, AZ, 6.8%

MOTHER ROAD, TOWER STATION 8 | 6

AMERICAN IPA, AZ, 7.3%

LEFT HAND, MILK STOUT 8 | 6

NITRO MILK STOUT, CO, 6.0%

SHELLING, LOCAL LEGEND 8 | 6

CIDER, WA, 5.2%

Canned Beer

MONTUCKY - COLD SNACKS \$4

LAGER, MT, 4.0%

WREN HOUSE - BIG SPILL PILS \$7

PILSNER, AZ, 4.7%

FOUR PEAKS - KILT LIFTER \$6

SCOTTISH ALE, AZ, 6.0%

CIDER CORPS - P.O.G. \$7

CIDER, AZ, 7%

DRAGOON - IPA \$7

WEST COAST IPA, AZ, 7.3%

FATE BREWING - HALFWAY TO HEFEN \$8

HEFEWEIZEN, AZ, 4.8%

BELCHING BEAVER - PHANTOM BRIDE \$7

IPA, CA, 7.1%

PRAIRIE - RAINBOW SHERBET \$8

FRUITED SOUR, OK, 5.2%

MASON ALE WORKS - RESPETO \$7

MEXICAN LAGER, CA, 4.5%

FOUNDERS - KBS \$12

BBA STOUT, MI, 12.2%

THE SHOP BEER CO. - CHURCH MUSIC \$8

HAZY IPA, AZ, 6.7%

ATHLETIC - FREEWAVE HAZY IPA \$5

LOW ALCOHOL BEER, CT, 0.4%

Non-Alcoholic Cocktails

CRANBERRY CRUSH \$12

Seedlip Grove, Cinnamon, Honey, Lime, Cranberry

N/A SATURN \$12

Seedlip Grove, Passion Fruit, Orgeat, Lemon

KIWI CUCUMBER COLLINS \$12

Kiwi, Cucumber, Lime, Elderflower Tonic

CACTUS BLOSSOM REFRESHER \$12

Prickly Pear, Lime, Orange Flower Water, Soda

TOM COLLINS

Haymay's Old Tom - Lemon - Soda

Light & Refreshing \$13

**Tito's & Buffalo Trace make good alternatives*
Jerry Thomas, 1876

RAMOS GIN FIZZ*

Originally known as the New Orleans Fizz, this refreshing classic is a combination of St. George Botanivore, lemon, lime, heavy cream, sugar, orange flower water, and an egg white. This cocktail, invented in 1888 at the Meyer's Table D'Hotel Internationale, was traditionally shaken for 12 minutes and topped with soda for a light & airy texture. \$17

MOJITO

Bacardi - Mint - Lime - Soda

Light & Refreshing \$13

Havana Cuba, 1650

FRENCH 75

Hayman's Old Tom - Lemon - Sparkling Wine

Light & Refreshing \$13

Paris, 1915

AVIATION

St. George Botanivore - Maraschino

Creme de Violette - Lemon

Tart & Floral \$15

New York, 1916

SIDECAR

Lecarré Brandy - Dry Curaçao

Lemon - Orange Oils

Bright & Vibrant \$14

London or Paris, 1922

LAST WORD

Gordon's Gin - HH Chartreuse Blend - Maraschino - Lime

Bright & Complex \$16

Detroit Athletic Club, 1916

SOUTHSIDE

A drink with several origin stories,

most notably that the drink was

to cover the rough finish of the gin being imported by Al Capone's Southside Gang in Chicago during prohibition. The cocktail is a relative of the daiquiri but made with gin as well as the addition of mint. \$12

Also Try the Daquiri, Gimlet and the Southside Fizz

WHISKEY (BOSTON) SOUR*

Buffalo Trace - Dem - Lemon - Egg White

Velvety & Refreshing \$15

Philadelphia, 1896

CLOVER CLUB*

Gordon's Gin - Grenadine - Lemon - Egg White

Velvety & Refreshing \$14

Philadelphia, 1896

MINT JULEP

The Mint Julep, originally invented in the Southern USA in the 1800's, was a simple cocktail combination of bourbon sugar and mint over pebble ice, perfect for a hot day because of how quickly the ice melts. In 1938 the Mint Julep became the official cocktail of the Kentucky Derby, which is what it is most famous for today. 120,000 Mint Juleps are enjoyed during each Kentucky Derby on average. We make ours the same way they would, to be enjoyed at the derby, with Old Forester. \$13

THE HIDDEN HOUSE MARTINI

Fords Gin - Dry Vermouth

Orange Bitters - Lemon Oil

Crisp & Elegant \$15

USA, Late 1800's

MANHATTAN

Old Forester Rye - Sweet Vermouth

Aromatic Bitters - Orange Oils - Cherry

Smooth & Balanced \$15

New York, 1870s

OLD FASHIONED

Old Forester Bourbon or Rye

Demerara - Bitters - Citrus Oil

Bold & Savory \$15

James E. Pepper USA, 1880



SAZERAC

The Sazerac cocktail was born in 1838 when Antoine Amedie Peychaud, a New Orleans apothecary, mixed cognac with his proprietary Peychaud bitters. In the 1850s, the drink was the signature drink of the Sazerac Coffee House in New Orleans where it received its name and became the first "branded" cocktail. The Sazerac was later made with rye after cognac was less available in the late 1800's.

Ours is made using Rittenhouse Rye, Peychaud's and Absinthe. \$15

HIDDEN HOUSE MARGARITA

Maestro Dobel Diamante

Dry Curaçao - Lime

Tart & Refreshing \$15

Mexico, 1938

CAIPIRINHA

Leblon Cachaça

Lime - Raw Sugar

Bright & Zesty \$14

Brazil, 1900s



PISCO SOUR*

The Pisco Sour is a world famous drink first created in the 1920's in Lima, Peru by an American bartender, Vitor Vaughn Morris. The Cocktail features La Caravedo Pisco, which is a Peruvian brandy, paired with lemon, sugar & a white to help the ingredients balance together and finished with an angostura design. The frothy cocktail is famously enjoyed in Peru & has been tied into history as the national drink of Peru. \$15

BROOKLYN

Old Forester Rye - Dry Vermouth

Maraschino - Amer - Bitters - Orange Oils

Smooth & Elegant \$15

New York, 1909

VIEUX CARRE

Old Forester Rye - Lecarré Brandy

Sweet Vermouth - Benedictine - Bitters

Bold & Complex \$15

New Orleans, 1938

NEGRONI

The Negroni has been an Italian favorite since its creation in 1919. Made of equal parts Fords Gin, Campari & sweet vermouth this complex, bitter-sweet cocktail has found itself on many cocktail menus around the world for over a century. Many other versions of this drink exist such as its predecessor the Americano made with soda water in place of gin, the Sbagliato which uses sparkling wine, the Boulevardier which swaps the gin for bourbon (Buffalo Trace) or the White Negroni which uses bianco vermouth and gentian liqueur in place of Campari. \$15



GENERAL COCKTAILS LISTED FROM TOP TO BOTTOM IN ORDER OF LIGHTEST TO MOST BOLD & FORWARD

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

PALOMA



The Paloma is the most popular cocktail in Mexico.

Known as the poor man's Margarita, you would most commonly see a bottle of Tequila, Grapefruit soda and limes on the table. Our Paloma is served with Corazon Blanco, half a lime with a chili salt rim and a whole bottle of Squirt. \$13

VESPER

St. George Botanivore - Ketel One

Lillet Blanc - Lemon Oils

Shaken not Stirred - 007 Approved \$15

James Bond, 1953

HEMINGWAY DAIQUIRI

Bacardi - Maraschino

Demerara - Lime - Grapefruit

Light & Citrusy \$13

Cuba, 1930s

SATURN

Fords Gin - Falernum

Passion Fruit - Orgeat - Lime

Dry & Tropical \$14

California, 1967

BLUE HAWAIIAN

Bacardi - Blue Curaçao - Coconut - Pineapple - Lime

Tropical & Refreshing \$15

Waikiki, Hawaii, 1957

THREE DOTS AND A DASH

Invented by The Godfather of tiki himself, Donn Beach, of Don the Beachcomber. Donn Beach was a WWII veteran and named this cocktail after morse code for "victory." Comprised of our Hidden House rum blend, falernum, allspice dram, honey, orange juice, lime and bitters, this cocktail has a well deserved place on tiki menus around the world. \$15

JUNGLE BIRD

Worthy Park 109

Campari - Lime - Pineapple

Tropical & Bitter \$13

Malaysia, 1970s

Hamilton 151 - Falernum - Don's Mix

Grenadine - Lime - Bitters - Absinthe

Strong & Citrusy \$18

HURRICANE

California (Donn Beach), 1934

HH Rum Blend - Worthy Park OP

Hamilton 151 - Passion Fruit - Lemon

Strong & Tropical \$22

New Orleans, 1940s

* Limit One

IRISH COFFEE

The Irish Coffee was brought to America in 1952 to the now famous Buena Vista Cafe in San Francisco where it was perfected. Before this the cocktail was invented in 1943 near Shannon Airport in Ireland. The importance to this cocktail comes from the balance that is achieved between sweet hot coffee, cold whipped cream and Slane Irish Whiskey. \$13



LEMONDROP

Ketel One Citroen

Dry Curaçao - Lemon - Sugar

Sweet & Citrusy \$14

San Francisco, 1970s

COSMOPOLITAN

Dale Degroff is known as the father of modern mixology which he credits to the Cosmo.

This cocktail kick started the craft cocktail resurgence in the 90's. The Cosmo's success is widely attributed to Madonna being seen drinking one at the Rainbow Room in New York and the show "Sex and the City" which made this the drink of the 90's. Made with Ketel One Citron. Dry Curaçao, Cranberry and lime juice with a flamed orange for its aromatic qualities. This light & refreshing martini is still enjoyed as a favorite today. \$14



LONG ISLAND ICED TEA

Vodka - Gin - Tequila - Rum

Dry Curaçao - Lemon - Coke

For all the "new" drinkers in the world \$13

New York, 1972

NAKED & FAMOUS

Derrumbes - Eliscer

Aperol - Lime

Smokey & Herbaceous \$15

New York, 2011

PAPER PLANE

Buffalo Trace - Aperol - Meletti - Lemon

Citrusy & Complex \$14

New York, 2000s

PENICILLIN

Created by New York bartender Sam Ross in 2005 at Milk and Honey, the Penicillin Cocktail takes the the soothing flavors of honey, lemon juice & fresh ginger & combines them with Bank Note Peated Scotch Whiskey & the addition of a Laphroaig rinsed glass. This cocktail is one of the most riffs in the modern cocktail world, & for good reason. \$14



CHARTREUSE SWIZZLE

HH Chartreuse Blend - Falernum

Pineapple - Lime - Nutmeg

Tropical & Herbal \$19

San Francisco, 2003

FRENCH INTERVENTION

Created by Amy Stewart and introduced in her 2013 book "Drunken Botanist". This cocktail takes Milagro Reposado, Lillet Blanc, HH Chartreuse Blend, orange bitters and finishes it off with a grapefruit twist. The French Intervention was created to best represent the Flavours found in Blue Weber Agave. \$14



THE NUCLEAR DAIQUIRI

Worthy Park OP - HH Chartreuse Blend - Falernum - Lime

Herbal & Complex \$17

London, 2005

* Limit Two

GREENPOINT

Rittenhouse - Eliscer

Sweet Vermouth - Bitters

Bold & Herbal \$15

New York, 2008

GENERATIONAL COCKTAILS LISTED FROM TOP TO BOTTOM IN ORDER OF LIGHTEST TO MOST BOLD & FORWARD

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



We proudly serve these house spirits: Outfitters Vodka | Gordon's Gin | Corazon Blanco Tequila
Lecarré VS French Brandy | Bacardi Rum | Old Forester Rye | Old Forester Bourbon

*Due to limited allocations these products may not always be available

VODKA

Belvedere	\$12
Chopin	\$11
Grey Goose	\$12
Hangar One Mandarin	\$9
Ketel One	\$10
Ketel One Citroen	\$10
Stoli Elit	\$13
Titos	\$10
Wheatly	\$9

BRANDY / COGNAC

Laird's Applejack	\$8
Cognac Park VS	\$9
Grand Marnier	\$12
Hennessy VSOP	\$15
Hennessy XO	\$40
La Caravedo Pisco	\$9
Remy Martin 1738	\$12

BOURBON WHISKEY

Angel's Envy	\$14
Basil Hayden	\$13
Blanton's	\$19
Bookers	\$18
Buffalo Trace	\$9
Eagle Rare 10yr*	\$12
EH Taylor Small Batch*	\$15
Elmer T Lee*	\$22
George T Stagg BTAC*	\$65
Little Book*	\$27
Knob Creek	\$11
Maker's Mark	\$10
Old Fitzgerald 8 Year*	\$27
Old Forester 1897	\$11
Old Forester 1910	\$12
Old Forester 1920	\$12
Old Forester 1924*	\$26
Old Rip Van Winkle 10 Year*	\$60
Rock Hill Farms*	\$25
Russel's Reserve 10yr	\$11
Stagg Jr*	\$25
Van Winkle Reserve 12 Year "Lot B"**	\$80
Weller 12*	\$20
Weller Special Reserve*	\$15
Widow Jane 10	\$22
Wild Turkey Rare Breed	\$12
William Larue Weller BTAC*	\$75
Woodford Reserve	\$10
Woodford Reserve Double Oak	\$17
Woodford Reserve Master's	\$32
#18 Historic Entry*	
Woodford Reserve Master's	
#19 Sonoma Cask*	

GIN

Aviation	\$11
Bols Genever	\$10
Bombay Sapphire	\$10
Botanist	\$10
Commerce	\$9
Ford's	\$9
Hayman's Old Tom	\$9
Hendricks	\$10
Leopold Navy	\$12
Monkey 47	\$14
Nolet's	\$12
Plymouth	\$8
Roku	\$9
St. George Botanivore	\$10
Tanqueray 10	\$10

RUM / RHUM

Appleton Estate Signature	\$9
Foursquare 2010*	\$22
Hamilton 151	\$10
Hidden House Rum Blend	\$9
Diplomatico Reserva	\$10
Leblon	\$9
Plantation Stiggins	\$10
Ron Zacapa 23	\$12
Sailor Jerry	\$9
Smith & Cross	\$9
Uruapan Charanda Agricole Blanc	\$10
Worthy Park 109	\$10
Worthy Park Overproof	\$10

JAPANESE WHISKY

Kaiyo Single Malt	\$13
Hibiki Harmony*	\$16
Nikka Coffey Grain*	\$16
Nikka From the Barrel*	\$18
Suntory Toki	\$12
Yamazaki 12 Year*	\$44

AGAVE

Astral	\$11
Arette Reposado 'Artisanal'	\$14
Clase Azul Reposado	\$30
Derrumbes Durango	\$10
Derrumbes Zacatecas	\$13
Don Fulano	\$12
Don Fulano Reposado	\$15
Don Julio Blanco	\$12
Don Julio Reposado	\$13
Don Julio Anejo	\$14
Don Julio 1942	\$35
El Tesoro Blanco	\$12
El Tesoro Repo	\$13
Fidencio Mezcal	\$10
Fortaleza Blanco*	\$14
Fortaleza Repo*	\$16
Fortaleza Anejo*	\$18
Herradura Silver	\$11
Herradura Repo	\$12
Herradura Legend	\$27
Jose Curevo La Familia	\$26
Lalo	\$12
Milagro Reposado	\$9
Maestro Dobel Diamante	\$10
Patron Silver	\$12
Suerte Ex Anejo 8 Year	\$20

IRISH WHISKEY

Gold Spot*	\$30
Jameson Black Barrel	\$11
Middleton Very Rare	\$45
Redbreast 12 Year	\$12
Redbreast 12 Year Cask Strength	\$20
Slane	\$10
Yellow Spot	\$25

AMERICAN / CANADIAN WHISKEY

Crown Royal	\$10
Jack Daniel's No. 7	\$9
Jack Daniel's 10yr	\$20
Michter's US1 Sour Mash	\$14
Michter's US1 Unblended	\$14
Stranahan's Single Malt	\$11

Spirits

*Due to limited allocations these products may not always be available

RYE WHISKEY

Angel's Envy Rye	\$20
Cream of Kentucky*	\$25
Dickel Leopold Collab*	\$22
EH Taylor Straight Rye*	\$22
High Plains	\$13
High West Midwinters Dram	\$40
Jack Daniel's Single Barrel	\$16
Barrel Proof*	
Jack Daniels Rye BIB	\$10
Jack Daniel's Rye Heritage	\$19
Twice Barrel*	
Redwood Empire Emerald Giant	\$10
Rittenhouse	\$9
Russell's Reserve Rye 6 Year	\$10
Sagamore Cask Strength	\$16
Sazerac	\$10
Sazerac Thomas Handy BTAC*	\$65
Templeton 4 Year	\$10
Whistlepig Boss Hog	\$89
#10 "Commandments"	
Whistlepig 10 Year	\$15
Whistlepig 12 Year	\$23
Whistlepig 15 Year	\$50
Willet 4 Year Cask Strength	\$17
Woodford Reserve Rye	\$10

SCOTCH WHISKY

Ardbeg Ardbore*	\$17
Ardbeg Uigeadail	\$17
Ardbeg Wee Beastie	\$14
Balvenie 12 Year Double Oak	\$16
Bank Note Peated	\$9
Bruichladdich Classic Laddie	\$15
Bruichladdich Islay Barley	\$18
Dalmore 12yr	\$17
Dalwhinnie 15yr	\$18
Glendronach 15yr	\$17
Glenfiddich 21 Year	\$34
Glenkinchie 12	\$18
Glenmorangie Astar*	\$24
Glenmorangie Spios*	\$24
Highland Park 12 Year	\$17
Johnnie Walker Black Label	\$14
Johnnie Walker Blue Label	\$47
Laphroaig Quarter Cask	\$16
Lagavulin 16 Year	\$24
Macallan 12 Year	\$21
Macallan Rare Cask	\$56
Monkey Shoulder Blend	\$9
Oban 14 Year	\$20
Octomore 13.1*	\$42
Orphan Barrel Mucky Muck*	\$35
Springbank 10yr*	\$20
Talisker Storm	\$19

APERITIF / DIGESTIF

Aperol	\$7
Campari	\$7
Cascadia	\$7
CioCiaro	\$7
Cynar	\$7
Fernet-Branca	\$8
Frangelico	\$12
Five Farms Irish Cream	\$9
Giffard Bigallet China-China	\$11
Heirloom Pineapple	\$7
Meletti Amaro	\$7
Meletti Limoncello	\$7
Meletti Sambuca	\$7
Montenegro	\$8
Nonino Quintessentia	\$12
Pernod Absinthe	\$15
Pimm's #1	\$7
R. Jelinek	\$7
Ramazzotti	\$7

Select Barrels

POUR O.F.

POUR O.F.

FOUR ROSES

AGE: 10
PROOF: 107.6
MASH: 75% CORN, 20% RYE, 5% MALTED BARLEY

23 30

RUSSEL'S RESERVE BOURBON

AGE: 8
PROOF: 110
MASH: UNDISCLOSED

17 23

OLD FORESTER BOURBON

AGE: 6-8
PROOF: 131.5
MASH: 72% CORN, 18% RYE, 10% MALTED BARLEY

21 28

WILDERNESS TRAIL HIGH-RYE BOURBON

AGE: 4.5
PROOF: 116.9
MASH: 64% CORN, 24% RYE, 12% MALTED BARLEY

16 21

WOODINVILLE RYE

AGE: 6
PROOF: 115.94
MASH: 100% RYE

18 24