

COCKTAILS/CONCOCTIONS

CHOCOLATE COVERED CHERRY OL' FASHION

Our spin on a classic with muddled luxardo cherries, Selvarey cacao rum, apple brandy, and chocolate bitters double stained over an ice ball and garnished with an orange twist // **\$9**

KICK ROCKS

This sweet and spicy combination of flavors is made up of Ore 118 gin, agave nectar, muddled lemons and wasabi double strained over ice with a dash of Infuse aromatic bitters // **\$8**

HIGHWAY 75

This is our take on the French 75 which consists of a rose rinsed glass with Madam Patrini gin, orange liqueur, lemon juice, and topped with bubbly // **\$10**

BLACKBERRY MEZCAL MULE

A staff favorite which consists of muddled frozen blackberries and limes with Machetazo mezcal and agave nectar double strained over ice and topped with Fever-Tree ginger beer // **\$9**

FLU FIGHTERS

This drink is sure to fight whatever ails you with a rose rinsed glass, muddled lemons and strawberries, CopperMuse strawberry vodka, Pomp & Whimsy elderflower liqueur, agave nectar, shaken, doubled strained and served up, garnished with a charred lemon // **\$9**

WAKE ME UP BEFORE YOU GO GO

This delicious cocktail will help charge your batteries with Topeca cold brew, Maya rumchata, Bedlam rice vodka, served up and topped with grated nutmeg // **\$9**

PORT OF CATOOSA

This port pomtini is served up with Western Son lime vodka, Portal ruby port, and Gran Marquette citron mixed with lemon and pom juices // **\$9**

HIPPIE SOUR

This frothy cocktail consists of Oppidan 4 grain whiskey, aquafaba, agave nectar, lemon juice with Infuse aromatic bourbon bitters // **\$8**

THE MERIDA

Our take on the Manhattan, this cocktail is a blend of Bourbon and Rye barrel aged with sweet and dry vermouth and garnished with a luxardo cherry // **\$9**

** Required Oklahoma state liquor and sales taxes not included **

BEER/WINE

ON TAP

- Prairie Artisan Ales Vape Tricks - *Fruited Farmhouse Ale* // **\$6**
Iron Monk Milk Stout - *Milk Stout* // **\$6**
Stone Cloud Neon Sunshine - *Belgian Wit* // **\$6**
Roughtail Everything Rhymes with Orange - *IPA* // **\$6**
Rhineland - *Export Lager* // **\$2**

Bottle/Can

- Miller Lite - *Pilsner* // **\$3**
Corona Premiere - *Light Lager* // **\$4**
Marshall's - *Seasonal* // **\$5**
Coop F5 - *IPA* // **\$4**
Iron Monk Velvet Antler - *Red Ale* // **\$4**
Dead Armadillo Low and Outside - *Pale Ale* // **\$4**
Dead Armadillo Tulsa Flag - *Blonde Ale* // **\$5**
Bold Rock Carolina Apple - *Cider* // **\$4**
Nothings Left Strawberry Blonde - *Blonde Ale* // **\$5**
Prairie Artisan Ales Paradise - *Imperial Stout* // **\$12**
Stone Cloud Havana Affair - *German Pilsner* // **\$4**
Crooked Stave Sour Rosé - *Sour* // **\$6**
Anthem Arjuna - *Belgian Style Wit* // **\$4**

WINE

Red Wine by the Glass

- Chateau Tassin Bordeaux Rouge - *Merlot/Cabernet Blend* - (Keg) // **\$6**
Domaine Le Garrigon Cotes Du Rhone - *Grenache/Syrah Blend* // **\$7**

Red Wine by the Bottle

- Joseph Drouhin LaForet - *Pinot Noir* // **\$39**
Tercos - *Malbec* // **\$29**
Spann Vineyard Mo Zin - *Zin Blend* // **\$44**
Telios - *Cabernet Sauvignon* // **\$33**

White Wine by the Glass

- Chateau Tassin Bordeaux Blanc - *Sauvignon Blanc* // **\$6**
Boomtown - *Pinot Gris* // **\$7**
Terra Alta Edetaria Garnatxa - *Rosé* // **\$7**

White Wine by the Bottle

- Borealis - *White Blend* // **\$29**
Montinore Almost Dry Riesling - *Riesling* // **\$29**

SPARKLING

- The Infinite Monkey Theorem, Snooze Booze (Keg) // **\$5**
Opera Prima Brut (Bottle) // **\$12**
Opera Prima Brut (Glass) // **\$4**
Oro Bello Blanc de Blanc (Cans) // **\$8**
Naonis Prosecco (Bottle) // **\$27**
Vivacé Sparkling (Bottle) // **\$39**
Champagne Drappier (Bottle) // **\$75**

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