



SIGNATURE COCKTAILS

DECADENT BELLINI 9

Cava Brut sparkling wine and tropical fruit puree. Served over ice with a Chambord floater.

GARDEN LIMEADE 9

Absolut Citron, fresh muddled strawberries, fresh squeezed lime, and lemonade. Served tall on the rocks.

JUST PEACHY 9

Skyy Peach Vodka, St. Germain Elderflower Liqueur, fresh squeezed lime, splash of OJ. Served short on the rocks.

BLACKBERRY WHISKEY SOUR 9

Fresh muddled blackberries, Old Forester Bourbon, fresh squeezed lemon & lime, splash of simple syrup. Served short on the rocks.

ELDERFLOWER LEMON DROP MARTINI 10

Absolut Citron, St. Germain Elderflower Liqueur, fresh squeezed lemon, splash of simple syrup. Served with a sugared rim, straight up.

HIPSTERS BREAKFAST 8

Cold-Pressed Desert Sun Carver's Roast coffee, Baileys, Kahlua, and cinnamon. Served tall on the rocks.

FUZZY PALMER 8

Skyy Peach Vodka, lemonade, and iced tea. Served tall on the rocks.

DELUXE BLOODY MARY 12

Durango Craft Spirits Soiled Doves Vodka, house-made bloody mix, celery, pepperoncini, olive, lemon and lime. Choice of pickle or bacon. Served tall on the rocks with 5oz beer back of our award winning Lightner Creek Lager.

RAZZMOSA 8

Our celebrated Raspberry Wheat Ale served in a pint glass with Rose's Sweet Lime juice, OJ, and a Chambord floater.

SAN JUAN MARGARITA 10

Hornitos Reposado Tequila, Grand Marnier, fresh squeezed lime, lemonade, and a splash of OJ. Served tall on the rocks with a salted rim.

NITRO JAVATINI 10

Cold-Pressed Desert Sun Carver's Roast coffee, Tito's vodka, Baileys, and Kahlua. Served straight up in a chocolate drizzled martini glass.

CARVER'S BULLDOG 9

Carver's handcrafted root beer, Tito's vodka, Baileys, and Kahlua. Served tall on the rocks.

HANDCRAFTED BREWS

CHECK OUT THE LIST ON THE WALL, OR ASK YOUR CICERONE® CERTIFIED BEER SERVER.



TASTER

5oz - 2⁵⁰



TEKU ♦♦

10oz - 8



DRAW

13oz - 4²⁵



PINT

16oz - 5

♦♦ **PREMIUM TAP** +75¢

♦♦♦ **BIG BEER** +1⁵⁰

♦♦♦♦ **BREWER'S RESERVE** +3

TASTER FLIGHT (4) 10

**BEER
TO-GO**

64 oz GROWLER

Regular 12⁵⁰

Premium ♦♦ 15⁵⁰

+2⁵⁰
FOR
JUG

CRUISER CANS

Regular 8

Premium ♦♦ 10

Big Beer ♦♦♦ 12

**2 PINT
CANS
TO-GO**

WINE

WHITE

GUENOC CHARDONNAY 8

California, 2016 - Versatile and balanced with hints of tropical fruit and vanilla oak.

MATUA SAUVIGNON BLANC 9

New Zealand, 2016 - Zesty, crisp, and tropical with herbaceous undertones.

MASI MASIANCO 10

Italy, 2015 - Pinot Grigio blend. Tropical fruit, traces of honey, fresh and charming palate.

SPARKLING

ARTE LATINO CAVA BRUT 8

Spain - A toasty nose leads to fresh citrus and apple flavors with a crisp, clean finish.

RED

CLINE ZINFANDEL 8

California, 2015 - Juicy, easy drinking with floral, raspberry, cinnamon flavors

KENWOOD PINOT NOIR 8

California, 2015 - Medium-bodied with smooth tannins and subtle sweetness.

FINCA EL PORTILLO MALBEC 8

Argentina 2016 - Deep fruity aromas reminiscent of blackberry and plum.

MURPHY GOODE CABERNET 9

California, 2013 - A big, bold red with blackberry and cherry flavors.

ROSÉ

ALEXANDER VALLEY VINEYARDS 9

Sonoma County, CA 2016 - A bright, crisp, medium bodied rosé with vibrant flavors of watermelon, strawberry, and peach. Effervescent on the tongue with a dry finish.

DESSERT

ROOT BEER FLOAT 5

Carver's handcrafted root beer with vanilla ice cream.

CHOCOLATE BROWNIE CHERRY JUBILEE WAFFLE BOWL 9

Homemade waffle bowl filled with vanilla ice cream, topped with chocolate brownie bites, cherry jubilee sauce.

SEASONAL FRUIT COBBLER 8

Served with vanilla bean ice cream. Ask your server for today's selection.

ORANGE CREAMSICLE MASCARPONE MOUSSE 7

Orange mascarpone mousse, white chocolate, orange marmalade and sugar cookie.