



SIGNATURE COCKTAILS

DECADENT BELLINI

Cava Brut sparkling wine and tropical fruit purée. Served over ice with a Chambord floater. 9

HONEYVILLE HOT TODDY

Two Leaves & a Bud Hot Tea with Honeyville Honey, Old Forester Bourbon, lemon & orange. 9

MANCOS MULE

Durango Craft Spirits' Soiled Doves Vodka, fresh squeezed lime, and Carvers handmade ginger beer. Served in a DCS copper mug. 9

CRANBERRY GIN FIZZ

Beefeater gin, St. Germaine Elderflower Liqueur, fresh squeezed lime, and cranberry juice. Served on the rocks. 9

SAN JUAN MARGARITA

Hornitos Reposado Tequila, Grand Marnier, fresh squeezed lime, lemonade, and a splash of OJ. Served tall on the rocks with a salted rim. 10

DELUXE BLOODY MARY

Durango Craft Spirits Soiled Doves Vodka, house-made bloody mix, veggie spear, lemon and lime. Choice of pickle or bacon. Served tall on the rocks with a 5oz beer back of our award-winning Lightner Creek Lager. 12

RAZZMOSA

Our celebrated Raspberry Wheat Ale served in a pint glass with fresh squeezed lime juice, OJ, lemon and lime slices, and Chambord floater. 8

HIPSTERS BREAKFAST

Cold-Pressed Desert Sun Carver's Roast coffee, Tito's Vodka, Baileys, Kahlua, and a cinnamon stick. Served tall on the rocks. 10

FIRESIDE CIDER

Old Forester Bourbon, hot apple cider cinnamon stick, and orange slice. 9

DARK CHOCOLATE RASPBERRY MARTINI

Absolut Vanilla, Godiva Dark Chocolate Liqueur, Chambord, and half & half. 10

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

California, 2016 - Versatile and balanced with hints of tropical fruit and vanilla oak. 8

MATUA SAUVIGNON BLANC

New Zealand, 2016 - Zesty, crisp, and tropical with herbaceous undertones. 9

MASI MASIANCO

Italy, 2015 - Pinot Grigio blend. Tropical fruit, traces of honey, fresh and charming palate. 10

SPARKLING

ARTE LATINO CAVA BRUT

Spain - A toasty nose leads to fresh citrus and apple flavors with a crisp, clean finish. 8

RED

CLINE ZINFANDEL

California, 2015 - Juicy, easy drinking with floral, raspberry, cinnamon flavors. 8

KENWOOD PINOT NOIR

California, 2015 - Medium-bodied with smooth tannins and subtle sweetness. 8

FINCA EL PORTILLO MALBEC

Argentina 2016 - Deep fruity aromas reminiscent of blackberry and plum. 8

MURPHY GOODE CABERNET

California, 2013 - A big, bold red with blackberry and cherry flavors. 9

ROSÉ

ALEXANDER VALLEY VINEYARDS

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. 9

DESSERT

ROOT BEER FLOAT

Carver's handcrafted root beer with vanilla ice cream. 6

PEANUT BUTTER MOUSSE

Served in a chocolate cup with raspberry preserves. 6

SEASONAL FRUIT COBBLER

Served with vanilla bean ice cream. Ask your server for today's selection. 8

NEW YORK CHEESECAKE

Housemade cheesecake with chocolate and strawberries. 7