**Cocktails**

**Buh Bye Rona**  
benchmark, honey shrub, vanilla simple, house sour

**Quick & Berry Easy Smash**  
berry vodka, basil simple, cranberry, strawberry jam

**An Apple A Day**  
pear vodka, house apple cider, ginger lime almond simple

**Bison Watermelon Margarita**  
jalapeno cilantro tequila, watermelon puree, house sour

**Peruvian Punch**  
pisco, lime, cherry juice, ginger ale

**Berry Good Sangria**  
berry vodka, house red, cranberry, sprite

**Wolf Moon Manhattan Project**  
vermouth, bitters

**Wine**

**White**

- House White 7/25
- Nicholas, Chardonnay, France '18 7/30
- Caposaldo, Moscato, Italy 9/40
- Aime Roquesante, Rose, France '18 8/35
- J Lohr, Sauv. Blanc, Monterey '18 8/35
- Arqento, Pinot Grigio, Argentina '17 8/35
- Pighin, Pinot Grigio, Italy '18 9/40
- Butter, Chardonnay, Cali '17 10/45
- Wente, Riesling, California '18 9/40

**Red**

- House Red 7/25
- Norton, Malbec, Argentina '15 9/40
- Wente, Cabernet Sauv, California '16 10/45
- Ghostrunner, Ungrafted Red Zin, Lodi '17 9/40
- Jax Y3 Taureau, Red Blend, Napa '16 12/55
- Murrieta's Well, Red Blend, Napa '16 14/65
- Kith & Kin, Cabernet Sauv, Napa '17 55
- Chateau d'Arcins, Haut-Medoc, Bordeaux '14 70
- Rodney Strong Reserve, Cabernet Sauv, Sonoma '16 80

**Sparkling**

- JP Chenet, Brut, France 8/40
- Yulupa, Cuvee Nature, California 12/60
- Taittinger, Champagne, France 70

**Beer**

**Drafts**

- Sanford Brewing SMaSH Lager (FL) 5.5%
- Central 28 Show Pigeon IPA (FL) 6.7%

**Cans / Bottles**

- Central 28 Up River Pale Ale (FL) 6% 5
- Playalinda Pleasure Chest IPA (FL) 6.6% 5
- Six Point Resin IPA (NY) 9.1% 7
- Parish CaneBrake Wheat (LA) 4.9% 6
- Lost Coast Tangerine Wheat (CA) 5.5%
- Lexington Bourbon Barrel Ale (KY) 8.2% 7
- Left Hand Milk Stout (CO) 6% 6
- Scrimshaw Pils (CA) 4.4% 6
- St. Bernardus Wit (FL) 5.5% 6
- Short’s Brewing Bellaire Brown Ale (MI) 7% 5
- Ormond The Dude White Russian Stout (FL) 6.5% 6
- Eagle Banana Bread Beer (England) 5.2% 6
- Swilled Dog Apple Pie Cider (WV) 6.9% 6
- Adopt A Cook (round of beverages for the kitchen) 5

**Desserts**

- 1792 Bourbon Chocolate Mousse 6
- Apple Pie Spring Rolls 7  
caramel, blueberry banana ice cream

**House Made Ice Cream Sundaes** 7

- The Palate Coffee Mocha Latte
- Tom West Farms Blueberry & Banana Split
Red Meat Specials
Tues - Saturday  Open to Close

24oz Bison Tomahawk  $85
(1 week dry aged)

Bison NY Strip  8oz - $40  10oz - $48

Bison Ribeye  12oz - $59  14oz - $68

Bison Spinalis  8oz $40

The Smiling Bison Burger  $20
725oz Ground Bison, Mushroom Ketchup, Garlic Aioli,
White Cheddar, House Bacon, Old Hearth Broche, Choice of Side
Steaks served w/ Porchini Butter, Seasonal Veg & Onion Rings

Steak Night Thursdays - 10% off all steaks & 25% off bottles of wine w/ steak purchase
Every Thursday - Dine In Only (5p-9p)

Wine

White

House White  7/25
Nicholas, Chardonnay, France '18  7/30
Caposaldo, Moscato, Italy  9/40
Aime Roquesante, Rose, France '18  8/35
J Lohr, Sauv. Blanc, Monterey '18  8/35
Argento, Pinot Grigio, Argentina '17  8/35
Pighin, Pinot Grigio, Italy '18  9/40
Butter, Chardonnay, Cali '17 10/45
Wente, Riesling, California '18  9/40
Round Pond Estate, Sauvignon Blanc, Napa Valley '18  12/60
Harken, Barrel Fermented Chardonnay, Cali '17 55

Red

House Red  7/25
Norton, Malbec, Argentina '15  9/40
Wente, Cabernet Sauv, California '16  10/45
Writer's Block, Pinot Noir, Cali '16  10/45
Ghostrunner, Ungrafted Red Zin, Lodi '17  9/40
Writer's Block, Cabernet Franc, Cali '16  10/45
Jax Y3 Taureau, Red Blend, Napa '16  12/55
Murrieta's Well, Red Blend, Napa '16  14/65
Kith & Kin, Cabernet Sauv, Napa '17  70
Chateau d' Arcins, Haut-Medoc, Bordeaux '14  14  70
Round Pond Estate, Cabernet Sauv, Napa '16  80
Rodney Strong Reserve, Cabernet Sauv, Sonoma '16  80

Sparkling

JP Chenet, Brut, France 8/40
Yulupa, Cuvee Nature, California 12/60
Taittinger, Champagne, France  70

Wednesday Burger Daze
1130am - 9pm

6oz Beef ($10), 5.3oz Bison ($13) or Black Bean ($10)
served with salt & pepper fries,
calypso bean salad, or potato salad

The House
garlic aioli, white cheddar,
mushroom ketchup, texas toast

BLT
tomato jam, sharp cheddar, bacon,
leaf lettuce, texas toast

Smoked Blue Cheese
moody blue cheese dressing,
pickled red onion, texas toast

The Alpine
caramelized onion, sauteed mushroom,
gruyere, mushroom ketchup, texas toast

add farm egg $1   add bacon $1

Dessert

Solid
Tiramisu  7
vanilla wafer, palate coffee beans, extra boozy

Pendleton Chocolate Mousse  7
whipped cream, tuile

Salted Caramel Latte Ice Cream  6

French Press
Palate House Blend  6
south american blend, mid roast,
full body smooth finish
decaf or regular

Liquid
D'Orange  6
citrus vermouth

D'Pampe  6
pamplemousse vermouth

Pedro Ximenez  5
sherry

Castelnau de Suduirant  7
sauternes

La Pivon  5
blanco or rojo