cocktails

CUCUMBER SOUR 12
muddled cucumber | tequila | tajin | fresh lime | agave | egg white

SASPARILLA 1880 12
Bourbon | sasparilla bitters | vanilla

BEES KNEES 12
empress gin | honey | lemon

SPRING COOLER 12
tito’s | pom | blackberry | lime | lemon | soda

wine

white
DOM. DE CALA, rosé | Provence | FR | 2021 | 10 - 36
TWO2, sauvignon blanc | Napa Valley | 2020 | 10 - 36
J LOHR, chardonnay Arroyo Seco | Monterey, CA | 2020 | 10 - 36

red
MEIOMI, pinot noir | CA | 2021 | 10 - 36
LUIGI BOSCA, malbec Argentina | 2018 | 10 - 36
VINA ROBLES, cab sauv. | Paso Robles | CA | 2019 | 12 - 45

beer

MODELO ESPECIAL, lager 7
BLUE MOON, white 8
FIRESTONE 805, lager 8
AMSTEL LIGHT, lager 7
HEINEKEN, lager 7
BUBBLE STASH, IPA 8
VOODOO RANGER, IPA 8

Snacks

MORETON FRIES 6
smoked ketchup | chipotle 1000 island

ROASTED SHISHITO PEPPERS 14
garlic yogurt | lemon zest | spice blend

HOUSE CHIPS/TRUFFLE RANCH 6
black truffle | gruyere | goat cheese | parmesan | cheddar

HEIRLOOM CORN BREAD 8
salted butter | spicy honey

BURRATA & GRILLED STONE FRUIT CROSTINI 12
seasonal stone fruit | golden balsamic | country bread crostini | basil | evoo

SPINACH ARTICHOKE DIP 12
Parmesan | tortilla chips

MEATBALL TRIO 15
burrata | beef | pork | kalamata toast | tomato pomodoro | parmesan | basil

FRIED BUTTERMILK CHICKEN 16
white cheddar | jalapeno cider slaw | chipotle 1000 island | brioche bun
(served with potato chips)

MORETON CHEESEBURGER 18
half pound Angus | white cheddar | grill onion | pickle
smoked ketchup | brioche bun
(served with potato chips)

HOUSE SALAD 6
Mixed greens | tomato | fennel | onion
add fried chicken 6