

craft cocktails
house brewed beer

ROOF TOP

HOUSE COCKTAILS

\$14 each or try a flight of four cocktails \$25

RUFFLED LEMONADE

Sweet, slightly tart pink lemonade with tropical fruit notes and mint

CREEK CIDER

Caramel dipped crisp apple and autumn spices

GARZA-RITA

Beach vibes and sun shine, tart orange and lime

CRANKY TEA PARTY

Aromatic mint green tea and ripe peach

BERRY BERRY CRANKY

Slight blackberry tartness blended with subtle earthy basil

LOADED JOE

Rich cold brew coffee, sweet vanilla and mocha, hazelnut

OLD FASHIONED AND NO EGRETS ABOUT IT

Roasted walnut, dark chocolate, caramel and candied cherry

HOME BREW

Try a flight of any of our beers, four 5.5oz pours \$14

LOONEY'S IRISH STOUT *Dry Irish Stout* | 4.1% ABV

A traditional dry stout accented by flaked barley sweetness balancing a pronounced roasted barley flavor followed by a clean dry finish. Named for our very own Irishman, Mr. Tommy Looney!

LEAN & MEAN *Low Calorie IPA* | 4.3% ABV

Approximately 99 calories sporting a very clean and crisp flavor with big juicy tropical notes of mango, pineapple and passion fruit, with a dash of pine. Hopped with Zythaos, Azacca and Simcoe

RESILIENCE IPA *#Buttstrong IPA* | 7% ABV

This old school West Coast IPA was created by Sierra Nevada Brewing and has been brewed in over 1,000 breweries around the world. Two row and caramel malt gives the body depth and a deep orange color. Aggressive hoppings of Cascade and Centennial provide hoppy notes of Citrus, resin and pine.

KOI BIRD *Sake Yeast Beer* | 6.8% ABV

Pilsner malt and three types of rice combined with sake yeast and grapefruit juice for a soft and smooth body and a twangy citrus taste. Dry hopped with Citra for extra grapefruit and passion fruit aroma

BRUT CRANKY *Brut IPA* | 7.5% ABV

Low bitterness along with lush tropical hop character and a bright effervescent finish all combine to make this the ultimate Aggressively Laid Back IPA

