

Happy Hour

Monday-Friday | 3pm-6pm

Available at the inside/outside bar & high tops only

craft & classic cocktails 9

Butterfly Paloma

Tequila Blanco, Passionfruit
& Grapefruit Juice

Pineapple Express Mojito

Rum Haven, Coconut,
Pineapple Elixir, Mint,
Lemon & Agave

Cosmopolitan

Farmer's Margarita

Old Fashioned

The Bounty

Tito's Vodka, Blackberries
& Rosemary, Passionfruit,
Lemon, Agave

Misunderstood Mule

Misunderstood Ginger Whiskey,
Ginger Beer & Lime

Aperol Spritz

Bloody Mary

Espresso Martini

spirits 6 2 oz. Pour

Tito's Vodka

Tres Agaves Blanco

Jack Daniel's Whiskey

Bacardi Rum

Dewer's White Label

Johnny Walker Red

Tanqueray Gin

wines 8/11 6 oz. / 9 oz. Pour

Coastal Vines

Pinot Grigio ~ Chardonnay
Cabernet Sauvignon ~ Pinot Noir

brews 5

Michelob Ultra

Miller Lite

Heineken

Corona Extra

Stella Artois

Heineken 0.0 N/A

La Rubia, Draft

Modelo, Draft

Funky Buddha, Floridian, Draft

Funky Buddha, Hop Gun IPA, Draft

elixirs - zero proof 6

The Essential v/gf

Organic Blackberries, Raspberries & Aloe Vera, Cold Pressed Beet, Carrot, Apple, Ginger & Lemon Juices, Fresh Rosemary

Cuke Of Earl v/gf

Smashed Cucumber, Organic Coconut Water, Lemon Juice & Agave Nectar, Plant Chlorophyll, Mint

Butterfly Effect v/gf

Passion Fruit, Butterfly Tea, Tangerine Kombucha, Grapefruit Juice, Agave

What's Up Doc v/gf

Organic Carrot Juice, Pineapple Juice, Lemon Juice, Aloe Vera & Agave Nectar, Turmeric, Ginger, Cilantro Leaves

The Remedy v/gf

Organic Raspberries, Blueberries & Agave, Mint Leaves, Pomegranate Juice, Lemon Juice, Green Tea, Splash of Club Soda

Pineapple X-Press v/gf

Organic Pineapple & Apple, Orange Juice, Coconut Milk, Mint, Orange Blossom Water

bar bites

FLATBREAD CRISPS

All Crusts are Lavash Thins / 7

Wild Mushroom & Goat Cheese veg

Balsamic Fig Braised Onions, Savory Herbs

Pulled BBQ Short Rib

Aged Cheddar Cheese, Roasted Peppers, Pickled Red Onions, Arugula

Napolitana Tri Colore veg

Organic Tomato, Mozzarella, Parmesan, Tri Color Salad, Balsamic

FT Papas Bravas Crunch v

Oven Roasted Potatoes, Spicy Aioli, Garlic Herb Crunch / 6

Vegan "Chorizo" Taco (2) v

Avocado & Salsa Roja, Cabbage Slaw / 9

Cucumber Avocado Tartare v

Ginger-Lime Dressing, Lavash Herb Crisp / 7

Chicken Meatballs gf

House Made Pomodoro & Mozzarella / 7

Farmer's Hummus v

Organic Tomatoes & Heirloom Carrots, Toasted Tandoori Naan Bread / 7

Eggplant - Zucchini

Lasagna v/gf

Cashew Ricotta, Spinach, Pomodoro / 9

Roasted Buffalo

Cauliflower v/gf

Vegan Ranch Dip, Celery / 7

v: vegan | veg: vegetarian | gf: gluten free

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.