

Drunka



MARGARITAS

Mo's Margarita \$11

Our house margarita named for Mo O'Neill features Patron Silver tequila and Grand Marnier.

Grapefruit & Elderflower \$10

A refreshing twist on a classic marg with 1800 Silver tequila, St. Germaine, grapefruit and lime juices, and agave nectar.

Spicy Watermelon \$10

A sweet and spicy margarita made with jalapeño infused tequila, triple sec, fresh lime, agave nectar, watermelon syrup, and kosher salt.

Raspberry Champagne \$10.99

A dreamy margarita made with Patron, triple sec, simple syrup, raspberry syrup, fresh lime, and champagne.

Hawaiian \$9.99

A tropical margarita with 1800 Silver tequila, Bacardi rum, blue curaçao, sour mix, and pineapple juice.

Mango Orange \$9.99

Enjoy this fruity margarita featuring 1800 Silver tequila, mango nectar, agave nectar, orange and lime juices, and a chili powder rim.

Jalapeno \$9.50

A spicy margarita made with Jalapeño infused tequila and garnished with fresh jalapeño, shaken or stirred.

MOJITOS

\$6.50

Traditional

Bacardi rum, lime juice, club soda, and freshly muddled mint leaves.

Pineapple

Coconut rum, pineapple juice, lime juice, and freshly muddled mint leaves.

Blueberry

Bacardi, simple syrup, Soda water, and freshly muddled blueberries and freshly muddled mint leaves.

Strawberry

Bacardi, simple syrup, Soda water, and freshly muddled strawberries and freshly muddled mint leaves.

HAPPY HOUR FOOD 4-6PM IN THE BAR

BBQ Pork Nachos

Fresh tortilla chips topped with in-house smoked pork, queso and mixed cheese, house-made BBQ sauce, and a side of sour cream.

Pizza

The perfect pepperoni pizza appetizer prepared on delicious naan bread.

Thai Chili Spiced Shrimp

Lightly fried shrimp tossed in a sweet and spicy Thai chili sauce with banana peppers.

Onion Straws

A basket of lightly fried onions served with a side of honey mustard.

COCKTAILS

Cucumber Cooler \$7

Cucumber Mint Ketel One vodka, cucumber slices, fresh lime, watermelon syrup, and club soda.

The Kayli \$5.50

Smirnoff orange vodka, watermelon pucker, a splash of sour mix, topped with club soda.

Mai Tai \$7.99

Captain Morgan spiced rum, banana liqueur, orange and pineapple juice, homemade sour mix, and grenadine.

Dukes Mule 7.99

Tito's vodka, ginger beer, huckleberry, and lemon topped with club soda.

White Tea \$7.99

Tito's vodka, peach schnapps, and sour mix.

Pom Gin Fizz \$5.50

Gin, Pomegranate syrup, and club soda.

Old Fashioned \$9

Bulleit bourbon, angostura bitters, simple syrup, muddled orange, and cherry.

Ranch Water \$5.50

1800 Silver tequila, lime juice, and club soda.

High Noon (can) \$5.50

Black Cherry, Peach, or Watermelon

MARTINIS

\$8.50

Pineapple Coconut

Coconut rum and pineapple juice.

Blueberry Lemon Drop

Blueberry Smirnoff, triple sec, sour mix, and blueberry purée.

The Dirty

Gin, dry vermouth, and olive juice.

WINE & SANGRIA BY THE GLASS

White

Josh Cellars Chardonnay \$6.75
Chateau Souverain Chardonnay \$6
Barone Fini Pinot Grigio \$6
Luccio Moscato \$5.65

Sparkling

La Marca Prosecco \$8

Rosé

Josh Cellars Rosé \$6.50

Red

Josh Cellars Cabernet Sauvignon \$7.50
Louis Martini Sonoma Cabernet Sauvignon \$8.50
St. Huberts The Stag Cab Paso Robles Cabernet Sauvignon \$8.99
Chateau Souverain Pinot Noir \$6
Canyon Road Merlot \$4

White Sangria

Sauvignon Blanc, Peach Schnapps, Sprite, Oranges, limes & Strawberries

Red Sangria

Canyon Road Merlot, Smirnoff Orange, Orange Juice & Pomegranate Syrup

Sunset Berry Sangria

Captain Morgan Spiced Rum, Red Wine, Strawberry & Pineapple Juice.

BEER

Scan the QR code to see what's on tap!



Yuengling



TRULY
HARD SELTZER



COMFORT FOOD
& CRAFT BREWS