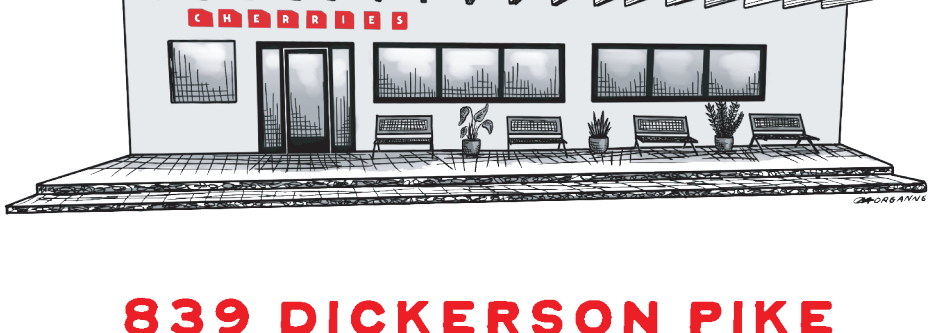


CHERRIES



839 DICKERSON PIKE

COCKTAILS

standards \$12

BUCK CHERRY

DEL MAGUEY MEZCAL, GINGER, HOUSE CHERRY CORDIAL, LIME

THYME TO FLY

ABSOLUT VODKA, LEMON & LIME, LAVENDER, ROSEMARY, THYME, BUBBLES

HOUSE OLD-FASHIONED

FOUR ROSES BOURBON, DEMERARA, ANGOSTURA & ORANGE BITTERS

BEFORE SUNSET

PLANTERAY RUM, PASSIONFRUIT, LIME

margaritas \$11

HOUSE MARG

ALTOS PLATA, COMBIER, SUGAR, LIME

HOUSE FROZEN MARG

ALTOS PLATA, COMBIER, SUGAR, LIME

SPICY MARG

ALTOS PLATA, COMBIER, FRESH JALAPEÑOS, LIME

MEZCAL MARG

BANHEZ MEZCAL, COMBIER, SUGAR, LIME

seasonals \$13

MEDITERRANEAN SPRITZ

ITALICUS, MINT, LEMON, PROSECCO, MINERAGUA

SUMMER SLAM

ALTOS PLATA, MANGO, RED CHILE, LIME, PINEAPPLE SODA

OG COSMO

ABSOLUT CITRON, COMBIER, CRANBERRY, LIME

RUMMIN' ON EMPTY

RUM, WATERMELON, MINT, MINERAGUA

A BLUE WORLD

STOLI BLUEBERRY, BASIL, LEMON, MINERAGUA

SKY HIGH

GIN, ELDERFLOWER, APEROL, EGG WHITE, SUGAR, LEMON

ESPRESSO MARTINI

VODKA, SUBLIMINAL COLD BREW, BORGHETTI, SUGAR

ROTATING FROZEN

SOMETIMES BOOZY. SOMETIMES TROPICAL, ALWAYS DELICIOUS.

cans

TECATE \$5

NATTY LIGHT \$4

BEARDED IRIS IPA \$9

SOUTHERN GRIST PILS \$9

UNTITLED ARTS N/A \$8

HIGH NOON \$7

virgins \$9

PINEAPPLE-MINT FIZZ

PINEAPPLE, LIME, GOMME SYRUP, MINT, MINERAGUA

DOC'S TONIC

TONIC, ROSEMARY, THYME, LAVENDER

AFTERBURNER

GINGER, HOUSE CHERRY CORDIAL, PINEAPPLE, LIME, JALEPEÑO GOMME SYRUP

HOUSE CHERRY COLA

COKE, GINGER, HOUSE CERRY CORDIAL

sodas \$4

COKE

DIET COKE

SPRITE

MINERAGUA

PINEAPPLE JARRITOS

RED BULL

by the glass \$9

SPARKLING

LA MARCA, PROSECCO, ITALY

FRUITY NOTES OF GREEN APPPLE, JUICY PEACH, AND RIPE LEMON FRAMED BY HINTS OF MINERALITY

UNSHACKLED, ROSE, CALIFORNIA

BRIGHT NOTES OF APRICOT AND YELLOW PEACH

RED

SEEKER, PINOT NOIR, FRANCE

NOTES OF SWEET CHERRY FRUIT, EARTH, AND SPICE

DONA FLOR, VINHO TINTO, PORTUGAL

NOTES OF BLACK FRUIT, PLUM AND TRUFFLES

WHITE

BOGLE FAMILY, PINOT GRIGIO, CALIFORNIA

FRUITY NOTES OF GREEN PEAR AND CITRUS. LIGHT AND CRISP.

DONA FLOR, VINHO VERDE, PORTUGAL

NOTES OF FRUIT AND MINERALS. FRESH AND SWEET FINISH.

by the bottle

2024 VINCENT ROUSSELY 'VIN ORANGE \$55

NOTES OF ORANGE ZEST, APRICOT, AND CITRUS

GLOU GLOU, RED BLEND, CALIFORNIA \$65

NOTES OF BLACK PLUM, RED LICORICE, RASBERRY

FOOD

DAILY UNTIL 10PM

shares

WOOD-ROASTED WINGS

CHIPOTLE-AIOLI * - \$14

SMALL BATCH GUACAMOLE

BLUE CORN TORTILLA CHIPS - \$11

QUESO

PICO, BLUE CORN TORTILLA CHIPS - \$13

ROASTED TOMATO SALSA

BLUE CORN TORTILLA CHIPS - \$6

large plates

sandwiches served with sea salt crisps

CHERRIES' WOOD-FIRED BURGER

AMERICAN CHEESE, TOMATO, PICKLE, ICEBERG, ONION, BLACK PEPPER AIOLI * - \$16

WOOD-FIRED FAJITA TACOS (3 TACOS)

MARINATED & FLAME ROASTED CHICKEN THIGH, CILANTRO, ONION, SALSA, AVO-CREMA * - \$15

GRILLED CHEESE

3 CHEESES ON TUSCAN BREAD W/ CHIPOTLE AIOLI - \$13

PESTO CHICKEN PANINI

CHICKEN THIGH, MOZZARELLA, CHARRED TOMATO, AVOCADO AIOLI * - \$14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HAPPY HOUR

DAILY UNTIL 8PM

\$8 cocktails

HOUSE MARG

ALTOS PLATA, COMBIER, SUGAR, LIME

BEFORE SUNSET

PLANTERAY RUM, PASSIONFRUIT, LIME

BUCK CHERRY

DEL MAGUEY MEZCAL, GINGER, HOUSE CHERRY CORDIAL, LIME

HOUSE OLD-FASHIONED

FOUR ROSES BOURBON, DEMERARA, ANGOSTURA & ORANGE BITTERS

wine & cans

HOUSE RED - \$6

HOUSE WHITE - \$6

HOUSE BUBBLES - \$6

TECATE - \$4

happy hour food

SMALL BATCH GUACAMOLE

BLUE CORN TORTILLA CHIPS - \$8

WOOD-ROASTED WINGS

CHIPOTLE AIOLI * - \$11

WOOD-FIRED FAJITA TACOS (2 TACOS)

MARINATED & FLAME ROASTED CHICKEN THIGH, CILANTRO, ONION, SALSA, AVO-CREMA * - \$10



CHERRIESNASH