

CHERRIES

COCKTAILS

seasonal

HUGO SPRITZ

ST. GERMAIN, FRESH-SQUEEZED LEMON, PROSECCO - \$13

"MARGUERITE"

TEQUILA BLANCO, GRILLED FRESH PEACHES, COMBIER, FRESH SQUEEZED LIME - \$15

VICEROYAL VINE

PERUVIAN PISCO, ST. GERMAIN, FRESH STRAWBERRIES, AMARO, FRESH-SQUEEZED LEMON - \$15

LA FRESCA

REPOSADO TEQUILA, FRESH-SQUEEZED LIME, SPARKLING GRAPEFRUIT SODA - \$13

BLACK LEMON OLD-FASHIONED

BULLEIT RYE, SMASHED BLACKBERRY + LEMON PEEL, GOMME SYRUP, LEMON BITTERS - \$14

standard

NAKED & FAMOUS

ILLEGAL MEZCAL, FRESH-SQUEEZED LIME, YELLOW CHARTREUSE, APEROL - \$14

BUCK CHERRY

BANHEZ MEZCAL, GINGER, FRESH-SQUEEZED LIME, HOUSE CHERRY CORDIAL - \$12

RUMMIN' ON EMPTY

PLANTERAY RUM, WATERMELON, MINT, FRESH-SQUEEZED LIME, TOPO CHICO SODA - \$13

THYME TO FLY

VODKA, FRESH-SQUEEZED CITRUS, LAVENDER, ROSEMARY, THYME, BUBBLES - \$12

PERFECT GIN & TONIC

GIN, FEVER TREE LEMON TONIC, HOUSE LEMON CORDIAL - \$13

margaritas

MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER - \$12

FROZEN MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER - \$12

SPICY MARGARITA

LOS ALTOS TEQUILA, FRESH-SQUEEZED LIME, COMBIER, JALAPEÑO - \$13

MEZCAL MARGARITA

BANHEZ MEZCAL, FRESH-SQUEEZED LIME, COMBIER - \$13

add house strawberry or cherry-ginger cordial + \$2

virgins

PINEAPPLE NO-JITO

FRESH-SQUEEZED PINEAPPLE & LIME JUICE, GOMME SYRUP, SODA, MINT - \$11

NO THYME TO FLY

FEVER TREE LEMON TONIC WATER, ROSEMARY, THYME, LAVENDER - \$11

SUNSET

FRESH OJ, GINGER, CHERRY, FRESH-SQUEEZED LIME, JALAPEÑO GOMME SYRUP - \$11

HOUSE CHERRY COLA

COKE, GINGER-CHERRY CORDIAL, ICE - \$11

CANS

TECATE - \$5
SOUTHERN GRIST PILSNER 16OZ - \$9
BEARDED IRIS HOMESTYLE IPA, 16OZ - \$9
BRAVAZZI ITALIAN SODA - \$7
ATHLETIC N/A BEER, ROTATING - \$7

COLA ETC.

COKE \$4
DIET COKE \$4
SPRITE \$4
TOPO CHICO \$4
RED BULL \$5

WINE

RED

SPOKEN WEST, PINOT NOIR, CA \$9
DONA FLOR, VINHO TINTO, PORTUGAL \$10

WHITE

MATTEO BRAIDOT, FRIULI PINOT GRIGIO, ITALY \$10
DONA FLOR, VINHO VERDE, PORTUGAL \$9

SPARKLING

ROTATING HOUSE BUBBLY - \$9

FOOD

SERVED UNTIL 10PM

shares & salad

WOOD-ROASTED WINGS

TOGARASHI SAUCE * - \$13

SMALL BATCH GUACAMOLE

HOUSE TORTILLA CHIPS - \$11

QUESO

PICO, HOUSE TORTILLA CHIPS - \$12

ROASTED TOMATO SALSA

HOUSE TORTILLA CHIPS - \$6

ARUGULA SALAD

ARUGULA, SPINACH, TRUFFLE VINAIGRETTE, PARMESAN - \$12

ADD WOOD-FIRED CHICKEN THIGH * - \$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, CILANTRO, ONION, SALSA, AVO CREMA * - \$14

CUBANO

PRESSED CLASSIC OF HAM, ROASTED PORK, SWISS, PICKLE, MUSTARD - \$14

GRILLED CHEESE

3 CHEESES ON TUSCAN BREAD W/ HORSE RADISH CREME, ARUGULA, TRUFFLE OIL - \$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.