

CHERRIES

\$5 / Shot of the day | \$8 / Shot of day + Tecate

MARGS

- Marg** Los Altos, lime, combier\$11
Spicy Marg Los Altos, lime, combier, serrano ..\$12
Mezcal Marg Vida, lime, combier,\$11
Frozen Marg Los Altos, lime, combier\$12

TOP YOUR MARG / \$5

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|-----------------------|----------------------|
| Los Altos Tequila | Giffard Strawberry |
| Vida Mezcal | Giffard Mango |
| Chinola Passion fruit | House Cherry Cordial |

HOUSE COCKTAILS

\$12

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| California Firing Squad ♪
Los Altos, lime,
house cherry cordial,
Ancho Reyes,
Angostura bitters | Rummin' Back 2 U ♪
Coconut and dark
rums, Angostura
bitters, Cherry
Heering, lime, Pimm's |
| Buck Cherry ♪
Mezcal, ginger
cordial, lime,
cherry liqueur | Double-barrel Titan ♪
Bourbon, East India
sherry, Luxardo
Maraschino,
orange bitters |

♪ = A LI'L BIT OF CHERRY

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|--|---|
| Thyme To Fly
Vodka, citrus,
lavender, rosemary,
thyme, bubbles | Say Goodbye To Summer
Bourbon, lemon, honey,
strawberry, basil,
pilsner |
| Perfect Lemon G&T
Gin, lemon cordial,
Fever Tree lemon tonic | Passion fruit Coquito
(frozen)
Dark and white rums,
passion fruit,
cinnamon,
coconut sugars |
| The Sun Also Rises
Espolon Reposado,
lemon, mint, rosé | |

CANS

- Tecate \$4
PBR \$4
Modelo Especial \$4
Pacifico \$4
Miller Lite \$4
Coors Banquet \$4
Lagunitas IPA \$5
Donna's Pickle Beer..... \$8
Yazoo Gerst Amber..... \$6
Yazoo Daddy-O Pilsner... \$6
Yazoo Hopry Hazy IPA..... \$6
E Nash Beer Works, 16oz... \$9
East Bank Citra IPA
TN Sipper Golden Light Ale
Southern Grist, 16oz..... \$9
Southern Crisp Pilsner
100k Hill Key Lime Pie
Bearded Iris, 16oz..... \$9
Homestyle IPA
High Noon Vodka Soda..... \$7
Lime or Passion fruit
Diskin Six One Five Cider \$7
Topo Chico Ranch Water... \$6

FAMILIARS

\$10

- Manhattan
Old Fashioned
Negroni
Dirty Martini
Last Word
Daiquiri
Paloma
Aperol Spritz
Mojito



839 DICKERSON PIKE
NASHVILLE, TENN.

RED WINE

- Solroom\$8/30
Merlot Blend, CA
- Spoken West\$9/34
Pinot Noir, CA
- Dona Flor\$10/38
Vinho Tinto, Portugal
- Bodega Renacer
- Punto Final\$11/42
Malbec 2019, Argentina
- Château Trebiac...\$11/42
Graves, Bordeaux, FR
- Georges Deboeuf ..\$12/45
Beaujolais, FR

WHITE WINE

- Matteo Braidot\$9/34
Friuli Pinot Grigio, IT
- Dona Flor\$9/34
Vinho Verde, Portugal
- Château la Roseraie \$10/36
Atlantique Sauv Blanc, FR
- Sea Sun \$11/39
Chardonnay, CA

SPARKLING WINE

- Belstar\$9/34
Prosecco Brut NV, IT
- Poggio Costa\$11/42
Brut Rosé 2020 DOC, IT
- Sekt 50 Degrees N \$12/45
Brut Rosé, Germany

Grab any bottle of wine from our neighbors, Last Chance Liquors, and drink it here for a \$20 corkage fee.

MOCKTAILS \$9

- Phony Negroni
- N/A Old Fashioned
- N/A G&T
- N/A Marg
- N/A Paloma
- N/A Mojito

SODAS \$4

- Coke
- Diet Coke
- Sprite
- Topo Chico

FOOD

SHARES & SALAD

- Wood-Roasted BBQ Wings togarashi sauce* ... \$13
- Small Batch Guacamole tortilla chips \$10
- Roasted Tomato Salsa tortilla chips \$6
- Rocket Salad arugula, spinach, truffle vin, parmesan\$12
add wood-fired chicken thigh ... \$6

CLASSIC BUILDS (sandwiches served w/ sea salt crisps - upgrade to side salad +2)

- Bacon Cheeseburger bacon, american cheese, pickle, onion, black pepper aoli* \$14
- Double Burger american cheese, tomato, pickle, iceberg lettuce, onion, black pepper aoli* \$16
- Wood-fired Tacos choose flame-roasted steak or chicken fajita-style tacos with grilled peppers + onions(2)\$11(3)\$14
- Cubano ham, roasted pork, swiss, pickle, mustard.....\$14
- Grilled Cheese 3 cheeses, horseradish cream, arugula, truffle oil\$13
- Wood-Fired Chicken Club chicken thigh, iceberg, tomato, applewood bacon, togarashi sauce, ciabatta*\$16
- Pesto Chicken Panini mozzarella, charred tomato, avocado aioli \$14

CHOCOLATE BROWNIE SUNDAE
cherry compote + vanilla ice cream
\$12

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

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE AND TABS LEFT OPEN AFTER CLOSE