

CHERRIES

COCKTAILS

seasonal \$13

LITTLE NICKY

ALTOS REPOSADO, ESPRESSO LIQUEUR, PEPPERMINT, COLD BREW

GREEN POINTE

RYE WHISKEY, YELLOW CHARTREUSE, SWEET VERMOUTH

GATOR DANCE

GIN, EGG WHITE, LEMON, SIMPLE, FERNET BRANCA FLOAT

PISTOLERO

LOS ALTOS TEQUILA, BLACKBERRY, COMBIER, FRESH-SQUEEZED LIME

BEAST OF BURDEN

SEASONAL OLD-FASHIONED OF UNCLE NEAREST RYE, DEMERARA, AND WALNUT BITTERS

standard \$12

OAXACAN NEGRONI

ILLEGAL MEZCAL, DOLIN ITALIAN VERMOUTH, CAMPARI

BUCK CHERRY

BANHEZ MEZCAL, GINGER, FRESH-SQUEEZED LIME, HOUSE CHERRY CORDIAL

BEFORE SUNSET

PLANTERAY RUM, PASSION FRUIT, FRESH-SQUEEZED LIME

THYME TO FLY

VODKA, FRESH-SQUEEZED CITRUS, LAVENDER, ROSEMARY, THYME, BUBBLES

HUGO SPRITZ

ST. GERMAINE, FRESH-SQUEEZED LEMON, PROSECCO

margaritas \$11

MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER

FROZEN MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER

SPICY MARGARITA

LOS ALTOS TEQUILA, FRESH-SQUEEZED LIME, COMBIER, JALAPEÑO

MEZCAL MARGARITA

BANHEZ MEZCAL, FRESH-SQUEEZED LIME, COMBIER

virgins \$9

PINEAPPLE-MINT FIZZ

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

PROVENCAL TONIC

FEVER TREE LEMON TONIC WATER, ROSEMARY, THYME, LAVENDER

AFTERBURNER

FRESH PINEAPPLE & LIME, GINGER, CHERRY, JALAPEÑO

HOUSE CHERRY COLA

COKE, GINGER-CHERRY CORDIAL, ICE

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/ HORSERADISH 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.

HAPPY HOUR

DAILY UNTIL 8PM

\$8 cocktails

MARGARITA DE CASA

LOS ALTOS, FRESH-SQUEEZED LIME, COMBIER

BEFORE SUNSET

PLANTERAY RUM, PASSION FRUIT, FRESH-SQUEEZED LIME

BUCK CHERRY

BANHEZ MEZCAL, GINGER, FRESH-SQUEEZED LIME, HOUSE CHERRY CORDIAL

OLD-FASHIONED

BOURBON, ANGOSTURA BITTERS, ORANGE PEEL

wine & cans

HOUSE RED - \$6

HOUSE WHITE - \$6

HOUSE BUBBLES - \$6

TECATE - \$4

happy hour food

SMALL BATCH GUACAMOLE

HOUSE TORTILLA CHIPS - \$8

WOOD-ROASTED WINGS

TOGARASHI SAUCE * - \$10

WOOD-FIRED FAJITA TACOS (2 TACOS)

MARINATED & FLAME-ROASTED CHICKEN THIGH, CILANTRO, ONION, SALSA, AVO CREMA * - \$9

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