# COCKTAILS

### HOUSE SPECIALTIES

#### IDLEWILD MULE

**S12** 

### **SPIRITS**

Choice of Idlewild Spirit, House-made Ginger Beer, Lime

(Try it Mom's Way made with mezcal and green chartreuse +\$3)

**IDLEWILD TONIC \$12** 

Choice of Idlewild Spirit House-made Tonic, Lime

IdlewildVodka: Vodka, Lemon, Orange, cucumber, strawberry

Idlewild Gin: Alpine, Hibiscus, Purple Daze, Cucumber Idlewild Whiskey: Bourbon, Rye, Single Malt, White

Idlewild Rum: Silver, Gold

Misc: Grappa, Rice Rocket, Watermelon Moonshine (There may be an additional charge for some spirits)

### BE SURE TO ASK YOUR SERVER ABOUT DAILY COCKTAIL SPECIALS

# IDLEWILD ORIGIN<u>als</u>

CLARIFIED PINEAPPLE PUNCH \$15 Idlewild silver rum, fresh lime juice, muddled pineapple, green tea simple syrup, milk, orange bitters, spices

VIOLET RAY\$14 Idlewild Purple Daze gin, creme de violet, maraschino liqueur, fresh grapefruit juice, lime jumce, simple syrup, orange flower water

#### COCO AND COFFEE \$13

Idlewild toasted coconut infused rum, cold brew coffee, wild coco, simple syrup

COLORADO SOUR \$15 Ildlewild blackberry infused bourbon, pomagrante juice, lemon, honey, egg whites, port wine

#### AFTER MIDNIGHT \$14

Idlewild Rye whiskey, Grand Mariner, cold brew coffee, sweet vermouth, Angostura and chocolate bitters

#### SOLAR FLARE \$14

Ildlewild Woodcutter's bourbon, Cappalleti, apricot liqueur, lemon, peychaud bitters

#### PACIFIC PASSION \$12

Idlewild hibiscus gin, green tea simple syrup, lemon, passionfruit puree

#### THE IAM S13

Idlewild Alpine Gin, maple simple syrup, lemon, wild coco, fig jam

# IDLEWILD MOCKTAILS

#### **UBE DOOBY DOO \$9**

Pomagrante juice, Ube simple syrup, wild coco,

## THE PANORAMIC \$9

Fresh squeezed orange juice, lime juice, wild coco, passion fruit puree, simple syrup

## HOUSE CLASSICS

SMOKED FIG FASHIONED \$13 Fig infused Woodcutter's bourbon, cinnamon vodka, Strong Water aromatic bitters, orange



Idlewild brown butter infused bourbon, maple simple syrup, lemon, cinnamon

# **RICE PALOMA S13**

Idlewild Rice Rocket, fresh grapefruit juice, simple syrup, lime juice

# CITRUS APEROL SPRITZ \$14

Idlewild orange infused vodka, Aperol, fresh grapefruit, simple syrup, topped with bubbly

#### **HEMINGWAY DAIQUIRI \$13**

Idlewild silver rum, maraschino liqueur, lime, fresh grapefruit

### CARDAMOM SAZERAC \$13

Idlewild Rye Whiskey, simple syrup, cardamom bitters, absinthe rinse

#### VIC'S VIRTUE \$14

Arette Tequila, Ancho Reyes, house-made ginger beer syrup, lime, simple syrup, tajin

#### VANILLA ESPRESSO MARTINI \$14

Idlewild vanilla vodka, Idlewild coffee liqueur, Frangelico, wild coco, cold brew coffee, honey

### DESSERT COCKTAILS

# PECAN PRALINE DREAM \$13

Idlewild vanilla infused vodka, pecan liqueur, maple simple syrup, wild coco

# MAPLE AFFOGATO \$14

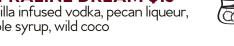
Idlewild Single malt whiskey, Benedictine, maple simple syrup, walnut bitters, vanilla bean ice cream



















#### SHAREABLE (OR NOT)

HOUSE-SMOKED WINGS (1 LB)	\$14
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Your choice of buffalo, za'atar dry rub, or Thai peanut satay. Comes with ranch or blue cheese dressing

**TRUFFLE FRIES**Hand-cut fries, truffle aioli, Grana Padano cheese, geen onion

THAI CHICKEN LETTUCE WRAPS \$12

Cashew, coconut-curry chicken, carrot threads, Romaine lettuce, citrus-soy dipping sauce

**CRISPY BRUSSELS** 

\$10

Crispy brussels, thai chili sauce, sesame seeds

#### SOUP & SALADS

\$10

\$9

\$13

HOUSE SALAD

Choice of balsamic vingrette, blue cheese dressing, ranch dressing, or 1000 island.

WEDGE SALAD

lceburg lettuce wedge, house-made blue cheese dressing, bacon, tomatoes, onions, balsamic reduction

CARNITAS TORTILLA SOUP

\$7/\$10

Belly warming soup with our house-smoked pulled pork carnitas

CHILI

\$9/\$12

Our take on the hearty classic, made with 3 different types of chilis and beef from local Fitch Ranch

#### SANDWICHES

Sandwiches include hand-cut fries, coleslaw, truffle fries (+\$4), crispy brussels (+\$4), onion rings (+\$3), side salad (+\$3), or sweet potato tater-tots (+\$3).

\$16

**REUBEN**Corned beef from a local Fitch Ranch, imported Emmental Swiss cheese, sauerkraut, 1000 Island

dressing, thick-sliced marbled rye bread

PULLED PORK \$1

House-smoked pulled pork, house-made bourbon BBQ sauce, coleslaw, brioche bun

THE CUBAN

**\$16** 

Ham, house-smoked pulled pork, Swiss Emmental cheese, pickles, mustard sauce, crusty cubano loaf

CHICKEN CORDON BLUE

\$15

Local Fitch Ranch chicken, ham, imported Emmental Swiss cheese, dijonaisse, arugula

## SMASHIN' BURGERS

Burgers include hand-cut fries, coleslaw, truffle fries (+\$4), crispy brussels (+\$4), onion rings (+\$3), side salad (+\$3), or sweet potato tater-tots (+\$3). Add an extra patty (+\$5).

FUN GUY \$15

Sautéd crimini mushrooms, Swiss Emmental cheese, arugula, truffle aioli

THE G.O.A.T. \$15

Raspberry jam, goat cheese, arugula

AREA 51

**\$16** 

Fire-roasted green chilis, crispy onions, american cheese, 1000 island dressing

**DUSTY BOOTS** 

\$16

Bacon, cheddar, house-made bourbon BBQ sauce, bourbon caramelized onions









### HAPPY HOUR

### WINE

#### APPS

# HOUSE-SMOKED WINGS (1 LB) Your choice of buffalo za'atar dry rub or Thai pagnut

Your choice of buffalo, za'atar dry rub, or Thai peanut satay. Comes with ranch or blue cheese dressing

# TRUFFLE FRIES \$7

Hand-cut fries, truffle aioli, Grana Padano cheese, geen onion

# CRISPY BRUSSELS \$7

Crispy brussels, thai chili sauce, sesame seeds dressing

### THAI CHICKEN LETTUCE WRAPS \$8

Cashew, coconut-curry chicken, carrot threads, Romaine lettuce, citrus-soy dipping sauce

\$8 IDLEWILD MULES

\$8 IDLEWILD \_\_\_\_\_-AND-TONIC

\$1 OFF ANY IDLEWILD SPIRITS POUR

\$1 OFF ALL DRAFT BEERS

\$2 OFF ANY WINE

# \$7 BEER AND A SHOT

Your choice of any canned beer and any Idlewild shot

#### RED

PURPLE COWBOY RED BLEND \$8/\$29

JUGGERNAUT PINOT NOIR \$12/\$42

MONTES CABERNET \$11/\$39

#### WHITE

MICHAEL DAVID CALIFORNIA ROSE \$11/\$39

> TRUE MYTH CHARDONNAY \$10/\$36

JACQUES DUMONT SAUVIGNON BLANC \$9/\$30

> CREMANT DE LOIRE BRUT \$13/\$46





