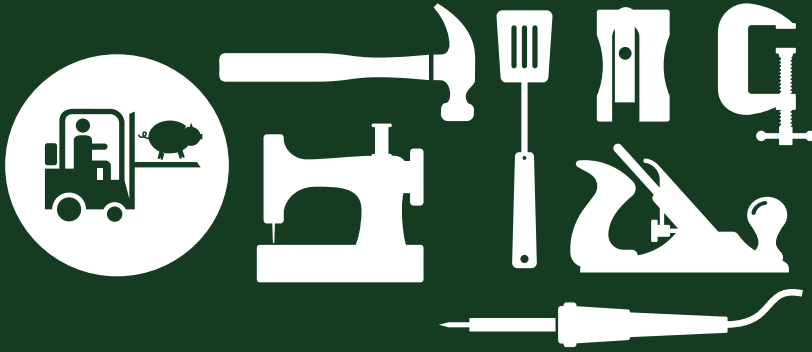




TIME FOR
DINNER

CHOOSE YOUR
OWN ADVENTURE

WE'RE BRINGING OUT
FOOD AND DRINK



APPETIZERS:

THE MASSIVE ATTACK SALAD \$14

asparagus, avocado, spinach, cucumbers, tempura broccoli, parmesan, preserved lemon vinaigrette

GF EMPANADAS DE RAJAS \$10

stuffed with corn, potatoes, poblanos, anaheims, asadero cheese with smoky tomato sauce

PEPPERS FIVE WAYS \$19

bacon-wrapped jalapeño stuffed with candied pepitas, fresno popper, grilled shishitos, mixed pickled peppers, pepper jam Add a fresno or jalapeño \$3

GF SHRIMP & CORN GRITS \$14

white corn grits, shrimp, tomato garlic butter sauce

GF LAMB POZOLE NEGRO \$14

mexican lamb stew, hominy, cumin, coriander, oregano, Loca's Charcoal Powder, house chips

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Our kitchen is not allergy free, however, we encourage you to ask your server for **GF** Gluten Free and Vegetarian preparation of any dish on our menu.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGY YOU MAY HAVE.

MEATS:

GF CAJUN DEEP FRIED TROUT

ONE FISH MP

TWO FISH MP



("RED FISH, BLUE FISH")

GF PORK CARNITAS (WITH HABANERO BBQ)

1/4 LB \$13⁷⁵

1/2 LB \$26⁷⁵

1 LB \$52⁷⁵

GF LEMON BROWN BUTTER CHICKEN



1/4
\$9⁷⁵

1/2
\$17⁷⁵



WHOLE
BIRD!
\$33⁷⁵

GF GUAJILLO RED WINE BRAISED SHORT RIB

1/4 LB \$15⁷⁵

1/2 LB \$31⁵⁰

1 LB \$62⁷⁵

GF CORIANDER ROASTED COLORADO LAMB *

1/4 LB \$16⁷⁵

1/2 LB \$32⁷⁵

1 LB \$64⁷⁵

PORTION COUNSELING: 1/4^{LB} of meat is decent for one person. 1/2^{LB} of meat is for people who can eat.

DESSERTS:

GF BUTTERSCOTCH PUDDING \$8

almond toffee, whipped cream

GF SEASONAL COBBLER \$8

seasonal fruit, warm crust, vanilla ice cream

GF KEY LIME PIE \$8

whipped cream, candied lime zest

SIDES: SMALL \$9 / LARGE \$17

GF BRUSSELS & BUTTERNUT SQUASH HASH

GF CHORIZO JAMBALAYA RICE & BEANS

GF BACON & GOAT CHEESE MASHED POTATOES

GF CARAMELIZED ONION BRAISED GREENS

GF CAJUN SWEET POTATO FRIES

GF CHICKPEA CROQUETTES

GF SPICED FRIED SWEET PLANTAINS

SMOKED GOUDA MAC & CHEESE

All ingredients may not be listed. All sides can be made vegetarian except the Rice & Beans. All except the Mac & Cheese are **GF** gluten free.

DUE TO SPACE CONSTRAINTS, WE DO NOT HAVE AN ISOLATED GLUTEN FREE FRYER. If you have Celiac disease or extreme gluten sensitivity, please consult with your server about the most appropriate menu options for you.

BREADS:

JALAPEÑO CORNBREAD MUFFINS(2) \$8

BISCUITS WITH HONEY BUTTER(2) \$8

GF TORTILLAS(4) \$5

EVERYONE WANTS TO BE HAPPY

REMINDER No. 2 OF 3

LAST UPDATED 11/1/23



HAPPY HOUR
5PM-6PM

MENU
DINNER





WINE BY THE GLASS/BOTTLE

ALL THE BEERS 

COCKTAILS & LIQUOR 

THIS IS THE WILD,

WILD WEST → All our wines, beers, & spirits are sourced from the best purveyors in the WESTERN HEMISPHERE.



WHITES

- \$11 / \$40 TABALÍ VIOGNIER (LIMARÍ VALLEY, CHILE)
- \$12 / \$44 MILBRANDT PINOT GRIGIO (COLUMBIA VALLEY, WASHINGTON)
- \$12 / \$44 NORTICO ALBARIÑO (MINHO, PORTUGAL)
- \$13 / \$48 LULU CHARDONNAY (COLUMBIA VALLEY, WASHINGTON)



REDS

- \$10 / \$36 DOÑA FLOR RED BLEND (LISBON, PORTUGAL)
- \$12 / \$44 HUMBERTO CANALE PINOT NOIR (PATAGONIA, ARGENTINA)
- \$13 / \$48 ALTA VISTA ESTATE MALBEC (MENDOZA, ARGENTINA)
- \$13 / \$48 TINTO REY TEMPRANILLO (ZAMORA, CALIFORNIA)
- \$14 / \$52 BROADSIDE CABERNET SAUVIGNON (PASO ROBLES, CALIFORNIA)



OTHER COLORS

- \$12 / \$44 FOSSIL POINT ROSÉ (SAN LUIS OBISPO, CALIFORNIA)
- \$14 / \$52 SANTA JULIA LA OVEJA ORANGE WINE (MENDOZA, ARGENTINA)
- \$14 / \$52 ALMACITA BRUT SPARKLING WINE (MENDOZA, ARGENTINA)



CANS

- \$5 / UTICA CLUB LAGER
- \$6 / VENGA MEXICAN LAGER
- \$7 / ELECTRIC COWBOY IPA
- \$8 / ROTATING LOCAL CAN
- \$8 / ROTATING SOUR
- \$8 / GRUVI IPA (NON-ALCOHOLIC)



BEER & SHOT



- \$11 / UTICA CLUB & BENCHMARK BOURBON
- \$12 / VENGA MEXICAN LAGER & PUEBLO VIEJO TEQUILA
- \$13 / CALL TO ARMS DARK LAGER & BANHEZ MEZCAL
- \$14 / SPARKS FLY IPA & FERNET VALLET
- \$10 / RUSSIAN ROULETTE



\$7 DRAFT BEERS

- ROTATING CIDER
- UPSLOPE CRAFT LAGER
- RATIO SPARKS FLY JUICY IPA
- CALL TO ARMS DARK LAGER

HOUSE COCKTAILS \$12

- CUCUMBER MINT LEMONADE recommended with GIN, VODKA, or CHAREAU ALOE LIQUEUR (+\$2)
- CARROT MANGO GINGER recommended with WHISKEY, MEZCAL, or RUM
- GRAPEFRUIT HABANERO ROSEMARY recommended with TEQUILA, GIN or MEZCAL
- CRANBERRY ORANGE PEPPERCORN recommended with WHISKEY, GIN or VODKA

DRAFT COCKTAILS

- WORK & CLASS MULE \$11 vodka, lime juice, house-made ginger beer
- PLUM SPRITZ \$14 plum liqueur, gin, rosemary, sparkling wine
- WORK & CLASS OLD FASHIONED \$13 whiskey, sugar, orange peel, spices, bitters
- NITRO ESPRESSO MARTINI \$14 vodka, espresso liqueur, cold brew, chai sidecar

VODKA

- Mythology (Well) \$9
- Tito's \$11
- Timberline \$12
- Silver Tree \$13

GIN

- Breckenridge (Well) \$9
- Mythology Needle Pig \$10
- Barr Hill \$11
- St. George Botanicore \$11
- Leopold's Navy Strength \$12

RUM

- Don Q (Well) \$9
- Bear Creek Spiced \$10
- Diplomático Reserva \$11

BOURBON

- Benchmark (Well) \$9
- Four Roses Single Barrel \$11
- Old Forester 1897 \$12
- Buffalo Trace \$13
- Laws 8 Year Bonded \$15
- Eagle Rare \$16
- Blanton's Single Barrel \$18

OTHER WHISKEY

- Old Overholt Bonded Rye \$9
- Michter's Rye \$11
- Knob Creek Rye \$12
- Talnua Irish-Style \$12
- Stranahan's Single Malt \$13

TEQUILA

- Pueblo Viejo Blanco (Well) \$9
- Lalo Blanco \$12
- Doña Loca Blanco \$13
- Lagrimas Del Valle Plata \$14
- Costa Reposado \$12
- Doña Loca Reposado \$15

MEZCAL

- Banhez Espadín (Well) \$9
- Pelotón de la Muerte Pechuga \$12
- Doña Loca Espadín \$13

OTHER SPIRITS

- Lo-Fi Gentian Amaro \$9
- Grind Espresso Liqueur \$9
- Ezra Brooks Bourbon Cream \$9
- Grove Street Chai Liqueur \$10
- Fernet Vallet Liqueur \$10
- Leopold's Aperitivo \$11
- Chateau Aloe Liqueur \$11
- Ume Plum Liqueur \$11
- Peach Street Amaro \$13
- Leopold's Absinthe \$14

EVERYONE WANTS TO BE HAPPY

REMINDER NO. 3 OF 3



HAPPY HOUR
5PM-6PM

MENU 
DRINKS



LAST UPDATED 11/1/23