

SIGNATURE COCKTAILS

BOARDROOM MULE

Boardroom Ginger Vodka, fresh lime sour, simple syrup, soda water 14

LIMEY BASTARD

Bacardi Pinneapple Rum, Clement Mohina Coconut, Lustau Manzanilla Sherry, fresh lime, blue Curacao 15

GINGER MO-MO

Boardroom Ginger Vodka, fresh orange juice, sugar, prosecco 15

CRANBERRY CAIPIROSKA

Boardroom Cranberry Vodka, Grand Marnier, and fresh lime 14

CRANBERRY MOJITO

Boardroom Cranberry Vodka, Perricone lime, Sierra Mist, soda water, muddled mint 15

P.H.T. (Public House Tonic)

Boardroom Gin, Fever Tree Elderflower Tonic, cucumber, strip of lemon and lime, fresh mint 14

SPICE ME UP MARTINI

Serrano-infused Boardroom Vodka, pineapple juice, orange juice, lime, sparkling wine 15

BLUEBERRY MULE

Absolut Lime, St. Germain, ginger beer, lime wedges, blueberries 14

WATERMELON MINT COOLER

Boardroom Ginger Vodka, fresh lime, Wilks & Wilson Lime Mint, fresh watermelon 15

TANGERINE COSMO

Boardroom Citrus Vodka, Elderflower Liqueur, fresh lime, tangerine syrup 14

EFFEN IRVINE

Effen Cucumber Vodka, Elderflower Liqueur, fresh lemon & mint, soda water 14

WINE LIST

SPARKLING

	Glass	Bottle
Avissi Prosecco, Veneto	\$9	\$38
Veuve Clicquot Yellow Label, France		\$90

WHITE WINES

Barone Fini, Pinot Grigio, Italy	\$9.5	\$44
SeaGlass, Riesling, California	\$9	\$42
Brancott, Sauvignon Blanc, New Zealand	\$9	\$35
Groth, Savignon Blanc, California	\$13	\$47
Robert Mondavi, Chardonnay, California	\$13	\$49
Duckhorn, Chardonnay, California	\$17	\$75
The Snitch, Chardonnay, Napa		\$68

RED WINES

Meiomi, Pinot Noir, California	\$14	\$52
Flowers, Pinot Noir, California		\$75
Drumheller, Merlot, Washington	\$8	\$32
Swanson, Merlot, California	\$19	\$76
Layer Cake, Malbec, Argentina	\$9	\$35
Prisoner, Blend, California	\$18	\$74
Irony, Cabernet, California	\$9.5	\$39
Justin, Cabernet, California	\$14	\$58
Faust, Cabernet Blend, California		\$80
Jordan, Cabernet, California		\$120

ROSÉ WINE

Pomelo, Grenache/Syrah, California	\$8.5	\$24
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PATRÓN TEQUILA COCKTAILS

Featuring Patrón Reposado and Añejo barrels, hand-selected by Robert Irvine at the Patrón Hacienda

EL KARMA

Patron Reposado, Mixwell Mojave Grapefruit Soda, lime wedges, grapefruit peel, chili aleppo salt 15

ROBERT'S MARGARITA

Patrón Reposado, Orange Liqueur, fresh lime, Tres Agave nectar 15

NON-ALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Root Beer, Lemonade, Iced Tea & Juice	\$5
Voss	\$5
Voss Sparkling	\$5
Coffee	\$4
Café Mocha, Cappuccino, Café Latte	\$6
Espresso	\$5
Red Bull	\$6
Red Bull Sugarfree	\$6

A SHOT AND A BEER \$14 for both. What a deal.

THE "ROBERT IRVINE"

Want To Drink Like Chef Irvine? Here's His Drink: Shot of Chilled Patrón Silver and a Stella Artois

JAMAICAN MONK

Franziskaner Hefeweizen with a Shot of Appleton Reserve Jamaican Rum

THE WORKING MAN

Pabst Blue Ribbon Beer and a Shot of Jim Beam Black

RUSSIAN DRAGON

Dragon's Milk Barrel Aged Imperial Stout with Roasty Malty Deep Vanilla Tones and Oak Finish with a Shot of Smirnoff Vanilla Vodka

PB & J

Belching Beaver Peanut Butter Stout and a Shot of Smirnoff Raspberry Vodka

SHOT AND BEER OF THE DAY

Ask Your Bartender or Server. They're Lonely.