



CROOKED HOUR

2:55pm to 5:10pm ~ Daily

Fish Sticks with smoked tomato tartar ~10

House Cut Fries with aioli ~4.5

Chicken Wings ~ 14

House Fresno Hot Sauce ~ The Works ~ Fresno Blue Cheese ~ Thai Honey Garlic ~ Salt & Pepper

Add: Garlic or Blue Cheese Dip +1.5

Roasted Garlic & Eggplant Dip with Flatbread ~ 12

Pulled Pork Sandwich ~ 9

smoked pulled pork, aioli, coleslaw, Goose BBQ sauce

Margherita Pizza ~ 13

tomatoes, mozzarella, fresh basil, homemade tomato sauce & pizza crust

Fresno Chicken Pizza ~ 15

smoked chicken, house hot sauce, corn, mozzarella, avocado ranch

On Tap

Pints ~6

Islander Lager 5% V.I.B ~ Victoria

Finnegan's Irish Stout 5.1% Hoyne ~Victoria

Tiger Shark Pale Ale 5% Phillips ~Victoria

Coastality Pale Ale 5% Whistle Buoy ~Victoria

Fat Tug IPA 7% Driftwood ~ Victoria

+ 5 Rotators

Red, White & Rosé

6oz 7.5 ~ 9oz 10.5 ~ ½ Litre 18

Kentucky Tea ~9.5 Double

fresh brewed cold berry tea, Maker's Mark bourbon, lemon juice, egg whites, simple syrup, bitters

Dark & Stormy ~9.5 Double

Lamb's Navy Rum, Ginger Beer, fresh lime

The Tart Weekend ~ 9 double

Raspberry Stoli Vodka and Green Apple Sour Puss, soda, fresh lemon & lime

No Boats Spiked Seltzers 355 ml ~ 5.5

Wild Strawberry Rhubarb or Raspberry Watermelon

COCKTAILS

Bourbon Sour ~Double

Fresh Lemon, Egg Whites, Simple Syrup, Bitters

Bulleit ~13 **Maker's Mark** ~13 **Buffalo Trace** ~15 **Woodford Reserve** ~15

Kentucky Tea ~13 Double

fresh brewed cold berry tea, Maker's Mark bourbon, lemon juice, egg whites, simple syrup, bitters

Interurban Lemonade ~12 Double

Old No. 7 Tennessee Whiskey (aka Jack Daniel's), Triple Sec, fresh lemon juice & soda

Dark & Stormy ~12 Double

Lamb's Navy Rum, Ginger Beer, fresh lime

Naval Negroni ~12 Double

Ardbeg Whisky, Campari, Cinzano & a touch of Kahlúa

West Coast Cosmo ~12 Double

Stillhead Blackberry Gin & Sheringham Lemon Gin

fresh lime, fresh orange, splash of cranberry

Rhubarb or Blueberry Lemonade ~14 Double

Sheringham Rhubarb Gin or Blueberry Stolichnaya, fresh lemon, simple syrup, splash of soda

Margarita Grande on the Rocks ~ Double

Choice of Tequila or Mezcal with Grand Marnier, fresh lime, egg whites & simple syrup

El Jimador Blanco ~13 **Los Siete Misterios Mezcal** ~15 **Don Julio Reposado** ~20 **Patron Anejo** ~20

WHITES

House ~6oz 8.5 ~9oz 12.5 ~½ Litre 18.5

Red Rooster Sauvignon Blanc ~6oz 9.5 ~9oz 14 ~36 bottle

Second Wind Pinot Gris ~9.5 ~14 ~36

Kim Crawford Sauvignon Blanc ~40 bottle **Château St. Jean Chardonnay** ~45 bottle

REDS

House ~ ~6oz 8.5 ~9oz 12.5 ~½ Litre 18.5

Marichel Estate Syrah ~11.5 ~ 17 ~45

Volcanic Hills Magma Red ~10.25 ~15 ~40

Sandhill Cabernet Merlot ~ 40 Bottle **Doña Paula Malbec** ~45 Bottle

ROSÉ

Marichel Vineyard Rosé ~9.5 ~14 ~36 Bottle

BUBBLY

Jaume Serra Cava ~9 ~ 35 bottle

CIDERS

No Boats on Sunday Apple Cider 473 ml ~7.5 **Strongbow Cider** 473 ml ~7.5

BOTTLED BEER

Bud Light ~ **Lucky Lager** ~6

Corona ~7.25 **Guinness Tall Can** ~7.25