



COCKTAILS

APRICOT AIRPLANE | 18

woodford bourbon, aperol, amaro nonino, apricot, lemon

EXXXPRESSO OLD FASHIONED | 18

woodford bourbon, vanilla, coffee, chocolate and toasted almond bitters

GIVE ME THE TEA | 18

makers mark, smoked sweet tea, lemon bitters

FLIRTY FIZZ | 17

tanqueray gin, grand marnier, orange juice, fee foam, cinnamon

THE MISTRESS | 20

don julio 70, lemon, lime, grand marnier, limoncello float

DONNA'S KISS | 18

ketel one, mozart chocolate cream, amaretto disaranno, half & half

IDC BLOODY MARY | 18

our signature bloody mary made with stok da bar vodka
make it a michelada | 15

DISCO BOWL

ROTATING DISCO BOWL | 80

ask your server for our punch of the month

HANGOVER - FREE

alcohol can be added upon request

NO-JITOS | 10

virgin mojitos made with seedlips grove original, blueberry, or passionfruit

GUAVA LEMONADE | 10

UNCHAARTED RED AMARO SPRITZ RTD CAN | 8

SPRITZMOSA | 20

aperol, pama, prosecco, orange

NAKED AND SHAMELESS | 18

banhez mezcal, eastern kille genepy, aperol, lime, guava

HONEYDEW ME | 22

don julio repo, midori, cucumber, lime, honey

FIGHT OR FLIGHT | 17

tanqueray, luxardo, crème de violette, lemon

P*TINI | 17

vanilla vodka, peach schnapps, passionfruit, lime, prosecco

SPICY RODEO | 17

espolon blanco tequila, coconut rum, lime, jalapeno, pineapple

COCKTAIL OF THE MONTH

ask your server about the secret cocktail

BOTTLE SERVICE

ask your server about bottle service options

PROXIE BUBBLY WHITE N/A SPARKLING WINE CAN | 12

ATHLETIC BREWING FREE WAVE HAZY NA IPA | 8

STELLA ARTOIS LIBERTE 0.0% | 8



WINE

BRUT CHAMPAGNE | 24

moët & chandon / france - 187ml

PROSECCO | 16

sommariva / valdobbiadene, italy

SAUVIGNON BLANC | 14

de martino estate / casablanca valley, chile

PINOT GRIGIO | 15

abbazia di novacella / alto adige, italy

CHARDONNAY | 15

le p'tit paysan 'jack's hill' / monterrey county, california

RIESLING | 15

bos wine 'all that is gold' / old mission peninsula, michigan

ROSÉ | 14

bonny doon vin gris of grenache rosé / central coast, california

CABERNET SAUVIGNON | 15

ultraviolet / red hills, california

MALBEC | 20

el enemigo / uco valley, mendoza, argentina

PINOT NOIR | 15

folk machine / central coast, california

RED BLEND | 13

three wine company 'faux pas' / california

CHAMBONG

amway cava | 10 each
moët chandon | 24 each
miller high life | 7

BEER + CIDER + SELTZER

make it spagett (aperol) +3

MILLER HIGH LIFE | 7

the champagne of beers - 12oz

MODELO | 7

mexican lager

HIGH NOON | 6

rotating flavors

LONG DRINK | 6

traditional drink

BELLS OBERON | 8

wheat ale

THIRD NATURE BREWING 3NEIPA | 8

hazy ipa

FOUNDERS ALL DAY IPA | 8

american ipa

VANDERMILL HARD CIDER | 8

semi-sweet cider

BITES

BAR NUTS | 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw. Bet you had no idea, right?