

MIXUP



Signature Cocktails 15

LION'S TAIL

royal palms buffalo trace bourbon, all spice dram, lemon, simple syrup, nutmeg

ROSE COLLINS

gin, st. germaine, cranberry shrub, lemon, rosemary

EL CASTILLO

mezcal, sherry, demarara, peychauds bitters

MIXUP MULE

vodka, lemon, house made ginger beer

APPLES & PEARS

laird's apple jack, spiced pear liqueur, apple cider, lemon, simple syrup, bitters, cinnamon

FIRESIDE SCOTCH SOUR

scotch, chartreuse, lemon, simple syrup, egg white min

H.UPMANN

bourbon, diplomatico gran reserva, azbl mi casa, laphroig rinse

ITALIAN PALOMA

reposado tequila, carpano antica, aperol, lime, grapefruit, basil

THE TEN

gin, lime, simple syrup, sage

MIM'S CUP

royal palms buffalo trace bourbon, chai tea syrup
lemon juice, ginger ale, mint, orange slice
(In an effort to continue our partnership with the
Musical Instrument Museum)

Bites

ASPARAGUS FRIES 16

Lemon Aioli

ARTISAN CHEESE & CHARCUTERIE 18

Pickled Vegetables | Mustard | Grilled Bread

GREEN CHICK PEA HUMMUS 12.5

Tomato | Cucumber | Olives | Warm Pita

GRILLED NOBLE BREAD & SIGNATURE PESTO 7

Olives

ORGANIC BABY KALE SALAD 15

Quinoa | Grape | Apple | Walnuts | Roasted Shallot Dressing

HARISSA CHICKEN WINGS

6 WINGS 12 | 12 WINGS 20

Tzatziki Sauce

BEEF EMPANADA WITH CHIMICHURRI 15

Bottles & Cans 8

COORS LIGHT LAGER

CORONA PALE LAGER

STELLA ARTOIS PILSNER LAGER

DOS EQUIS LAGER

GUINNESS STOUT

LUMBERYARD IPA

Grapes in a Glass

Sparkling, Whites & Rosé

- Prosecco, La Marca, Veneto, Italy **12**
Brut Rosé, Cremant D'alsace, Lucien Albrecht, Alsace, France **17**
Champagne, Taittinger Brut, France **22**
Champagne, Veuve Clicquot Yellow Label, France **28**
Pinot Grigio, Banfi Le Rime, Toscana, Italy **12**
Sauvignon Blanc, St. Supery, Napa, California **13**
Sauvignon Blanc, Walnut Block, Marlborough, New Zealand **15**
Chardonnay, Silver Ridge, Napa, California **12**
Chardonnay, Patz & Hall, Sonoma, California **20**
Chardonnay, Bouchard Père & Fils Bourgogne Reserve, France **17**
Rosé, Maison Saleya, Aix-en-Provence, France **13**
Riesling, Karl Josef Piesporter Michelsberg, Mosel, Germany **12**

Reds

- Pinot Noir, Elouan, Oregon **14**
Pinot Noir, Paul Hobbs Crossbarn, Sonoma, California **20**
Sangiovese, Caparzo, Toscana, Italy **12**
Malbec, Altocedro. Año Cero, Mendoza, Argentina **12**
Merlot, Oberon, Napa Valley, California **13**
Red Blend, Bodegas Olivares, Jumilla, Spain **12**
Red Blend, Niner Wine Estates, Paso Robles, California **25**
Red Blend, Blackbird Vineyards "Arise," Napa Valley, California **25**
Cabernet Sauvignon, Terrazas Altos de Plata, Mendoza, Argentina **12**
Cabernet, Quilt by Joe Wagner, Napa Valley, California **20**
Cabernet, Duckhorn Decoy, Napa, California **17**
Cabernet Sauvignon, Turnbull, Napa Valley, California **25**
Zinfandel, Beran, Sonoma County, California **14**

Happy Hour

Sunday 4pm-10pm
Monday- Friday 4pm-6pm
50% Off Bites
\$5 Draft Beer
\$8 House Wine
\$10 Select Cocktails
(Mixup Mule, Lion's Tail,
The Ten, MIM's Cup)

