SIGNATURE COCKTAILS

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

LIMEY BASTARD
Bacardi Pineapple Rum, Clement Mohina Coconut, Lautan Manzamilla 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, Parricone 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

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

EL KARMA
Patrón Reposado, Mixwell Mojave Grapefruit Soda, lime wedges, grapefruit peel, chili alegro salt  15

ROBERT’S MARGARITA
Patrón Reposado, Orange Liqueur, fresh lime, Tres Agaves 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
Dragons 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.

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
Grock, Sauvignon Blanc, California $13  $47
Robert Mondavi, Chardonnay, California $13  $49
Duckhorn, Chardonnay, California $1775
The Snitch, Chardonnay, Napa $68

RED WINES
Meomi, Pinot Noir, California $14  $52
Flowers, Pinot Noir, California $75
Drumbuhler, Merlot, Washington $852
Swanson, Merlot, California $10  $76
Layer Cake, Malbec, Argentina $9  $35
Prisoner, Blend, California $18  $74
Ireny, Cabernet, California $9.5  $39
Justin, Cabernet, California $14  $58
Faust, Cabernet Blend, California $80
Jordan, Cabernet, California $120

ROSE WINE
Pomelo, Grenache/Syrah, California $8.5  $24

WORLD CLASS WINE LIST