**BITES**

Dill Pickled French Fries  7  
Served with with pickled garlic aioli  \( df, gf, v \)

Corn Ribs  11  
Served with smoked paprika aioli, scallions, green chili oil, and cotija  \( df, gf \)

Loaded Tots  17  
Marinated steak, pickled onions, sriracha mayo, and cilantro  \( df, gf \)

Tomatoes, Brie Cream & Chimichurri  10  
Served with grilled bread  \( v \)

Smoked Chicken Wings  15  
Dry rub, blue cheese aioli, and Humboldt Fog cheese  \( gf \)

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**DESSERTS**

House-made Blondie  5

Ice Cream of the Day  6

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\( v \) vegetarian \hspace{1cm} \( vg \) vegan \hspace{1cm} \( gf \) gluten-free \hspace{1cm} \( df \) dairy-free

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**Happy Hour**  4–6:30 PM  
1/2 price house draft and house wine, and $2 off all signature cocktails
**SIGNATURE COCKTAILS**

**Liberated Earth** 14
Gin, pear, black currant and berry, sage, citrus
— Herbal prologue with floral contemplations

**El Muralista** 14
Mezcal, cocoa, smoke, and spice
— A mix of cultures, bold and serene

**Delfina** 12
Tequila, cucumber, citrus, and chile
— Familiar flavor with subtle surprises

**Proletariat** 12
Vodka, citrus, herbalicious, ginger
— A herbaceous mule with horsepower

**The Old, Old Fashioned** 12
Bourbon, sweet, bitter, orange zest—It's Old, Old school

**Vieux Carre** 12
Bourbon, Cognac, Sweet Vermouth, Benedictine, bitters—Classic and unforgettable

**DRAFT BEER** 6

**Daily selections on tap**
Bentonville Brewing Co., Black Apple Hard Cider
Fossil Cove Brewing Co., Ozark Beer Co.

**WINE** 8

**Imagery Wine** BY THE GLASS
Chardonnay, Sauvignon Blanc
Cabernet Sauvignon, Pinot Noir