

1/2 OFF WINE
EVERY WEDNESDAY



HAPPY HOUR
5PM - 7PM DAILY

BOTTOMLESS BRUNCH

MIMOSA

Sparkling Wine & Fresh Squeezed Orange Juice

BLOODY MARY

Tito's Vodka & HungBloodies Horseradish Bloody Mix

APEROL SPRITZ

Aperol, Bubbles & Orange

ROSÉ

Notorious Pink

INDIVIDUAL > 12 or COMBO > 15

BRUNCH COCKTAILS

\$5

BAKED APPLE MARGARITA

Baked Apple Tequila, Fall Apple Mix & Toasted Cinnamon Bark

EL CAMINO PALOMA

Blanco Tequila, Pink Grapefruit Soda & Salt

HEMINGWAY G&T

Malfy Rosa, Maraschino, Fresh Lime & Mediterranean Tonic

ULTIMATE ESPRESSO MARTINI

Tito's Vodka, Mr. Black Cold Brew, Espresso & Vanilla

A SPICY VODKA COCKTAIL

Green Chile Vodka, Pineapple Syrup & Lime

SMOKED OLD FASHIONED

Buffalo Trace, Demerara, Black Walnut Bitters & Smoked Maple

BAKERY

ASSORTED PASTRY BASKET > 9
Cinnamon Crisps & House Made Pastries

OLD SCHOOL ZEPPOLIS > 7
Powdered Sugar & Nutella Mousse

HOMEMADE CORN BREAD > 6
Maple-Pecan Butter & Raspberry Jam

KITCHEN SINK COOKIE > 8
Vanilla Ice Cream & Caramel

SNACKS

GREEK YOGURT > 7
Blackberries & Toasted Hazelnuts

SEASONAL FRUIT > 8
Lemon Curd, Blackberries & Chantilly Cream

THICK CUT POTATO CHIPS > 7
Caramelized Onion Dip

DEVILED EGGS > 8
Blue Cheese & Bacon Bits

STARTERS

BUFFALO FRIED CHICKEN > 14
Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SMOKED FISH DIP > 13
Crusty Garlic Bread & Beer-and-Butter Pickles

SALADS

CLASSIC CAESAR > 11
Sourdough Croutons & Lemon-Anchovy Dressing

ICEBERG & BLUE > 13
House Smoked Bacon, Maytag Blue Cheese,
Cherry Tomatoes & Spiced Walnuts

CHOPPED SALAD > 16
Mixed Greens, Onion, Carrot, Tomato, Broccoli
Spiced Corn Nuts, Queso Fresco, Avocado
Almonds, Cucumber & Champagne Vinaigrette

FREE RANGE CHICKEN > 5
SHRIMP (3) > 7
FAROE ISLAND SALMON > 8

SAVORY

EGGS

AVOCADO TOAST Soft-Boiled Egg, Breakfast Radish & Piment d'Espelette **12**

TWO EGGS ANY STYLE Home Fries, Texas Toast & Breakfast Sausage **10**

FARMER'S OMELET Zucchini Provençal, Forest Mushrooms & Cave Aged Gruyere **14**

REUBEN BENEDICT Corned Beef, Rye Toast, 1000 Island Hollandaise & Home Fries **16**

BREAKFAST TACOS House Made Chorizo & Scrambled Eggs **10**

STEAK & EGGS Prime Flat Iron Steak, Farm Eggs, Texas Toast & Home Fries **21**

GRAIN & FLOUR

BUTTERMILK PANCAKES Whipped Butter & Warm Vermont Maple Syrup
Add Chocolate Chips \$2 | Organic Banana \$2 | Wild Blueberries \$2 **10**

FRENCH TOAST Thick Cut Brioche, Fresh Blackberries & Shaved White Chocolate **12**

GRILLED BREAKFAST PIZZA House Smoked Bacon, Sunny Side Up Egg
Monterey Jack & Heirloom Tomatoes **12**

ODDS & ENDS

FRIED CHICKEN & WAFFLES Cornbread Waffle, Maple-Pecan Butter
House Made Sriracha Honey Lime **16**

LOADED HOMEFRIES Fried Egg, Breakfast Sausage, Smoked Bacon
Cheddar Cheese, Scallions & PT Hot Sauce **11**

SHRIMP & GRITS Anson Mills Grits, Andouille, Crispy Okra & Louisiana BBQ **16**

BAHN MI HASH House Cured Pork Belly, Potatoes, Onions, Farm Eggs & Texas Toast **16**

HANDHELDS

BREAKFAST SANDWICH Taylor Ham, Fried Egg & American Cheese **10**

PT CHEESEBURGER Brioche Bun, LTO, Vermont Cheddar & Hand Cut Fries **15**

TURKEY BLT Hand Carved Turkey, Heirloom Tomato, Avocado, Bibb Lettuce
Cherrywood Smoked Bacon & Multigrain Bread **13**

PULLED PORK SANDWICH BBQ & House Made Coleslaw **14**

HOME FRIES
SLOW COOKED GRITS
BLACKBERRIES & CREAM

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BREAKFAST SAUSAGE
HOUSE SMOKED BACON
HOUSE MADE COLESLAW
CORNBREAD WAFFLE

1/2 OFF WINE

EVERY WEDNESDAY



HAPPY HOUR

5PM - 7PM DAILY

BEERS ON TAP

SOCIAL & REFRESHING

- STELLA ARTOIS** Style: Belgian Pilsner | Stella Artois | ABV 5.0%..... **7**
Premium lager, with its full flavor and clean crisp taste.
- LA RUBIA** Style: Blonde Ale | Wynwood | ABV 5.0%..... **7**
Nice crisp bitterness with a slight bready and sweet flavor.
- FLORIDIAN** Style: Hefeweizen | Funky Buddha | ABV 5.2%..... **7**
Rich with flavors of banana, citrus and cloves.
- FAT TIRE** Style: Amber Ale | New Belgium | ABV 5.2%..... **7**
An easy-drinking Amber Ale born in Colorado.
- KOLSCH** Style: Kölsch | Sanford | ABV 4.8%..... **7**
Crushable light and brite beer made for hot summers and anything else!
- ABITA** Style: Root Beer | Abita | ABV 0.0%..... **5**
Small batch root beer sweetened with natural cane and brown sugars.

FRUITY & SOUR

- STUSH** Style: Berliner Weisse | J. Wakefield | ABV 5.0%..... **8**
Stush is a traditional Berliner Weisse style sour ale with a tart and refreshing lemon zest.
- COEFFICIENT** Style: Fruited Sour | Late Start | ABV 4.5%..... **9**
Sour ale with Blueberry & Vanilla.
- APPLE OF MY EYE** Style: Apple Pie Berliner | Hidden Springs | ABV 5.5%..... **9**
Who needs real pie when you have this to sip on?

FRESH & HOPPY

- JAI ALAI** Style: IPA | Cigar City | ABV 7.5%..... **7**
Brewed in tribute to the merry game of Jai Alai.
- GOOSE ISLAND** Style: IPA | Goose Island | ABV 5.9%..... **7**
Bright citrus aromas and a bold hop finish.
- BO KNOWS** Style: IPA | Sanford | ABV 5.9%..... **7**
Made with Simcoe and Amarillo hops in harmony.
- WAY OUT WEST** Style: Juicy West Coast IPA | Crooked Stave | ABV 6.2%..... **8**
Juicy West Coast IPA DDH w/ El Dorado, Amarillo, & Simcoe.
- NUZZLE** Style: Session IPA | J. Wakefield | ABV 4.5%..... **8**
Batch 004 | Citra & Idaho 7: A juicy and light bodied Session IPA.
- H.A.Z.Y.** Style: Hazy IPA | SweetWater | ABV 6.2%..... **8**
Straight up juice bomb with a double dry hop of Mosaic, Citra, El Dorado and Azacca.
- BROMOSA** Style: Tangerine IPA | Big Storm | ABV 7.1%..... **9**
BroMosa is a dry-hopped juicy IPA with tangerine.
- NOW MORE THAN EVER** Style: Hazy IPA | Crooked Stave | ABV 8.6%..... **9**
Double IPA hopped with citra and Sabro.
- PURR-FECT 3D GRAPEFRUIT** Style: DIPA | Tripping Animals | ABV 8.5%..... **9**
Three dimensions of deliciously tart grapefruit.
- SQUIRRELY** Style: DIPA | Outer Range | ABV 8.0%..... **9**
In collaboration with Tripping Animals Brewing Galaxy and Nelson hops.*
- JUICY EAST** Style: Hazy IPA | Crooked Stave | ABV 6.0%..... **9**
Double dry-hopped with Azacca, Citra, Mosaic and Motueka.
- CHANGE OF ART** Style: Hazy IPA | 2nd Shift | ABV 7.3%..... **9**
Brewed with Simcoe & Columbus hops, juicy citrus fruit flavor with an earthy/bitter hop finish.
- GALAXY SKATE** Style: Hazy IPA | 26 Degrees | ABV 6.8%..... **9**
Double dry hopped with Galaxy. Hazy in appearance and lots of tropical fruit flavors.
- EL GATO GRANDE** Style: IPA | 2nd Shift | ABV 7.6%..... **9**
All you need to know is over 3 lbs. per barrel of Columbus, Amarillo and Citra.

DARK & FLAVORFUL

- WAFFLE SAUCE** Style: Brown Ale | Rusty Rail | ABV 8.0%..... **9**
Sweet Maple flavor & aroma, with a subtle pecan flavor on the finish.

FEATURED BEERS

- FUNPHETTI** Style: Strawberry Cake Sour | Oozlefinch | 6.0% | 16oz..... **9**
Strawberry, cream cheese, rainbow sprinkles, vanilla, and lactose.
- ERRATIC ADVICE** Style: Hazy IPA | Recycled | 6.7% | 16oz..... **9**
Michigan hop-focused bazy India Pale Ale, brewed with Cascade, Chinook.
- JUICY BITS (DDH Mosaic)** Style: Hazy IPA | WeldWerks | 6.7% | 16oz..... **10**
Notes of ripe pineapple, mango and even a hint of lime.
- TRIPPING F.T.K** Style: Hazy IPA | Tripping Animals | 8.5% | 16oz..... **10**
Notes of plum and apricot, rounded off with hoppy, resinous tones of pine.
- NEON GREEN RELISH** Style: Hazy IPA | Hop Butcher | 7.5% | 16oz..... **11**
Citra & Sabro-hopped DIPA. 2021 Can Can Awards - Silver Medal Winner
- COOKIES & CREAM** Style: Imperial Stout | Ingenious | 10.0% | 12oz..... **12**
Imperial milk stout aged on vanilla beans, cacao nibs, and chocolate cream cookies.
- CINNAMON ROLL** Style: Gold Stout | Untitled Art | 8.0% | 12oz..... **12**
This is a stout made by cinnamon lovers for cinnamon lovers.
- BEER NERDS** Style: Candy Nerds Sour | Mortalis | 6.0% | 16oz..... **12**
Concord grape, strawberry, lemon, and cherry puree and candy nerds for a sweet but also tart treat.

HOUSE COCKTAILS

LIGHT & REFRESHING

MANGO MULE >12
Tito's Vodka, Fresh Mango, Lime & Ginger Beer

BAKED APPLE MARGARITA >12
Baked Apple Tequila, Fall Apple Mix
Toasted Cinnamon Bark

EL CAMINO PALOMA >12
Blanco Tequila, Pink Grapefruit Soda & Salt

A SPICY VODKA COCKTAIL >12
Green Chile Vodka, Pineapple Syrup & Lime

HEMINGWAY G&T >11
Malfy Rosa, Maraschino, Fresh Lime & Mediterranean Tonic

JUNGLE BERRY >12
Acai Berry Tito's, Banana Peel Oleo, Fresh Lime & Coconut

DARK & FLAVORFUL

SMOKED OLD FASHIONED >12
Buffalo Trace, Demerara, Black Walnut Bitters & Smoked Maple

FALL APPLE SMASH >12
Elijah Craig Rye, Honey Crisp Apple, Cinnamon, Lemon & Aquafaba

ULTIMATE ESPRESSO MARTINI >12
Tito's Vodka, Mr. Black Cold Brew, Espresso & Vanilla

SHOTS

EL CAMINO - COFFEE TEQUILA >9
Dark Roast Coffee, Cinnamon & Vanilla

BANANA JAMESON >9
Jameson Sous Vide w/ Ripe Bananas & Banana Demerara

WINE BY THE GLASS

SPARKLING

CANEVEL Prosecco, Valdobbiadene, N.V..... 12/48

WHITE & ROSE

LIGHT & REFRESHING

- BERGER** Grüner Veltliner, Niederösterreich..... 10/40
- SAN GIORGIO** Pinot Grigio, Alto Adige..... 10/40
- R. PRÜM** Riesling, Mosel..... 10/40
- NOTORIOUS PINK** Rosé, Languedoc..... 10/40
- THE CROSSINGS** Sauv Blanc, New Zealand..... 12/48
- PATIENT COTTAT** Sauv Blanc, Sancerre..... 14/56

FULL BODIED

- CHALK HILL** Chardonnay, Sonoma County..... 12/48
- BRICK & MORTAR** Chardonnay, Anderson Valley..... 14/56

RED

LIGHT & REFRESHING

- LANDMARK** Pinot Noir, Sonoma County..... 12/48
- DAVIS BYNUM** Pinot Noir, Russian River..... 14/56
- KEN WRIGHT** Pinot Noir, Willamette Valley..... 15/60

FULL BODIED

- TAPIZ** Malbec, Mendoza..... 12/48
- FREELANDER** Cabernet, California..... 12/48
- DECOY** Merlot, Sonoma County..... 12/48
- BELLACOSA** Cabernet, North Coast..... 14/56
- THE PRISONER** "Unshackled" Red Blend, California..... 15/60
- ROUTE STOCK** Cabernet, Napa Valley..... 16/64

"Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be sipped, but with others, drink the whole bottle."