

SIGNATURE COCKTAILS

Cucumber Crush • 12

Square One Organic Cucumber Vodka •
Spearmint Lime Perfect Puree • Club Soda •
Cucumber Wheel

Pomegranate Squeeze • 14

Ketel One Citron Vodka • Pama Liqueur •
Fresh Lemon Juice • Lemon Twist

Prickly Pear Margarita • 12

Arette Blanco Tequila • Prickly Pear Puree •
House Made Sour Mix • Lime Wedge

The Inn Fashion • 15

Four Roses Small Batch Bourbon • Grand Marnier •
Black Walnut Bitters • Orange Wheel & Cherry

Blackberry Bourbon Sidecar • 14

Basil Hayden's Bourbon • Cointreau •
Fresh Lemon Juice • Fresh Thyme • Blackberries

Sazerac • 14

Michters Rye Whiskey • Absinthe • Sugar Cube •
Orange Bitters • Lemon Twist

Desert Primrose • 16

Fortaleza Blanco Tequila • Banhez Mezcal •
St. Germain Elderflower Liqueur • Fresh Lime Juice •
Fresh Grapefruit Juice • Lime Wedge

Menu Prices Do Not Include Sales Tax or Gratuity

APPETIZERS

Shrimp Cocktail • 16 ^{GF}

Tequila-Lime Cocktail Sauce • Lemon

Blue Cheese Stuffed Dates • 13 ^{GF}

Prosciutto wrapped with A Pomegranate Reduction

Blistered Shishito Peppers • 10 ^V

EVOO • Sea Salt • Romesco Sauce

Margherita Flatbread • 13 ^V

Marinara Sauce • Heirloom Tomatoes •
Mozzarella • Basil

Charcuterie Board • 15

Chef's Selection of Artisanal Meats and Cheeses

Avocado Hummus • 12 ^V

House Made Avocado Hummus • Grilled Pita Bread •
Assorted Veggie Sticks

Chips & Salsa • 8 ^{V, GF}

House Made Tortilla Chips • Chipotle Salsa • Watermelon Salsa

Angus Beef Sliders (2) • 12

Lettuce • Tomato • Cheddar Cheese • Chipotle Mayo •
French Fries

V—Vegetarian, GF—Gluten Free

*Consuming Undercooked Meat, Poultry, Seafood or Shellfish May
Increase Your Risk of Contracting Foodborne Illness*

“With a Softer Footprint” we reduce our environmental impact
through our sustainable menu development practices.