

SIGNATURE COCKTAILS

Havana • 13

Myers Dark Rum • Cointreau •
Fresh Lime Juice • Orange Juice •
• Orange Bitters

Pomegranate Squeeze • 15

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

Prickly Pear Margarita • 14

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

The Inn Fashion • 16

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

Blackberry Bourbon Sidecar • 15

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

Sazerac • 15

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

Desert Primrose • 16

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

Artists Palate • 14

Square One Cucumber Vodka • Cointreau •
Fresh Lime Juice • Fresh Grapefruit Juice • Basil Leaves

Menu Prices Do Not Include Sales Tax or Gratuity

APPETIZERS

Shrimp Cocktail • 18 ^{GF}

Badwater Cocktail Sauce • Lemon

Blue Cheese Stuffed Dates • 15 ^{GF}

Prosciutto wrapped with A Pomegranate Reduction

Blistered Shishito Peppers • 11 ^V

EVOO • Sea Salt • Romesco Sauce

Avocado Toast • 14 ^V

Smoked Salmon • Grilled Focaccia • Lemon

Charcuterie Board • 16

Chef's Selection of Artisanal Meats and Cheeses

Red Pepper Hummus • 14 ^V

House Made Red Pepper Hummus • Grilled Pita Bread

Chips & Salsa • 8 ^V

House Made Tortilla Chips • Chipotle Salsa • Salsa Verde

Angus Beef Sliders (2) • 14

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.