

# DAVENPORT ROADHOUSE

## COCKTAILS

### ROADHOUSE CLASSICS - \$15

**Wildflower Negroni** Gin, Lillet Blanc, Suze, Grapefruit Bitters

**Good Old Fashioned** Bulleit Bourbon, House-made Demerara, Angostura Bitters

**Roadhouse Marg** Repo & Blanco Tequila, Fresh-squeezed lime, Triple-sec, Agave (+ Grand Marinier Floater - \$5)

**Passionfruit Spritz** Passionfruit, Lemon, Licor 43, Soda, Prosecco

**Our Dirty Martini** Titos, Dirty Sue's, Castelvetrano Olives, Shaken not Stirred (+ Blue-cheese Stuffed Olives - \$3)

**Western Spaggett** Fernet, Averna and Root Beer with a Splash of Lemon

**Heirloom Tomato Bloody Mary** House-made Heirloom Tomato Mix, Double Vodka Shot, Tajin Rim (+ Bacon - \$3)

**Bourbon Apple Smash** Elijah Craig Bourbon, Seasonal Apple Freshly Smashed

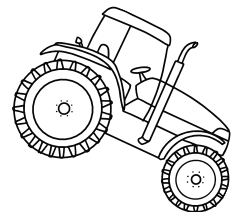
### FROM THE FARM - \$15

**Beet's Knees** Gin, Honey, Lemon, Freshly Juiced Beets (the doctor's orders...)

**Hibiscus Smoke** Hibiscus-infused Mezcal, Prickly Pear Amaro, Ancho Chile, Lime

**Snap Pea Sour** Vodka, Lime Cordial, Muddled Snap Peas, Simple, Egg White, Bitters

**Lost Coast Pomme Paloma** Tequila, Pomegranate, Fresh Grapefruit, Lime, Soda



### ZERO PROOF

**Lime Rickey** Fresh Lime, Soda, Hint of Agave - \$10 (+\$5 add tequila to make it a ranch water)

**Pain Healer** Thai Cocount, Orgeat, Pineapple, Nutmeg - \$12 (+\$5 Add Rum)

**Preserved Lemon Tonic** Preserved Meyer Lemon, Tonic, Olives - \$12 (+\$5 Add Limoncello or Vodka)

**Beet Soda** Beet Juice, Lemon, Agave, Soda, Tajin Rim - \$11

**Zero Zolo Wine** NA Rose Wine - \$10      **Athletic Brewing** NA Lager- \$8

Coffee | Espresso Drinks | Cold Brew | Tea (Hot/Iced) | Lemonade | San Pelligoino | Sodas

# DAVENPORT ROADHOUSE

## BEER & WINE

### BEER & CIDER ON TAP - \$9

Steel Bonnet Lach Lomond Lager | Big Trees Red Ale | IPA

Santa Cruz Brewing Co Pacific IPA | Swift Street Amber

Fruition Brewing Citrosa Hazy IPA | Pilsner

Santa Cruz Cider Co. Pomegranate Cider

### BOTTLES & CANS

Coors Light -\$7

Modelo -\$6

PBR -\$6

Sierra Nevada -\$6

### WHITE WINE

House White Rotating - 10/30

Renewal Pinot Gris Willamette Valley, Light, Crisp, Zesty - 15/45

Folk Machine Sauvignon Blanc Potter Valley, Citrusy, Minerally - 12/36

Folk Machine Chenin Blanc Rounded, Floral - 13/39

Johan Vineyards Chardonnay Oregon, Balanced Oak - 16/50

Farm Cottage Chardonnay Potter Valley, Citrusy, Minerally - 17/51

### RED WINE

House Red Rotating - 10/30

Edith & Ida Cinsault Mendocino, Chilled or Room Temp - Bright & Juicy., Crushable - 15/45

Scar of the Sea Pinot Noir Avila Beach, Sumac & Sour Cherry - 18/53

NV15 Bordeaux Blend Napa Valley, Polished & Smooth - 18/53

Liut Dit Cabernet Sauvignon Santa Ynez Valley - 16/48

Domaine Eden Cabernet Sauvignon SC Mountain-grown, earthy, spice, bottle Only - 65

### SPARKLING

Poggio Costa Prosecco Vaneto-11

Hammerling Sparkling Pinot Berkeley- 18/60

Carbonsite Sparkling Orange Central Coast- 17/58

Domaine St, Vincent Brut New Mexico- 13/45

### ROSÉ

Scribe Rosé of Pinot Sonoma - 16/48

Tribute to Grace Lodi- 17/52

