

HAPPY HOUR

MONDAY-FRIDAY 5PM-7PM

SATURDAY 7PM-9PM

\$3 DOMESTIC BOTTLES

\$4 IMPORT BOTTLES

\$4 WELLS

\$4 SELECT DRAFT BEERS

\$5 FROZEN BELLINIS

\$6 MARGARITA ON THE ROCKS

\$6 SANDPOINT WINE

Cabernet, Sauvignon Blanc, Chardonnay

\$7 SIGNATURE MARTINIS:

Pomegranate/Cucumber/Lemondrop/Vodka/Gin/Cosmo

WINE DRINKS & MARTINIS

TINCHO \$6 - NEW AGE WHITE WINE OVER ICE & LIME

ESPRESSO MARTINI \$13 - KAHLUA, BAILEYS & VANILLA VODKA

APPLE MARTINI \$12- MIDORI, APPLE PUCKER & APPLE VODKA

PEACH SANGRIA \$12- LICOR 43, PEACH SCHNAPPS,
& WHITE ZINFANDEL

RASPBERRY LEMONDROP MARTINI \$12- DEEP EDDY

LEMON VODKA & RAZZMATAZZ

MOCKTAILS \$10

STRAWBERRY MULE

HIBISCUS LEMONADE

WINE WEDNESDAYS

1/2 off bottles of wine*

SIGNATURE COCKTAILS

MANGO MULE \$13

OUR TWIST ON A MOSCOW MULE WITH DRIPPING SPRINGS VODKA, GINGER BEER & MANGO NECTAR

FRENCH 75 \$13

TWO MINNIES GIN, LEMON JUICE & SIMPLE SYRUP
TOPPED WITH CHAMPAGNE

CCG OLD FASHION \$15

WOODFORD RESERVE BOURBON, MAPLE SYRUP,
ORANGE BITTERS & A LUXARDO CHERRY

APEROL SPRITZ \$12

APEROL, CHAMPAGNE & SODA WITH AN ORANGE

CAT CITY BLOODY MARY \$12

HOUSEMADE BLOODY MARY MIX WITH TITOS VODKA

RANCH WATER \$12

CASA NOBLE BLANCO TEQUILA, LIME JUICE & TOPO
CHICO WITH A SALT RIM

PRICKLY PEAR MARGARITA \$13

CASA NOBLE BLANCO TEQUILA, PRICKLY PEAR SYRUP,
LIME JUICE & TRIPLE SEC

RAZZ BEE'S KNEES \$15

EMPRESS GIN, HONEY SYRUP, LEMON JUICE &
RAZZMATAZZ

BAR & PATIO ONLY

5 PM-CLOSE

SANTA FE EGGROLLS (6) 13.00

NEW MEXICO INSPIRED SEASONED CHICKEN, ROASTED CORN, BLACK BEANS & A DOLLOP OF SOUR CREAM

SPICY FRIED CHEESE BITES 12.00

ADDICTING & SHAREABLE SERVED WITH RASPBERRY JAM

KOREAN BBQ MEATBALLS (5) 12.00

MADE WITH BEEF & PORK

PLAIN WAYNE BURGER 13.00

WITH WAFFLE FRIES, LETTUCE, TOMATO & A PICKLE SPEAR ON THE SIDE (ADD CHEESE 1.00)

FISH & CHIPS 15.00

TEMPURA-BATTERED FLOUNDER FILET SERVED WITH WAFFLE FRIES, HUSHPUPIES, AND TARTAR SAUCE

CAT CITY CHEESE FRIES 14.00

WAFFLE FRIES WITH SHREDDED CHEESE, BACON & GREEN ONIONS SERVED WITH SOUR CREAM AND JALAPENOS

SHRIMP POTSTICKERS (5) 13.00

PAN-SEARED SERVED WITH PINEAPPLE SWEET CHILI SAUCE

TEMPURA ASPARAGUS 15.00

SERVED WITH WASABI CREAM

FRIED ZUCCHINI 12.00

PANKO-BREADED FRESH ZUCCHINI SLICES WITH RANCH