



# **FORT OAK**

## MARTINIS

<b>CHEVELLE</b> vodka, olive brine, blue cheese filled olives	12
<b>SILVER HAWK</b> mediterranean gin, botanicals, herbs de provence olives	12
<b>MONACO</b> french rhum, aromatized wine, castelvetrano olives	12
<b>CROSLEY</b> sweet vermouht, barrel-rested gin, bitters, cherry	12

## REFRESHING

<b>FAIRLANE</b> gin, grapefruit, lemon, elderflower, prosecco	12
<b>CORVAIR MONZA</b> reposado tequila, tepache, lime, spiced maple	12
<b>CAPRI</b> rums, pineapple arugula shrub, lemon, matcha, prosecco	12
<b>BONNEVILLE</b> bourbon, amaro, lemon, meringue, bitters	12

## SPIRIT FORWARD

<b>ROADMASTER house old fashioned</b> bourbon, orange black pepper oleo, bitters	12
<b>BELAIR NOMAD</b> toasted coconut infused mezcal, turmeric, agave, molé bitters	12
<b>NOVA</b> rye, amaro, dry curacao, anise	12

## LOW PROOF

**WAGONEER** amaro, rye, lemon, honey, orange bitters, absinthe rinse 10

**SEVILLE** scotch, lemon, fino sherry, earl grey tea 10

## SPIRITFREE COCKTAILS

**VESPA** pineapple arugula shrub + coconut water 8

**SCOUT** grapefruit, lemon, grapefruit tonic 8

**ACE** pineapple, lime, orgeat 8

## NON-ALCOHOLIC BEVERAGES

**HOUSE LEMONADE** 4

**HIBISCUS LEMONADE** 4

**ICED TEA** 4

**HOUSE COLD BREW** 4

**CUTWATER CUCUMBER SODA WATER** 4

**GRAPEFRUIT TONIC** 6

**SAN PELLEGRINO** 6

**MEXICAN SODAS** coke, coke light, sprite 4

# BUBBLES

**LAURENT PERRIER** la curvee 187ml 14  
chardonnay/pinot noir/pinot meunier champagne, france nv

# WHITE

**NIGL** freiheit 12  
grüner veltliner niederösterreich, austria 2017

**BURGANS** 10  
albariño rias baixas, spain 2017

**ROUND POND** 14  
sauvignon blanc napa valley 2017

**DOMAINE DE L'ÉCHANTOIR** samur 11  
chenin blanc loire valley, france 2017

**FAILIA** 15  
chardonnay sonoma coast 2016

# ROSÉ

**MOULIN DE GASSAC** 10  
syrah/carignan languedoc, france 2018

# RED

**DOMAINE DES ACCOLES** le rendezvous des accolytes 11  
grenache coteaux, france 2016

**ANTHILL FARMS** 15  
pinot noir sonoma coast 2016

**LA RIOJA ALTA** reserva-viña alberdi 13  
tempranillo rioja, spain 2012

**AMICONE** 12  
corvina veneto, italy 2013

**EMERSON BROWN** 16  
cabernet sauvignon napa valley 2016

## DRAFT BEER

<b>FIGUEROA MOUNTAIN BREWING</b> mountain lite american pale ale 4.5%	8
<b>FALL BREWING</b> magical & delicious pale ale 5.5%	8
<b>EPPIG BREWING</b> 10:45 to denver ipa american ipa 7.0%	8
<b>BELL'S BREWERY</b> amber ale american amber/red ale 5.8%	8

## BOTTLED BEER

<b>ACE</b> joker dry apple cider 6.9%	7
<b>STEIGL RADLER</b> grapefruit shandy 3.4%	7
<b>CLAUSTHALER</b> non-alcoholic beer n/a	7

# BAR BITES

<b>OYSTERS ON THE HALF SHELL</b> ½ dozen : dozen	17 : 32 *
<b>CHARRED CAULILINI</b> fermented chile aioli, shallot vinaigrette, currents, herbs	12
<b>COAL ROASTED BACON WRAPPED ASPARAGUS SKEWERS</b> kewpie garlic mayo, togarashi	11
<b>FRIED PORK BELLY</b> pickled shallots, cilantro, lime, black pepper aioli	12
<b>AHI CRUDO</b> avocado, sesame tuile, breakfast radish, chermoula, cilantro, oro blanco	16 *
<b>HARTH GRILLED OYSTERS</b> compound butter, shiitake, scallions	16
<b>SHRIMP &amp; PORK DUMPLINGS</b> shiitake kombo, chili oil, pickled ginger	13
<b>SALT COD FRITTER</b> fermented black bean glaze, kewpie garlic mayo, green onion	12
<b>HEARTH GRILLED CHICKEN WINGS</b> ponzu, garlic, honey, chiles, cilantro	12
<b>HEARTH GRILLED DRY AGED BURGER</b> aged cheddar, truffle onion jam, fried egg aioli, fries	17

\* May contain raw or uncooked foods consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

# HAPPY HOUR

**WEEKDAYS, 3-6PM**

\$6 DRAFT BEERS

\$7 SELECT WHITE,

ROSÉ & RED WINE

\$8 SELECT COCKTAILS

\$2 OFF BAR BITES