

COCKTAILS

Original Sin reposado tequila • giffard crème de mûre • honey • beets balsamic	\$18
Eden's Echo vodka • lillet rose • lychee • blue spirulina • rosewater	\$18
Mandrake Marg blanco tequila • ancho reyes verde • luxardo del santo absinthe • celery • chlorophyll	\$19
Bleeding Heart bourbon Whiskey • black currants • black walnut • egg whites	\$18
Venom & Velvet vodka • domaine de canton • sage • raspberry • ginger activated charcoal	\$20
Paradiso gin • giffard crème de pamplemousse rose • campari aperitivo el corazón • seltzer	\$20
Kiss of Death tequila blanco • lime • agave • blackberry • basil black lava salt rim	\$18
Naked Truth tequila reposado • simple syrup • kahlúa • espresso olive oil • egg whites	\$20
Fallen Angel dragon fruit vodka • lime • watermelon • tropical redbull	\$18
Into the Fire 🍷 coconut rum • coconut cream • lime • serranos black lava salt rim	\$18

MOCKTAILS

Tree of Life blueberry rosemary syrup • blueberry red bull fresh Blueberries	\$10
Burning Bliss 🍷 blood orange cordial • coconut cream • agave • lime jalapeños • black himalayan sea salt	\$10

BEER / SELTZER

Coors Light	\$7
Corona	\$8
Peroni	\$8
Seasonal Draft	\$10
Seltzer	\$10
Red Bull (flavors available)	\$6
Evian Water 330ml	\$6

SPARKLING WINE

Sidebar Sparkling Brut	\$15
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BURGER & BITES

(The best damn burger in town, sizzling until 2am)

\$21

SIDEBURGER OR GRILLED CHEESE

with our house fries

\$16

SIDEBURGER

double wagyu patties • american cheese • secret sauce
toasted brioche buns

\$13

GRILLED CHEESE

american cheese • toasted brioche buns

\$11

HOUSE FRIES

lightly salted

No modifications allowed.
Let's not complicate something that's already perfect ;)
Available on DoorDash.