

SIGNATURE COCKTAILS 10

Standard Mule

KOVAL Ginger liqueur, ginger beer, fresh mint, choice of vodka (Moscow), gin (Gin-Gin), bourbon (Kentucky), or tequila (Mexican)

Market Gimlet

Hendrick's gin, cucumber purée, fresh squeezed lime

Bourbon Sour

Buffalo Trace bourbon, housemade sour

Mezcal Sunrise

Banhez mezcal, Aperol, fresh squeezed lemon, bitters

Sour Cherry Gin Rickey

Letherbee gin, fresh squeezed lemon, sour cherries

"House" Margarita

Casa Noble Crystal tequila, orange liqueur, housemade sour, fresh squeezed orange and lime

MARTINIS 12

Northside Martini

Letherbee gin, dry and sweet vermouth

French Martini

Grey Goose vodka, raspberry liqueur, fresh squeezed pineapple

The Marketini

Grey Goose vodka, fresh squeezed lemon and grapefruit

REFRESHMENTS 8

Strawberry Lemonade Smash

Tito's vodka, smashed strawberries, housemade lemonade

Blackberry Lemonade Crush

Tito's vodka, crushed blackberries, housemade lemonade

White or Red Sangria

with fresh fruit and fruit juices

HAPPY HOUR! MON-FRI 3-6pm // \$5 featured cocktails // \$4 featured beers

WINE	glass/bottle	glass/bottle	
red		white	
Pioneer Cabernet Sauvignon <i>California</i>	7/28	Pioneer Chardonnay <i>California</i>	7/28
Full bodied, sweet red fruits, clove, framed with spice and vanilla		Melons, lemon curd, hints of French oak	
Hidden Crush Cabernet Sauvignon <i>California</i>	8/30	Hidden Crush Chardonnay <i>California</i>	8/30
Ripe plum, cherry, cedar, full bodied with soft tannins		Stone fruits, bright citrus, and tropical fruits, oak-aged	
Brazin Zinfandel <i>California</i>	9/34	Mud House Sauvignon Blanc <i>New Zealand</i>	9/34
Rich black fruit, spice, vanilla, lingering tannins		Grapefruit, guava, gooseberry, crisp and bright	
Graffigna Malbec <i>Argentina</i>	8/30	10 Span Pinot Gris <i>California</i>	9/34
Ripe tannins, black pepper and toasted notes, velvety with a persistent finish		Apricot, red apple, and peach, balanced	
Motto Red Blend <i>Washington</i>	7/28	Terra d'Oro White Blend <i>California</i>	8/30
Soft floral aromas, structured, fruit forward		Pink grapefruit, papaya, sweet mango, crisp acidity	
Hidden Crush Pinot Noir <i>California</i>	9/34	Hogue Riesling <i>Washington</i>	7/28
Rich vanilla, mocha, red raspberries, hint of smoke		Crisp, well-balanced, peach, melon, notes of orange blossom	
		sparkling	
		Ruffino Prosecco <i>Italy</i>	9/34
		Grapefruit, peach, refreshing with a sparkling finish	
		Ruffino Sparkling Rosé <i>Italy</i>	9/34
		Strawberry and rose petals, delicate red berries, white fruits, elegant bubbles	