



## RED SAGE LIBATIONS

### **Azul Peligroso Margarita | 15**

Exotico Reposado Tequila, jalapeño-infused, huckleberry puree, Chambord, lime juice, salt and sugar rim

### **Cosmic Cosmopolitan | 12**

Grey Goose “Le Citron” Vodka, Cointreau, lime juice, cranberry juice, orange brule wheel

### **Classic Old Fashioned | 14**

Woodford Reserve Bourbon muddled fresh orange, maraschino cherry, Angostura, served on the rocks

### **El Burro | 12**

Grey Goose Vodka, lime juice, Cock & Bull Ginger Beer, fresh lime and mint, in a copper mug

### **Majestic Buffalo Margarita | 14**

Buffalo Thunder Patron Reposado Tequila, Patron Citronage, lime juice, orange and lime wheels, red chile salted rim

### **Red Dawn Bacon Bloody Mary | 14**

Tito’s Handmade Vodka, housemade red chile Bloody Mary mix, slice of bacon, celery, Spanish Olive, pepperoncini, red chile salted rim

### **Red Sage Sangria | 12**

Merlot wine, blackberry, cherry, apricot flavored brandy, blood orange liqueur, fruit juices, lime and orange wheels

### **The Hendricks Experience | 14**

Hendricks Gin, St. Germain Elderflower Liqueur, fresh cucumbers, cucumber wheel, served up

### **Make It Hot Toddy | 12**

Maker’s Mark Bourbon, hot water, honey, lemon juice

### **Gum Drop Martini | 12**

Choice of flavored vodka, matching liqueur, lime juice, with gum drops, served up

### **Beam Me Up Toddy | 8**

Choice of Jim Beam Bourbon flavors, hot water, honey, lemon juice

*Honey | Fire | Maple | Apple | Spiced | Hard Cider | Black Cherry*



# HAPPY HOUR

DAILY | 3 PM – 6 PM

WELL | 5

DOMESTIC BEER | 4

HOUSE WINE | 5

## DOMESTIC BOTTLE BEER

Michelob Ultra

Miller Light

Stella Artois

St. Pauli Girl N/A

Bud Light

Angry Orchard Cider

Budweiser

Sam Adams Boston Lager

Coors Light

## HOUSE WINE

### Red Wine

Calloway Cabernet Sauvignon,

Cellar Selection | CA

Gruet Pinot Noir | NM

Josh Cellars Cabernet Sauvignon,

Craftsman's Collection | CA

Proverb Cabernet Sauvignon | CA

### White Wine

Wente Chardonnay, Central Coast | CA

Wente, Riverbank Riesling | CA

Canyon Road Sauvignon Blanc | CA

Josh Cellars Chardonnay,

Craftsman's Collection | CA

Barone Fini Pinot Grigio | Italy

Canyon Road Chardonnay | CA

14 Hands "Hot to Trot" White Blend | WA

### Rose

Beringer White Zinfandel, Sonoma | CA

Canyon Road White Zinfandel | CA



## KITCHEN WORKS

### **Tortilla Trio | 6**

Red chile-lime salted corn tortilla chips, roasted tomato salsa, tomatillo salsa, guacamole

### **Shrimp Cocktail | 12**

Poached shrimp, spicy tomato cocktail sauce, lemon, tri-color tortilla strips

### **Red Sage Street Tacos | 8**

Pork carnitas or chipotle-marinated chicken, radish, lettuce frisee, pickled jalapeño, housemade corn tortillas, cotija cheese, roasted tomato salsa

### **Frenched Buffalo Chicken Wings | 12**

Frenched chicken wings, spicy buffalo sauce

### **Crispy Calamari | 12**

Red chile dusted calamari, shishito peppers, chipotle remoulade

### **Ancient Farro Arancini | 7**

Crispy ball of ancient farro grain, spicy tomato fra diavolo sauce, goat cheese crema, chiffonade of fresh basil

### **Bourbon-Glazed Pork Belly Bites | 12**

Crispy braised pork belly, lettuce frisee, toasted walnuts, goat cheese



## MORE LIKE A MEAL

### **Margherita Flat Bread | 11**

Fresh buffalo mozzarella, basil, housemade marinara, garlic olive oil, parmesan

### **Diver Scallops with Poblano Pesto | 16**

Pan-seared diver scallops, crispy pancetta, poblano pesto

### **Southwest Salad | 14**

Cilantro-lime marinated flank steak or chipotle grilled chicken, field greens, heirloom tomato, red onion, bleu cheese, bacon, corn relish

### **Southwest Sliders | 12**

Grilled grass-fed beef and chorizo slider, lettuce frisée, grilled tomato, pickled jalapeños, brioche bun, bacon jam, housemade truffle potato chips

### **Red Sage Charcuterie | 16**

Jalapeño cheddar bison sausage, jalapeño bacon, prosciutto, goat cheese, French Brie, pickled jalapeños, spiced olives, dried figs, housemade crostini, raspberry chutney

### **Signature Tasting Flight | 16**

Grilled tenderloin of beef, potatoes pave, ancho chile sauce

Braised short rib of beef, cherry glaze, chipotle mashed sweet potato

Grilled bison ribeye, garlic infused smashed yukon potato, red chile horseradish crème, roasted cauliflower