

COCKTAILS

HOUSE SPECIALTIES

IDLEWILD MULE \$12

Choice of Idlewild Spirit, House-made Ginger Beer, Lime

(Try it Mom's Way made with mezcal, Alpine Gin, and green chartreuse +\$3)

IDLEWILD TONIC \$12

Choice of Idlewild Spirit
House-made Tonic, Lime

SPIRITS

IdlewildVodka: Vodka, Lemon, Orange, cucumber, strawberry

Idlewild Gin: Alpine, Hibiscus, Purple Daze, Cucumber

Idlewild Whiskey: Bourbon, Rye, Single Malt, White

Idlewild Rum: Silver, Gold

Misc: Grappa, Rice Rocket, Watermelon Moonshine
(There may be an additional charge for some spirits)

BE SURE TO ASK YOUR SERVER ABOUT DAILY COCKTAIL SPECIALS

IDLEWILD ORIGINALS

CLARIFIED PINEAPPLE PUNCH \$15

Idlewild silver rum, fresh lime juice, muddled pineapple, green tea simple syrup, milk, orange bitters, spices

VIOLET RAY \$14

Idlewild Purple Daze gin, creme de violet, maraschino liqueur, fresh grapefruit juice, lime juice, simple syrup, orange flower water

COCO AND COFFEE \$13

Idlewild toasted coconut infused rum, cold brew coffee, wild coco, simple syrup

COLORADO SOUR \$15

Idlewild blackberry infused bourbon, pomagran- te juice, lemon, honey, egg whites, port wine

AFTER MIDNIGHT \$14

Idlewild Rye whiskey, Grand Mariner, cold brew coffee, sweet vermouth, Angostura and chocolate bitters

SOLAR FLARE \$14

Idlewild Woodcutter's bourbon, Cappalleti, apricot liqueur, lemon, peach bitters

PACIFIC PASSION \$12

Idlewild hibiscus gin, green tea simple syrup, lemon, passionfruit puree

THE JAM \$13

Idlewild Alpine Gin, maple simple syrup, lemon, wild coco, fig jam

IDLEWILD MOCKTAILS

UBE DOOBY DOO \$9

Pomagrante juice, Ube simple syrup, wild coco, lemon

THE PANORAMIC \$9

Fresh squeezed orange juice, lime juice, wild coco, passion fruit puree, simple syrup

HOUSE CLASSICS

SMOKED FIG FASHIONED \$13

Fig infused Woodcutter's bourbon, cinnamon vodka, Strong Water aromatic bitters, orange bitters, smoked cinnamon stick

MAPLE BROWN BUTTER TODDY \$13

Idlewild brown butter infused bourbon, maple simple syrup, lemon, cinnamon

RICE PALOMA \$13

Idlewild Rice Rocket, fresh grapefruit juice, simple syrup, lime juice

CITRUS APEROL SPRITZ \$14

Idlewild orange infused vodka, Aperol, fresh grapefruit, simple syrup, topped with bubbly

HEMINGWAY DAIQUIRI \$13

Idlewild silver rum, maraschino liqueur, lime, fresh grapefruit

CARDAMOM SAZERAC \$13

Idlewild Rye Whiskey, simple syrup, cardamom bitters, absinthe rinse

VIC'S VIRTUE \$14

Arette Tequila, Ancho Reyes, house-made ginger beer syrup, lime, simple syrup, tajin rim

VANILLA ESPRESSO MARTINI \$14

Idlewild vanilla vodka, Idlewild coffee liqueur, Frangelico, wild coco, cold brew coffee, honey

DESSERT COCKTAILS

PECAN PRALINE DREAM \$13

Idlewild vanilla infused vodka, pecan liqueur, maple simple syrup, wild coco

MAPLE AFFOGATO \$14

Idlewild Single malt whiskey, Benedictine, cold-brew coffee, maple simple syrup, walnut bitters, vanilla bean ice cream





IDLEWILD SPIRITS

SHAREABLE (OR NOT)

HOUSE-SMOKED WINGS (1 LB) \$14
Your choice of buffalo, za'atar dry rub, BBQ or Thai peanut satay. Comes with ranch or blue cheese dressing

THAI CHICKEN LETTUCE WRAPS \$12
Cashew, coconut-curry chicken, carrot threads, Romaine lettuce, citrus-soy dipping sauce

TRUFFLE FRIES \$10
Hand-cut fries, truffle aioli, Grana Padano cheese, green onion

CRISPY BRUSSELS \$10
Crispy brussels, thai chili sauce, sesame seeds

IDLEWILD SAMPLER \$32
Crispy brussels, truffle fries, and wings with your choice of sauce

SOUP & SALADS

HOUSE SALAD \$9
Choice of balsamic vinaigrette, blue cheese dressing, ranch dressing, or 1000 island.

CARNITAS TORTILLA SOUP \$7/\$10
Belly warming soup with our house-smoked pulled pork carnitas

WEDGE SALAD \$13
Iceberg lettuce wedge, house-made blue cheese dressing, bacon, tomatoes, onions, balsamic reduction

CHILI \$9/\$12
Our take on the hearty classic, made with 3 different types of chilis and beef from local Fitch Ranch

SANDWICHES

Sandwiches include your choice of hand-cut fries, coleslaw, truffle fries (+\$4), crispy brussels (+\$4), or sweet potato tater-tots (+\$3).


REUBEN \$16
Corned beef from a local Fitch Ranch, imported Emmental Swiss cheese, sauerkraut, 1000 Island dressing, thick-sliced marbled rye bread

THE CUBAN \$16
Ham, house-smoked pulled pork, Swiss Emmental cheese, pickles, mustard sauce, crusty cubano loaf

PULLED PORK \$15
House-smoked pulled pork, house-made bourbon BBQ sauce, coleslaw, brioche bun

CHICKEN CORDON BLUE \$15
Parmesan and herb encrusted chicken, ham, imported Emmental, dijonnaise, arugula

CHICKEN CAPRESE \$15
Parmesan and herb encrusted chicken, pesto, mozzarella cheese, and tomato



*No split tabs of parties over eight.

*Cards left without signature will get 20% gratuity added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



IDLEWILD SPIRITS

SMASHIN' BURGERS

Burgers include your choice of hand-cut fries, coleslaw, truffle fries (+\$4), crispy brussels (+\$4), or sweet potato tater-tots (+\$3). Add an extra patty (+\$5), or substitute a shitake mushroom patty to make any burger vegetarian or vegan.


FUN GUY Sautéed crimini mushrooms, Swiss Emmental cheese, arugula, truffle aioli	\$15	AREA 51 Fire-roasted green chilis, crispy onions, american cheese, 1000 island dressing	\$16
THE G.O.A.T. Raspberry preserves, goat cheese, arugula	\$15	DUSTY BOOTS Bacon, cheddar, house-made bourbon BBQ sauce, bourbon caramelized onions	\$16
PLAIN MARY JANE American cheese, lettuce, tomato, onion	\$13	FIGURE 11 Bacon, blue cheese, bourbon caramelized onions	\$16
CIAO Pesto, mozzarella cheese, tomato	\$16	SLOPPY JOHN Smothered in chili and melted cheddar cheese	\$16
PETER PAN Peanut butter, raspberry preserves, bacon	\$15	THAI GUY Thai peanut satay sauce, grilled pineapple, house-smoked pulled pork, Swiss Emmental cheese	\$17

SIDES

HAND-CUT FRIES	\$5	SIDE SALAD	\$6
SWEET POTATO TATER TOTS	\$7	COLESLAW	\$5

DESSERTS

MAMA'S FAMOUS RUM CAKE Buttery pound cake drowned in Idlewild rum sauce with whipped cream and a strawberry.	\$9	BROWNIE BITE SUNDAY Double-fudge brownie bites over vanilla ice cream with whipped cream and chocolate sauce.	\$9
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IDLEWILD SPIRITS



HAPPY HOUR

WINE

APPS

HOUSE-SMOKED WINGS (1 LB) \$9

Your choice of buffalo, za'atar dry rub, or raspberry bourbon BBQ sauce. Comes with ranch or blue cheese

TRUFFLE FRIES \$7

Hand-cut fries, truffle aioli, Grana Padano cheese, green onion

CRISPY BRUSSELS \$7

Crispy brussels, thai chili sauce, sesame seeds dressing

THAI CHICKEN LETTUCE WRAPS \$8

Cashew, coconut-curry chicken, carrot threads, Romaine lettuce, citrus-soy dipping sauce

\$8 IDLEWILD MULES

\$8 IDLEWILD _____-AND-TONIC

\$1 OFF ANY IDLEWILD SPIRITS POUR

\$1 OFF ALL DRAFT BEERS

\$2 OFF ANY WINE

\$7 BEER AND A SHOT

Your choice of any canned beer and any Idlewild shot

RED

PURPLE COWBOY RED BLEND

\$8/\$29

JUGGERNAUT PINOT NOIR

\$12/\$42

MONTES CABERNET

\$11/\$39

WHITE

MICHAEL DAVID CALIFORNIA ROSE

\$11/\$39

TRUE MYTH CHARDONNAY

\$10/\$36

JACQUES DUMONT SAUVIGNON BLANC

\$9/\$30

CREMANT DE LOIRE BRUT

\$13/\$46

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