

COCKTAILS

OH SAY CAN YOU C-C-C? | 11

Served on the rocks

Fresh Cucumber & Cilantro muddled and mixed with Chili-spiced DBC Boulder Peak Vodka, fresh lime juice and simple syrup

DAWN'S EARLY LIGHT | 11

Served up

House-made Blackberry Gin, lychee puree, fresh lime juice, vanilla-cinnamon syrup & lemon bitters

TWILIGHT'S LAST GLEAMING | 11

Served on the rocks

DBC Vanilla Boulder Peak Vodka, Fresh Orange Juice, House-made Grenadine, Galliano

BRIGHT STARS | 11

Served on the rocks

DBC Lemon Boulder Peak Vodka, Fresh Lime & Grapefruit Juices, Pickett's Ginger Beer

THE RAMPARTS | 11

Served on the rocks

This is adult "chocolate milk" – DBC Roosevelt Rye, DBC Zen de la Crème Chocolate Liqueur, Heavy Cream, Chocolate powder and Club Soda

ROCKET'S RED GLARE | 11

Served on the rocks

DBC Laust Sparrow Gin, Campari, Raspberry Liqueur, Raspberry Puree, Cherry Bitters & club soda

PROOF THROUGH THE NIGHT | 11

Served up

DBC Roosevelt Rye, St Germain, Falernum, Fresh Lime Juice, Egg White, Peychaud's Bitters

Fan Favorites

MEADOWLARK | 11

Served on the rocks

DBC Laust Sparrow Gin, Fresh lime & pineapple juices, fresh cilantro, coriander syrup

MOULIN ROUGE | 11

Served on the rocks

DBC Lemon Boulder Peak, Lillet Rouge, Raspberry Shrub, Raspberry puree, fresh lemon juice, simple syrup

BLANC ET ROSE | 10

Served up

DBC Boulder Peak, St Germain, Lillet Blanc, Fresh Grapefruit Juice

PINK RUNAROUND | 9

Served on the rocks

Olmecca Altos Tequila, Sombra Mezcal, Cherry Heering, Fresh Pineapple & Lime juices, Simple syrup, Angostura bitters

PEACHES & DREAMS | 11

Served up

DBC Laust Sparrow Gin, Peach Liqueur, White Peach Puree, Fresh Lemon Juice, Egg White, Simple Syrup

BEER

DRAFT BEER | 5

(Ask your server about available beers)

BOTTLED BEER

- Modelo | 6
- Corona Light | 6
- Bud Light | 5
- Coors Banquet | 5
- Coors Light | 5
- Olympia | 4
- Clausthaler | 5 (Non-Alcoholic)

HAPPY HOUR

WED-FRI 3-5:30PM

Nachos | 5

Corn chips with melted cheese, refried beans, diced tomato, cilantro & red onion

Personal Pizza | 8

Pepperoni or cheese

Fish Sticks | 6

Three sticks with tarter sauce

Half House Salad | 7

Happy Hour Garlic Truffle Fries | 5

Breadsticks | 5

Wood-fired breadsticks served with Marinara dipping sauce

Street Tacos | 2 - each

Small corn tortillas, chef's choice of protein, chopped onions & cilantro

**In-house orders only – not available for to-go orders*

Please let your server know of any food restrictions or allergies

Wine

White

Pinot Grigio | 3

Red

Cabernet Sauvignon | 3

Sparkling

Kenwood Yulupa Brut | 3

Beer

All Drafts | 3

Cocktail

Gold Rush | 6

WINE

3 oz./6 oz./Bottle

White

Albariño - Ramón Bilbao (Spain) 5/10/31
Elegant freshness balanced by sweet nuances of apricot & peach

White Blend - Quady North Pistoleta (Rouge Valley) 5/10/31
Marsanne/ Roussanne/Viognier/Grenache Blanc
Packed full of vibrant fruit notes and aromas, including melon, pear & citrus

Chardonnay - Markham (Napa) 6/12/37
Layered with brown butter, vanilla & citrus zest; ripe apple flavors are elegantly laced with both mineral & nutmeg oak highlights

Pinot Grigio - Fitvine (Lodi) 5/10/34
Slightly dry, with a crisp & clean finish for a wine with less sugar and no flavor additives. Enjoy a wine with floral notes on the nose, citrus at the finish

Gewurztraminer - Pacific Rim (Washington) 4.5/9/28
Passion fruit, melon and tangerine

Palmas Amalia Chardonnay 2014 (Napa) 82 - Bottle only
Ripe apple, lemon peel with a subtle overlay of walnut shells & vanilla bean with a lush round mouthfeel

Denny Bar Co. proudly uses Palmas Chardonnay barrels for aging Laust Sparrow Barrel Aged Gin. Resting in used French oak for 4 months mellows the 13 botanicals used in our gin & imparts subtle hints of vanilla and cinnamon

Rose

Del Rio Grenache Rose (Rogue Valley) 4.5/9/28
Pale copper in color, this dry, spicy wine has tart grapefruit and watermelon flavors and the lively, tangy crispness that suits a hot summer day. It finishes with a touch of pepper

Fleurs de Prairie (Cotes de Provence) 5/10/31
Strawberry, rose petals and herbs with a bright refreshing acidity

Sparkling

Cuvee Brut - Kenwood Yulupa 5 (6oz pour) /18
Fruit flavors and aromas of citrus pear & peaches followed by a nuance of spice

Grand Brut Champagne - Perrier Jouet \$95/bottle only
A fresh and balanced champagne with a long finish

Red

Pinot Noir - Fitvine (Lodi) 6/12/37
Notes of cedar, black cherries, orange blossoms, and honey. Smooth and well-balanced.

Pinot Noir - Imagery (Clarksburg) 5.5/11/34
Fine tannins bright acidity and flavors of ripe black cherry & tea

Cabernet Franc - Quady North (Oregon) 7.5/15/46
Tobacco, mint, cocoa, earth and leather

Chianti Colli Senesi - Fattoria del Cerro (Italy) 3.5/7/22
Shows cherry notes at the nose and the long finish reflects the wine's fruity perfumes

Red Blend - The Prisoner (Napa) 12.5/25/76
Cabernet Sauvignon/Petite Syrah/Syrah/Charbono
Ripe raspberry, boysenberry, pomegranate, and vanilla linger harmoniously for a smooth & luscious finish

Claret - Roxy Ann (Southern Oregon) 8/16/49
Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec
Rich and balanced, with layers of soft polished tannins. Pronounced flavors of ripe cherry, blackberry pie filling, mocha, chocolate-raspberry truffle, and sweet toasty oak with subtle background notes of pepper, leather and cedar.

Cabernet Sauvignon - Chateau Souverain (Healdsburg) 5/10/31
Dark red fruit & black cherry on the palate; balanced finish with round tannins & a hint of vanilla.

Zinfandel - Bella Grace (North Coast) 4.5/9/28
Exuberant grapey jammy flavors make this wine tempting while full body and a touch of oaky sweetness add some fat to mouthfeel.



FIND US

Wed-Sat 11-9 Sun 8
530.467.5115
dennybarcompany.com