House Classics

Meadowlark | 12
Served on the Rocks
DBC Laust Sparrow Gin, Coriander Syrup, Fresh Lime Juice, Pineapple Juice, Fresh Cilantro

Pink Runaround | 11
Served on the Rocks
Sombra Mezcal, Silver Tequila, Cherry Heering, Fresh Lime Juice, Pineapple Juice, Simple Syrup, Angostura Bitters

Moulin Rouge | 12
Served on the Rocks
DBC Lemon Boulder Peak Vodka, Lillet Rouge, Berry Shrub, Raspberry Puree, Fresh Lemon Juice, Simple Syrup

Blanc et Rose | 11
DBC Boulder Peak Vodka, St. Germain, Lillet Blanc, Fresh Grapefruit Juice

Mules

Classic Mules can be made from any spirit mixed with fresh lime juice and ginger beer. Here are a few of our favorites

Big Sexy | 12
Served on the Rocks
DBC Barrel Aged Laust Sparrow Gin, Cinnamon Liqueur, Pickett's Ginger Beer, Apple Cider, Fresh Lemon Juice

Marble Mountain Mule | 12
Served on the Rocks
DBC Laust Sparrow Gin, Fresh Lime juice, Pickett's Ginger Beer, Fresh Mint

Dark & Stormy | 9
Served on the Rocks
Gosling's Black Seal Rum, Fresh Lime Juice, Pickett's Ginger Beer

Irish Mule | 10
Served on the Rocks
Jameson, Fresh Lime Juice, Pickett's Ginger Beer

Cocktails Spirits & more

Wine
6oz / Bottle

White

House White - Pinot Grigio 5 | 16
Fresh citrus aromas with notes of pear & apple

Sauvignon Blanc - Lucky Rock *(Sonoma)* 10 | 31
Ripe pineapple, grapefruit & crisp acidity

White Blend - Quady North Pistoleta *(Rogue Valley)* 10 | 31
Marsanne| Roussanne| Viognier | Grenache Blanc
Vibrant fruit notes of melon, pear & citrus

Chardonnay - Markham *(Napa)* 13 | 40
Brown butter, vanilla, citrus zest & ripe apple

Ferrari-Carano - Pinot Grigio *(Sonoma)* 13 | 40
Aromas and flavors of lemon, orange blossom, nectarine, white peaches and mangoes.

Rosé

Fleurs de Prairie *(Cotes de Provence)* 10 | 31
Strawberry, rose petals & herbs with bright refreshing acidity

Sparkling

Brut - Wycliff (California) 5 | 16
A touch of sweetness with a crisp, clean finish

Cava Brut - Campo Viejo (Spain) 10 | 31
A touch of sweetness with a crisp, clean finish

Red

House Red - Cabernet Sauvignon 5 | 16
Rich blackberry notes with a hint of mocha, vanilla & oak

Pinot Noir - Imagery (Clarksburg) 11 | 34
Fine tannins, bright acidity with flavors of ripe black cherry & tea

Claret - Roxy Ann (Southern Oregon) 17 | 52
Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec
Soft polished tannins, ripe cherry, blackberry pie filling, mocha, oak & notes of pepper leather & cedar

Graffigna Malbec (San Juan, Argentina) 10 | 31
Profound and fruit forward, with ripe red berries, sweet spices & a hint of black pepper backed by toasted notes from its oak aging

Cabernet Sauvignon - Chateau Souverain *(Healdsburg)* 10 | 31
Dark red fruit & cherry; balanced finish with round tannins & hint of vanilla

Blood + Flowers Syrah - Iruai (Oregon) 15 | 46
Notes of salted plum, violets, blackberries and peppercorn.

Tequila & Mezcal
Agave spirits

TEQUILA
Monte Alban Silver 80° – 5
Espolon Silver 80° – 6
Olmeca Altos Silver 80° – 6
Partida Silver 80° – 12
Casa Noble Reposado 80° – 12
Corralejo Reposado 80° – 9
El Tesoro Anejo 80° – 14
Espolon Anejo 80° – 9

MEZCAL
Sombra 90° – 9
Union 90° – 12
Illegal Reposado 80° – 14

Cocktails

Margarita | 9
Served on the Rocks
– please ask for a salted rim
Silver Tequila, Fresh Lime Juice, Pineapple Juice, Agave Syrup

Yellow Jacket | 12
Served Up
Espolon Anejo Tequila, St. Germain, Yellow Chartreuse, Orange Bitters

Blood & Zen | 12
Served on the Rocks
Espolon Anejo, DBC Zen de la Crème Chocolate Liqueur, Fresh Lime Juice, Blood Orange Puree, Vanilla Cinnamon Liqueur, Chocolate Bitters

The Perfect Pear | 12
Served Up
Rosemary-infused Tequila, Yellow Chartreuse, Pear Nectar, Fresh Lemon Juice, Pear Puree, Agave Syrup

Oaxacan Mule | 12
Served on the Rocks
Sombra Mezcal, Fresh Lime Juice, Pickett's Ginger Beer

Rum

Plantation Light 82.4° – 5
Brugal Extra Dry 80° – 6
Rhum JM 80° – 8
Appleton Estate 80° – 8
Brugal Anejo 80° – 7
Flor de Cana 5-year 80° – 6
Goslings Black Seal 80° – 6
Plantation Dark 80° – 6
Ron Zacapa 80° – 13
Avua Cachaca 84° – 8

Cocktails

Daiquiri | 9
Served Up
Light Rum, Fresh Lime Juice, Simple Syrup

Mary Pickford | 9
Served Up
Light Rum, Luxardo Maraschino Liqueur, Pineapple Juice, House-Made Grenadine

Hemingway Daiquiri | 9
Served Up
Light Rum, Luxardo Maraschino Liqueur, Fresh Lime & Grapefruit Juices, Simple Syrup

Rum Coupe | 11
Served Up
Dark Rum, DBC Zen de la Crème Chocolate Liqueur, Cynar Artichoke Liqueur, Vanilla-Cinnamon Syrup, Orange Bitters

Mojito | 11
Served on the Rocks
Avua Cachaca (Brazilian Rum), Fresh Lime Juice, Fresh Mint, Simple Syrup

Signature Cocktails

ALL COCKTAILS | 12

OCTOBER BREEZE
Boulder Peak Vanilla Vodka, Galliano, fresh lime, fresh orange, Pickett's ginger beer, Fee Bros. lemon bitters

NOVEMBER RAIN
Laust Sparrow Barrel Aged Gin, rosemary, lemon and orange peel simple syrup, Angostura bitters

SWEATER WEATHER
Plantation Dark Rum fat washed with peanut butter, Mathilde Framboise, Fee Bros. rhubarb bitters

FALLING LEAVES
Roosevelt Rye infused with banana, Giffard Banana du Brasil, vanilla cinnamon syrup, Fee Bros. black walnut bitters

IN THE ORCHARD
Monte Alban tequila infused with apples, house made cinnamon liquer, apple cider, agave, fresh lime, chai bitters

SPIRIT FLIGHT BOARD | 12
Your choice of four Denny Bar co. Spirits
- *Roosevelt Rye*
- *Boulder Peak Vodka*
- *Boulder Peak Vanilla Vodka*
- *Boulder Peak Lemon Vodka*
- *Laust Sparrow Gin*
- *Barrel Aged Laust Sparrow Gin*
- *Laust Sparrow Blackberry Gin*
- *Hearts Creed Bourbon Whiskey*
- *Stillers Watermelon Cut Clear Whiskey*
- *Zen de la Creme Chocolate Liqueur*

Beer

DRAFT BEER | 6
Ask your server about available beers

BOTTLED BEER
- Corona Light | 6
- Michelob Ultra | 5
- Coors Banquet | 5
- Coors Light | 5
- Clausthaler | 5
  (Non-Alcoholic)
- Boujee Hard Seltzer | 5
  (Ask your server about flavor options)
- Hard Cider | 6
  (Ask your server about flavor options)

HAPPY HOUR

WED-FRI 3-5:30PM
**In-house orders only*

Cheesy Bacon Fries | 8

Personal Pizza | 8
Pepperoni or Cheese

Chicken Tenders | 8

Half House Salad | 7

Garlic-Parmesan Fries | 5

Breadsticks | 5
Wood-fired breadsticks served with pesto

Salsa & Chips | 5

Nachos | 8

Greek Fries | 8

Mexican Corn Flatbread | 8

Thursday's starting at 3pm
$**2 Bubbly** – (always)
$**2 Oysters** – (seasonal)

Street Tacos | 2 - each
Tortillas, chef's choice of protein, chopped onions & cilantro

Wine

White
Pinot Grigio | 4

Red
Cabernet Sauvignon | 4

Sparkling Wine | 4

Beer

Coors Light | 3

Select Drafts | 4
(Subject to availability)

- *EBC Blackberry Blonde*
- *Caldera Ashland Amber*
- *Firestone 805*

Cocktails

Boulder Peak Lemon Drop
Boulder Peak Vodka,
fresh lemon juice, simple syrup | 6
– Add Raspberry liquer +2

Laust Sparrow Gimlet
Laust Sparrow Premium Gin,
fresh lime juice, simple syrup | 6

**Please let your server know of any food restrictions or allergies*

GIN

DBC Laust Sparrow 100° – 8
DBC Blackberry Laust Sparrow 80° – 8
DBC Barrel Aged Laust Sparrow 98° – 12
Gordon's 80° – 5
Aviation 84° – 6
Bombay Sapphire 94° – 8
Bols Genever 84°– 8
Tanqueray 94.6° – 9

Cocktails

Eastside | 12
Served on the Rocks
DBC Laust Sparrow Gin, Fresh Lime Juice,
Simple Syrup, Fresh Mint, Muddled Cucumber

Negroni | 12
Served Up
DBC Laust Sparrow Gin, Campari, Sweet Vermouth

Gimlet | 12
Served Up
DBC Laust Sparrow Gin, Fresh Lime Juice, Simple Syrup

Bee's Knees | 12
Served Up
DBC Laust Sparrow Gin, Fresh Lemon Juice, Honey Syrup

Corpse Reviver #2 | 12
Served Up
DBC Laust Sparrow Gin, Lillet Blanc, Orange Liqueur,
Fresh Lemon Juice, Absinthe

Last Word | 12
Served Up
DBC Laust Sparrow Gin, Green Chartreuse,
Luxardo Maraschino Liqueur, Fresh Lime juice

Vesper of the Valley | 16
Served Up
DBC Laust Sparrow Gin, DBC Boulder Peak Vodka, Lillet Blanc

Vodka

DBC Boulder Peak 80° – 7
DBC Lemon Boulder Peak 80° – 8
DBC Vanilla Boulder Peak 80° – 8
DBC Unisex 80° – 5
Charbay 80° – 8
Chopin 80° – 7
Ketel One 80° – 7

Cocktails

Lemon Drop | 11
Served Up with a Sugared Rim
DBC Lemon Boulder Peak Vodka, Orange Liqueur,
Fresh Lemon Juice, Simple Syrup
Add flavor - Raspberry / Strawberry / Peach | +1

French Martini | 11
Served Up
DBC Vanilla Boulder Peak Vodka,
Lejay Crème de Cassis, Pineapple Juice

Cosmopolitan | 11
Served Up
DBC Lemon Boulder Peak Vodka, Mathilde XO Orange Liqueur,
Fresh Lime Juice, Cranberry Juice

Zen de la Crème Cocktails

Zen is made from DBC Boulder Peak Vodka, Cacao Nibs and Other Things

White Russian | 11
Served on the Rocks
DBC Vanilla Boulder Peak Vodka,
DBC Zen de la Crème Chocolate Liqueur,
Heavy Cream

Chocolate Martini | 11
Served Up
DBC Vanilla Boulder Peak Vodka,
DBC Zen de la Crème Chocolate Liqueur,
Irish Cream Liqueur

Brandy Alexander | 11
Served Up
DBC Zen de la Crème Chocolate Liqueur,
Brandy, Heavy Cream

Spice | 12
Served on the Rocks
Zen de la Crème, Boulder Peak Vanilla Vodka, blood orange puree,
vanilla cinnamon syrup, firewater tincture

Take Home

Denny Bar Co Distillery

Roosevelt Rye Whiskey
750ml | 38.95 50ml | 4.95

Hearts Creed Bourbon Whiskey
750ml | 58.95 50ml | 5.95

Laust Sparrow Premium Gin
750ml | 38.95 50ml | 4.95

Blackberry Laust Sparrow Gin
750ml | 38.95 50ml | 4.95

Laust Sparrow Barrel Aged Gin
750ml | 48.95 50ml | 4.95

Zen De La Creme Chocolate Liqueur
750ml | 32.95 50ml | 4.95

Boulder Peak Premium Vodka
750ml | 34.95 50ml | 4.95

Lemon Boulder Peak Vodka
750ml | 37.95 50ml | 4.95

Vanilla Boulder Peak Vodka
750ml | 37.95 50ml | 4.95

Stiller's Watermelon Cut
750ml | 17.00 50ml | 4.95

*limit 3 bottles person/per day
(2.25 liters total)

Tasting Room & Distillery Tours

We are pleased to offer free guided tours of our distillery. Please inquire with your server for availability & times.

Bourbon

DBC Heart's Creed 94° – 15

DBC Watermelon Stiller's Cut 100° – 7

Jim Beam 80° – 5

Angel's Envy Bourbon 86.6° – 12
Finished in port wine barrels

Baker's 7-year 107°– 13

Bardstown Fusion 98.9° – 14

Basil Hayden 8-year 80° – 11

Basil Hayden Toast 80° - 12

Bibb & Tucker 6-year 92° – 18

Booker's 120° – 18

Bowman Bros. 90° – 7

Buffalo Trace 90° – 12

Calumet Farm 86° – 15

Daviess County 96°– 11
Cabernet Sauvignon Finish

Dickel 8-year 90° – 8

Elijah Craig Small Batch 94° – 7

Henry McKenna 80° – 6

Jefferson Very Small Batch 82.3° – 9

Jefferson Reserve 90.2° – 21
Old Rum Cask Finish

Knob Creek 9-year 120° - 9

Larceny 92° – 6

Maker's Mark 90° – 8

Old Forester 1910 93° – 14

Old Grand Dad 80°– 6

Russell's Reserve 10-year 90° – 14

Wild Turkey Rare Breed 112.8° - 14

Woodford Reserve 90.4° – 9

* Prices subject to change

Other Whiskey Cocktails

Tipperary | 11
Served Up
The Irishman Founder's Reserve, Sweet Vermouth, Green Chartreuse, Angostura Bitters

Irish Coffee | 10
Jameson & Coffee with Fresh Whiskey Whipped Cream

Rob Roy | 10
Served Up
Famous Grouse Scotch, Sweet Vermouth*, Angostura Bitters *Option: Make it 'perfect' by substituting 50|50 Sweet & Dry Vermouth

Godfather | 9
Served on the Rocks
Famous Grouse Scotch & Disaronno Amaretto

Penicillin | 12
Served on the Rocks
Grouse Scotch, Barrow's Intense Ginger Liquer, fresh lemon juice, honey syrup. Finished with Laphroaig Single Malt

Blood & Sand | 9
Served Up
Famous Grouse Scotch, Sweet Vermouth, Cherry Heering, Fresh Orange Juice

Victoria | 10
Served on the Rocks
Famous Grouse Scotch, Sweet Vermouth, St. Germain, Fresh Grapefruit Juice, Honey Syrup

Did You Know?

The brick building you are sitting in was originally built in 1880 by the Parker Campbell Company, which sold goods & merchandise to the miners & settlers of the 1880s.

Other Whiskey

IRISH

Greenspot 80° – 15
Irishman Founder's Reserve 80° – 7
Jameson 80° – 7
McConnell's 84° – 7
Power's 86.4° – 7
Redbreast 12-year 80° – 15
Teeling Single Grain 92° – 12
Tyronnell Single Malt 86° – 10
Writer's Tears 80° – 13

SCOTCH

Aberfeldy 12-year 80° – 11
Aberlour A'bunadh 121.6° – 22
Auchentoshan 3 Wood 86° – 15
Bowmore 12-year 86° – 16
Craigellachie 10-year 92° – 16
Dalmore 12-year 80° – 16
Dewar's White Label 80° – 7
Famous Grouse 80° – 5
Glen Garioch 12-year 96° – 15
Glenlivet 12-year 80° – 10
Highland Park 12-year 86° – 13
Johnny Walker Black 80° – 10
Laphroaig 10-year 80° – 15
Macallan 12-year 86° – 23
Oban 14-year 86° – 21

OTHER

Hibiki Harmony 86° – 17
Nikka Coffee Grain 90° – 19
Toki 86° – 10
Yamazaki 12-year 86° – 28
Brenne Estate Cask 80° - 15

* Prices subject to change

Bourbon Cocktails

Old Fashioned | 9
Served on large ice cube
Bourbon, Angostura Bitters, Sugar Cube

Gold Rush | 9
Served Up
Bourbon, Fresh Lemon Juice, Honey Syrup

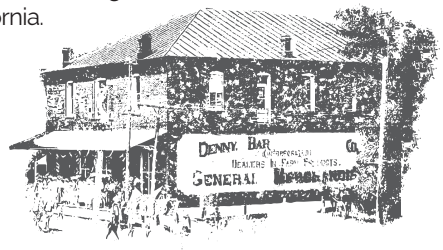
Boulevardier | 9
Served Up
Bourbon, Campari, Sweet Vermouth

Ginger Bees | 10
Served Up
Bourbon, Barrow's Intense Ginger Liquer,
Fresh Lemon Juice, Honey Syrup

Whiskey Sour | 9
Served on the Rocks
Bourbon, Fresh Lemon Juice,
Simple Syrup, Egg Whites

Did You Know?

In 1900, the business was incorporated under the name "Denny Bar Co" and became part of the first chain of retail stores in all of California, boasting a total of 9 stores throughout Northern California.



RYE

DBC Roosevelt Rye 86° – 9

Angel's Envy 100° – 21
Finished in Rum Cask

Knob Creek 100° – 10

Old Overholt 80° – 5

Rabbit Hole Boxergrail 95° – 12

Redemption 92° – 7

Rittenhouse Bottle in Bond 100° – 7

Russell's Reserve 6-year 90° – 11

Whistlepig Piggyback 96.56°- 13

Woodford Reserve 90.4° – 11

OTHER

Crown Royal 80° – 8

Pendleton 80° – 6

Balcones Baby Blue 92° – 10

Woodford Malt 90.4° – 9

Seagram's 7 80° – 6

Jack Daniels 80° – 9

Jim Beam Fire 70° – 5

RYE Cocktails

Brooklyn | 13
Served Up
DBC Roosevelt Rye, Dry Vermouth, Fernet Branca, Luxardo Maraschino Liqueur

Manhattan | 13
Served Up
DBC Roosevelt Rye, Sweet Vermouth*, Angostura bitters
*Option: Make it 'perfect' by substituting 50|50 Sweet & Dry Vermouth

Sazerac | 13
Served Up
DBC Roosevelt Rye, Angostura Bitters, Peychaud's Bitters, Sugar Cube

Vieux Carré | 13
Served on a Large Ice Cube
DBC Roosevelt Rye, Brandy, DOM Benedictine, Sweet Vermouth, Angostura Bitters, Sugar Cube

Ward 8 | 13
Served Up
DBC Roosevelt Rye, Fresh Lemon & Orange Juices, House-Made Grenadine

Did You KNOW?

In 1892, the second story of the Denny Bar Co. Building became the site of the first high school north of Red Bluff, California, with an enrollment of 15 students

* Prices subject to change