

COCKTAILS

ALL COCKTAILS ARE | 12

LIGHTHILL MULE

Boulder Peak Vanilla Vodka, Laird's Applejack, cinnamon liqueur, apple cider, ginger beer, spiced apple bitters

THE GREEN SPOT

Browned butter washed Brugal Anejo rum, Benedictine, fresh lemon juice, sage infused simple syrup, sage bitters

IDLEWILD

Double barrel aged smoked white Negroni: Barrel Aged Laust Sparrow Gin, Lillet Blanc, Suze, smoked grapefruit bitters

BLACK BRIDGE

Zen de la Crème, Fernet, blood orange puree, tart cherry juice, cherry cacao bitters

YELLOW HIGH

Banana Chai Rye: Roosevelt Rye Whiskey, banana liqueur, house-made cold brew, Irish cream, Chai bitters

DEVIL'S HOLE

Ancho chili infused Olmeca Altos tequila, fresh lemon juice, house-made grenadine, firewater bitters

LOVERS LEAP

Laust Sparrow Gin, pear juice, spiced pear syrup, fresh lemon juice, scorched ginger & pear 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
- Bud Light | 5
- Coors Banquet | 5
- Coors Light | 5
- Clausthaler | 5
(Non-Alcoholic)
- Boujee Hard Seltzer | 5
- Hard Cider | 6
(Ask your server about flavor)

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 Marinara sauce

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

Select Drafts | 4

(Subject to availability)

- EBC Blackberry Blonde
- Caldera Ashland Amber
- Firestone 805

Cocktail

Gimlet | 6

Choose one:

- Boulder Peak Vodka
- Laust Sparrow Gin

Please let your server know of any food restrictions or allergies

WINE

3 oz./6 oz./Bottle

White

Sauvignon Blanc - Lucky Rock (Sonoma) 5/10/31
On the nose are nectarine & grapefruit pith notes, with hints of pear and minerality. The palate is loaded with ripe pineapple followed by grapefruit and braced with crisp acidity

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

Chardonnay - Markham (Napa) 6.5/13/40
Layered with brown butter, vanilla & citrus zest; ripe apple flavors are elegantly laced with both mineral & nutmeg oak highlights

Pinot Grigio - Fitvine (Lodi) 5/10/31
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

River White - Rock Point (Oregon) 4/8/25
86% Riesling/14% Muscat
A refreshing aromatic white wine with intense fruit aromas and the flavors of peach and apple. The taste is crisp but not too acidic due to the light sweetness

Palmaz 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 Palmaz 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

Brut - Wycliff (California) 5(6oz pour)/16
Blend of premium California grapes with a touch of sweetness & a crisp, clean finish.

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

Red

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

Cabernet Franc - Quady North (Oregon) 10/20/61
Tobacco, mint, cocoa, earth and leather

Chianti Coli Senesi - Fattoria del Cerro (Italy) 4/8/25
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) 8.5/17/52
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.

Malbec - Red Rock (Mendoza, Argentina) 5/10/31
Expansive fruit, subtle spice and distinctive floral notes. Flavors of dark fruit create an underlying jamminess, giving this wine a mouth-filling texture: smooth, fruit-driven finish.

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.



Open Wed - Sun
530.467.5115
dennybarcompany.com