

# HAPPY HOUR

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

**Cheesy Bacon Fries** | 8.50    **Half House Salad** | 7.50

**Personal Pizza** | 8.50    **Garlic-Parmesan Fries** | 6.50  
Pepperoni or Cheese

**Chicken Tenders** | 8.50

**Breadsticks** | 7.50  
Wood-fired breadsticks  
served with pesto

**Street Tacos** | 3.50 - Each  
Tortillas, chef's choice of protein,  
chopped onions & cilantro

*\*Consuming raw or undercooked meats  
poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness*

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

## DRINK DEALS

### Wine

#### White

Pinot Grigio | 4

#### Red

Cabernet Sauvignon | 4

**Sparkling Wine** | 4

### Beer

**Coors Light** | 3

**Drafts** | 4

805, Blackberry Blonde,

Trinity Brewing,

Sierra Nevada

### Cocktails

#### Boulder Peak Lemon Drop

Boulder Peak Vodka, fresh lemon juice, simple syrup | 6  
– Ask your server for flavored options +2

#### Laust Sparrow Gimlet

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



# COCKTAILS

*Spirits & more*



# TAKE DENNY BAR CO. HOME

DISTILLERY

# TEQUILA & MEZCAL

*Agave spirits*

## ROOSEVELT RYE WHISKEY

750ml | 40.95    50ml | 4.95

## HEARTS CREED BOURBON WHISKEY

750ml | 59.95    50ml | 6.95

## LAUST SPARROW PREMIUM GIN

750ml | 39.95    50ml | 4.95

## LAUST SPARROW BLACKBERRY GIN

750ml | 39.95    50ml | 4.95

## LAUST SPARROW BARREL AGED GIN

750ml | 49.95    50ml | 5.95

## BOULDER PEAK PREMIUM VODKA

750ml | 35.95    50ml | 4.95

## BOULDER PEAK LEMON VODKA

750ml | 38.95    50ml | 4.95

## BOULDER PEAK VANILLA VODKA

750ml | 38.95    50ml | 4.95

## ZEN DE LA CREME CHOCOLATE LIQUEUR

750ml | 33.95    50ml | 4.95

*Online shop*



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

## TEQUILA

Casa Noble Reposado 80° - 12

Casamigos Blanco 80° - 15

Corralejo Reposado 80° - 9

El Tesoro Anejo 80° - 14

Espolon Blanco 80° - 9

Espolon Anejo 80° - 9

Monte Alban Silver 80° - 6

Patron Silver 80° - 15

## MEZCAL

Illegal Reposado 80° - 14

Montelobos 86.40° - 12

## *Cocktails*

### Margarita | 10

Served on the Rocks

*with a salted rim*

Silver Tequila, Fresh Lime Juice,

Pineapple Juice, Agave Syrup

### Yellow Jacket | 13

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

Syrup, Chocolate Bitters

### El Fuego | 12

Served Up

Montelobos Mezcal, Ancho Reyes Verde, Fresh Lime Juice,

Agave, Green Chartreuse, Pineapple Juice & Muddled

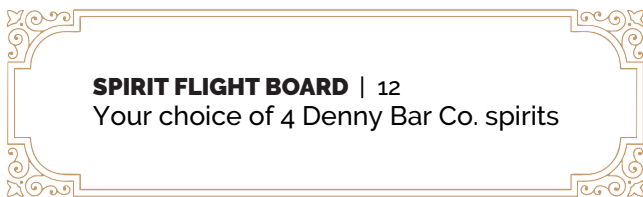
Jalapeno

### Pink Runaround | 12

Served on the Rocks

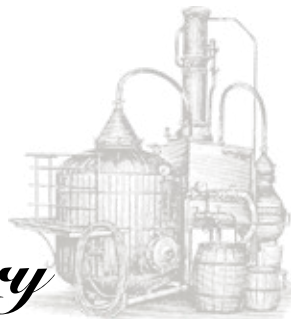
Montelobos Mezcal, Cherry Heering, Fresh Lime Juice,

Pineapple Juice, Simple Syrup, Angostura Bitters



**SPIRIT FLIGHT BOARD | 12**  
Your choice of 4 Denny Bar Co. spirits

# TASTING ROOM & distillery tours



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



# RUM

Bacardi Silver 80° – 7  
Brugal Anejo 80° – 7  
Brugal Extra Dry 80° – 7  
Captain Morgan 80° – 6  
Flor de Cana 5-year 80° – 9  
Goslings Black Seal 80° – 7  
Malibu 42° – 6  
Planteray Dark 80° – 7  
Planteray Light 82.4° – 6  
Ron Zacapa 80° – 13

## Cocktails

### Mai Tai | 12

Served Up

Dark rum, Mathilde Orange, Orgeat almond syrup, pineapple juice, fresh lime juice & Angostura bitters

### Daiquiri | 11

Served Up

Light Rum, Fresh Lime Juice, Simple Syrup

### Mary Pickford | 11

Served Up

Light Rum, Luxardo Maraschino Liqueur, Pineapple Juice, House-Made Grenadine

### Hemingway Daiquiri | 12

Served Up

Light Rum, Luxardo Maraschino Liqueur, Fresh Lime & Grapefruit Juices, Simple Syrup

### Mojito | 11

Served on the Rocks

Planteray Light Rum, Fresh Lime Juice, Fresh Mint, Simple Syrup



# Seasonal COCKTAILS

ALL COCKTAILS | 12

## POKER-THEMED

### High Roller

Laust Sparrow Gin, St.Germain, fresh lime juice, simple syrup, muddled cucumber, mint & soda water

### Lady Luck

Boulder Peak Vanilla Vodka, Zen de la Creme, raspberry puree, heavy cream & simple syrup

### The Hustler

Espolon Anejo Tequila, Mathilde Peche Liqueur, fresh lime juice, simple syrup & grapefruit juice

### Wild Card

Planteray White Rum, Malibu rum, muddled mint, fresh lime juice, pineapple-jalapeno shrub, heavy cream & shredded coconut rim

### Royal Flush

Roosevelt Rye, blueberry syrup, ginger syrup, raspberry puree, lime juice, plum bitters & muddled mint; topped with soda water

# BEER

### BOTTLED BEER

- Corona Light | 6
- Michelob Ultra | 5
- Coors Banquet | 5
- Non-Alcoholic Corona | 6
- Non-Alcoholic Stella | 6

### DRAFT BEER | 6-8

Ask your server about available beers

- Humboldt Cider Honey | 8
- Clarity Hard Seltzer | 6



# WINE

6oz / Bottle

## White

**House White - Pinot Grigio** 6 | 19

*Bright citrus, aromas of grapefruit, pear & melon*

**Sauvignon Blanc – Roxy Ann** (Southern OR) 14 | 43

*Crisp & refreshing, aromas and flavors of guava, melon & ripe grapefruit*

**Chardonnay - Cru** (Monterey Bay) 12 | 37

*Flavors of crisp pear, lemon meringue, honeydew & vanilla*

**Pinot Grigio - Ferrari-Carano** (Sonoma) 13 | 40

*Aromas and flavors of lemon, orange blossom, nectarine, white peaches and mangoes*

**Riesling – Chateau St. Michelle** (Washington) 10 | 31

*Bright flavors of stone fruit & crisp citrus. Refreshingly elegant & fruitful*

## Rose

**Fleurs de Prairie** (Cotes de Provence) 10 | 31

*Strawberry, rose petals & herbs with bright refreshing acidity*

## Sparkling

**Brut - Wycliff** (California) 6 | 19

*A touch of sweetness with a crisp, clean finish*

## Red

**House Red - Cabernet Sauvignon** 6 | 19

*Full bodied with aromas of blackberry, black cherry & raspberry*

**Syrah - Quady North 4-2, A** (Rogue Valley) 13 | 40

*Dark fruit & roasted aromas overlay a silky smooth texture with a long finish*

**Pinot Noir - Belle Fiore** (Ashland) 12 | 37

*Bright and refreshing, showcasing notes of cranberry and a hint of cinnamon*

**Pinot Noir - Brassfield** (Clearlake Oaks) 10 | 31

*Enticing aromas of red cherries, raspberries, & a hint of earthiness*

**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*

# International WHISKIES

## IRISH

Greenspot 80° – 15

Irishman Founder's Reserve 80° – 7

Jameson 80° – 8

McConnell's 84° – 9

Power's 86.4° – 8

Redbreast 12-year 80° – 15

Teeling Single Grain 92° – 15

Tyrconnell Single Malt 86° – 13

Writer's Tears 80° – 16

## SCOTCH

Aberfeldy 12-year 80° – 29

Auchentoshan 3 Wood 86° – 26

Bowmore 12-year 86° – 21

Craigellachie 10-year 92° – 21

Dalmore 12-year 80° – 21

Dewar's White Label 80° – 11

Famous Grouse 80° – 5

Glen Garioch 12-year 96° – 23

Glenlivet 12-year 80° – 10

Glenmorangie 10 yr 86° – 14

Highland Park 12-year 86° – 16

Johnny Walker Black 80° – 15

Lagavulin 16 86° – 36

Laphroaig 10-year 80° – 20

Macallan 12-year 86° – 30

Oban 14-year 86° – 33

Talisker 10 91.6° – 26

## OTHER

Brenne Estate Cask 80° – 20

Hibiki Harmony 86° – 17

Nikka Coffee Grain 90° – 19

Skrewball 80° – 7

Toki 86° – 10

Yamazaki 12-year 86° – 28

\* Prices subject to change



# International WHISKEY Cocktails

## Irish Coffee | 11

Jameson, Carolans Irish Cream, Coffee, House Made Whipped Cream

## Rob Roy | 11

Served Up

The Famous Grouse Scotch, Sweet Vermouth\*, Angostura Bitters \*Option: Make it 'perfect' by substituting 50/50 Sweet & Dry Vermouth

## Godfather | 11

Served on the Rocks

Famous Grouse Scotch & Disaronno Amaretto

## Penicillin | 12

Served on the Rocks

The Famous Grouse Scotch, Barrow's Intense Ginger Liqueur, fresh lemon juice, honey syrup. Finished with Laphroaig Single Malt

## Victoria | 11

Served on the Rocks

The Famous Grouse Scotch, Sweet Vermouth, St. Germain, Fresh Grapefruit Juice, Honey Syrup

# non-alcoholic MOCKTAILS

## Meadow Mist | 10

Seedlip Garden 108 herbal non-alcoholic spirit, fresh mint, lime juice, blueberry simple syrup & sparkling water

## Green Velvet | 10

Muddled basil, fresh lemon juice, simple syrup, Pickett's Ginger Syrup, sparkling water

## Petal Pop | 10

Raspberry puree, fresh lemon juice, rose water, simple syrup & sparkling water; served up with a sugar rim

## Queen of Hearts | 10

Fresh grapefruit juice, lime juice, rose water, elderberry syrup & soda water

# 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 | 12

Served on the Rocks

Gosling's Black Seal Rum, Fresh Lime Juice, Pickett's Ginger Beer

## Irish Mule | 12

Served on the Rocks

Jameson, Fresh Lime Juice, Pickett's Ginger Beer

## Oaxacan Mule | 13

Served on the Rocks

Montelobos Mezcal, Fresh Lime Juice, Pickett's Ginger Beer



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.



# BOURBON

DBC Heart's Creed 94° – 15  
Jim Beam 80° – 6  
Angel's Envy Bourbon 86.6° – 16 (*Finished in port wine barrels*)  
Baker's 7-year 107° – 18  
Bardstown Fusion 98.9° – 18  
Basil Hayden 8-year 80° – 13  
Basil Hayden Toast 80° – 17  
Bib & Tucker 6-year 92° – 18  
Blantons – 28  
Booker's 120° – 24  
Bowman Bros. 90° – 10  
Buffalo Trace 90° – 12  
Bulleit 90° – 10  
Calumet Farm 86° – 15  
Daviess County 96° – 15 (*Cabernet Sauvignon Finish*)  
Dickel 8-year 90° – 19  
Eagle Rare 10 year 90° – 14  
Elijah Craig Small Batch 94° – 9  
Four Roses 80° – 15  
Henry McKenna 80° – 7  
Jefferson Reserve 90.2° – 21 (*Old Rum Cask Finish*)  
Jefferson Very Small Batch 82.3° – 13  
Knob Creek 9-year 120° – 9  
Larceny 92° – 10  
Maker's Mark 90° – 10  
Old Forester 1910 93° – 18  
Old Grand Dad 80° – 8  
Russell's Reserve 10-year 90° – 15  
Wild Turkey Rare Breed 112.8° – 20  
Woodford Reserve 90.4° – 11

# GIN

DBC Laust Sparrow 100° – 8  
DBC Blackberry Laust Sparrow 80° – 8  
DBC Barrel Aged Laust Sparrow 98° – 10  
Bombay Sapphire 94° – 10  
Hendrick's 88° – 12  
Tanqueray 94.6° – 9

## Cocktails

### Eastside | 12

Served Up  
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

### Meadowlark | 12

Served on the Rocks  
DBC Laust Sparrow Gin, Simple Syrup, Fresh Lime Juice,  
Pineapple Juice, Fresh Cilantro

### Shasta Spritz | 12

Served Up  
Laust Sparrow Blackberry Gin, blueberry syrup, Mathilde  
Raspberry, lemon bitters, fresh lime juice & raspberry puree

### Siskiyou Sling | 12

Served Up  
Laust Sparrow Barrel Aged Gin, Campari, pineapple juice, fresh  
lime juice & simple syrup

### 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° – 6  
Belvedere 80° – 12  
Chopin 80° – 10  
Ketel One 80° – 10

## Cocktails

### Lemon Drop | 12

Served Up with a Sugared Rim  
DBC Lemon Boulder Peak Vodka,  
Fresh Lemon Juice, Simple Syrup  
– Ask your server for flavored options | +2

### French Martini | 12

Served Up  
DBC Vanilla Boulder Peak Vodka,  
Lejay Crème de Cassis, Pineapple Juice

### Blanc et Rose | 11

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

### Moulin Rouge | 12

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

## ZEN DE LA CRÈME Cocktails

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

### White Russian | 12

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

### Black Cherry Martini | 13

Served Up  
Zen De La Creme, Boulder Peak Vodka, Cherry Juice,  
Fresh Lemon Juice, Egg White, Simple Syrup & Chocolate Bitters

### Brandy Alexander | 11

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

# BOURBON Cocktails

UPGRADE ANY COCKTAIL TO OUR HOUSE  
HEART'S CREED BOURBON WHISKEY \$15

### Old Fashioned | 11

Served on large ice cube  
Bourbon, Fee Bros. Orange Bitters, Cherry Orange Peel,  
Sugar Cube, Angostura Bitters

**\*MAKE IT A SMOKED OLD FASHIONED**

### Gold Rush | 11

Served Up  
Bourbon, Fresh Lemon Juice, Honey Syrup

### Boulevardier | 12

Served Up  
Bourbon, Campari, Sweet Vermouth

### Ginger Bees | 11

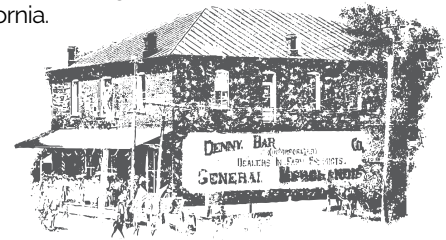
Served Up  
Bourbon, Barrow's Intense Ginger Liqueur,  
Fresh Lemon Juice, Honey Syrup

### Whiskey Sour | 12

Served Up  
Bourbon, Fresh Lemon Juice,  
Simple Syrup, Egg White, Angostura Bitters

## 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.





- DBC Roosevelt Rye 86° – 9
- Angel's Envy 100° – 21 (*Finished in Rum Cask*)
- Basil Hayden 10 year 80°- 24
- Knob Creek 100° – 13
- Old Overholt 80° – 6
- Rabbit Hole Boxergrail 95° – 16
- Redemption 92° – 8
- Rittenhouse Bottle in Bond 100° – 12
- Russell's Reserve 6-year 90° – 15
- Whistlepig Piggyback 96.56°- 17
- Woodford Reserve 90.4° – 12

**OTHER / AMERICAN / CANADIAN / INTL.**

- Crown Royal 80° – 10
- Pendleton 80° – 7
- Balcones Baby Blue 92° – 10
- Woodford Malt 90.4° – 11
- Seagram's 7 80° – 7
- Jack Daniels 80° – 9
- Jim Beam Fire 70° – 6

**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, Absinthe Rinse

**Burnt Sunset** | 12  
 Served Up  
 Roosevelt Rye Whiskey, Blood Orange Puree, Hot Honey Syrup, Pickett's Ginger Syrup & Soda Water

*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



*It* is recorded that the early Denny Bar Co. traded goods & services for over \$1,000,000 when gold was less than \$30 an ounce

\* Prices subject to change

