

Craft Beer

by Boring Rose Brewing Co.

Light & Crisp

Clarksville Kölsch

Ale • 5.2% • IBU 21

\$7
16 oz draft

Chaparral Blonde

Ale • 5% • IBU 20

\$7
16 oz draft

Tedesco Pilsner

Italian Pilsner • 5.8% • IBU 26

\$7
16 oz draft

White Rock Weizen

Hefeweizen • 5.7% • IBU 12

\$7
16 oz draft

Creekside Saison

Farmhouse Ale • 6.7% • IBU 32

\$7
12 oz draft

Big Canyon

Belgian Golden Strong Ale • 10.5% • IBU 25

\$12
12 oz draft

Hoppy

Lost Horizon Hazy

Hazy Juicy IPA • Galaxy, Citra, Centennial • 6% • IBU 45

\$8
16 oz draft

Suncast Hazy

Hazy IPA • Sabro, Zamba • 5.9% • IBU 47

\$8
16 oz draft

Helios Hazy

Hazy IPA • Nelson Sauvin, Citra • 6.6% • IBU 51

\$8
16 oz draft

Dragon Point IPA

West Coast IPA • Chinook, Cascade, Simcoe • 6.5% • IBU 56

\$8
16 oz draft

El Dorado Hills IPA

American IPA • El Dorado • 7.5% • IBU 57

\$8
16 oz draft

Crystal Mine IPA

Double IPA • Chinook, Strata • 7.8% • IBU 78

\$8
16 oz draft

Malty

Latrobe Lager

CA Common Red Lager • 5.5% • IBU 39

\$8
16 oz draft

Nitro Stampede Stout

Nitro Oatmeal Stout • 5% • IBU 31

\$8
16 oz draft

Lover's Leap

Imperial Stout • 11% • IBU 37

\$12
12 oz draft

Flight • Choose 4 Beers • \$14 • 22 oz draft

Food

Starters

Soft Pretzel 14

hand-twisted, hot and salted; served with beer cheese sauce and whole grain mustard

Cheesy

Garlic Bites 8

olive oil, garlic, parsley,, mozzarella, provolone, parmigiano; served with marinara sauce

Spinach Artichoke Dip 8

artichoke, spinach, garlic, cream cheese, romano, parmigiano; served with pita chips

Chips & Dip 6

kettle cooked potato chips; served with house made french onion dip

Side Salad 6

mixed greens, cherry tomatoes, carrots; tossed with house made white balsamic vinaigrette

Pizza

Hot Honey Pepperoni

pepperoni, olives, jalapenos, marinara sauce, mozzarella, provolone, parmigiano, hot honey drizzle

Margherita

fresh basil, fresh tomatoes, fresh mozzarella, marinara sauce, balsamic drizzle

Lemon Pesto Chicken

roasted chicken, artichoke hearts, fresh lemon, pine nuts, pesto sauce, mozzarella, parmigiano, provolone, arugula

Prosciutto & Peach

prosciutto, fresh peaches, white garlic sauce, mozzarella, provolone, parmigiano, arugula, balsamic drizzle

Combination

pepperoni, italian sausage, salami, olives, mushrooms, onions, bell peppers, marinara sauce, mozzarella, provolone, parmigiano

Three Cheese

marinara sauce, mozzarella, provolone, parmigiano

7 Inch 12 Inch 10 Inch
Cauliflower

10 20 24

11 21 25

14 25 29

14 25 29

11 22 26

9 18 22

Salads

Chinese Chicken Salad 16

chilled chicken, mixed greens, cabbage, carrots, green onions, cilantro, toasted almonds, mandarin oranges, crunchy wontons; tossed with house made ginger sesame dressing

Caprese Salad 14

fresh basil, fresh tomatoes, fresh mozzarella, olive oil, balsamic drizzle

Spring Salad With Berries 12 *add chicken +4*

mixed greens, strawberries, blueberries, feta, candied walnuts; tossed with house made white balsamic vinaigrette

Mixed Greens 10 *add chicken +4*

mixed greens, cherry tomatoes, carrots, shaved parmigiano-reggiano; tossed with house made white balsamic vinaigrette

Sweets

Gelato 7

two scoops of decadent Italian ice-cream; served with a vanilla pizzelle wafer cookie

Madagascar Vanilla Bean

Belgian Dark Chocolate

Sicilian Pistachio

Sorbetto 7

two scoops of dairy-free Italian frozen fruit dessert; served with a vanilla pizzelle wafer cookie

Mango

Raspberry

Happy Hour

Monday through Friday • 3-5 pm

Clarksville Kölsch 5

Chaparral Blonde 🍷 5

Lost Horizon Hazy 5

Dragon Point IPA 🍷 5

El Dorado Hills IPA 🍷 5

Latrobe Lager 🍷 5

Stampede Stout 🍷 5

7" Pepperoni Pizza 9

7" Cheese Pizza 7

Cheesy Garlic Bites 7

Spinach Artichoke Dip 7

Chips & Dip 5

Other Beverages

Hard Seltzer Cocktail

BoRo Blue Hawaiian

Hard Seltzer • 5.5%

\$8
16 oz mixed

BoRo Mojito

Hard Seltzer • 5.5%

\$8
16 oz mixed

BoRo Strawberry Colada

Hard Seltzer • 5.5%

\$8
16 oz mixed

Hard Cider

Traditional Hard Cider (Bumgarner)

Hard Cider • 6.5%

\$9
16 oz draft

Aloha Hard Cider (Bumgarner)

Passionfruit Hard Cider • 6.5%

\$9
16 oz draft

Wine & Mead

Chardonnay (Crystal Basin Cellars)

White • 13.9%

\$10
6 oz draft

Sauvignon Blanc (Andis Wines)

White • 13.5%

\$12
6 oz pour

Sparkling Viognier (Element 79 Vineyards)

COLOR • Dry Hopped • 12%

\$12
6 oz pour

Harvest Widow Rosé (Andis Wines)

Zinfandel, Barbera, Grenache Noir • 13.5%

\$12
6 oz pour

Renegade Red (Crystal Basin Cellars)

Red Blend: Malbec, Barbera, Zinfandel • 14%

\$10
6 oz draft

Sciopelot Red (Andis Wines)

Cinsault, Schioppettino • Italian Red Wine • 13%

\$12
6 oz pour

Seasonal Mead (Sierra Foothills Meadery)

Honey Mead • 7-10%

\$10
12 oz draft

Non Alcoholic

Hop Water

Sparkling Water Infused with Hops

\$5
16 oz draft

Cold Brew Coffee

Nitro Infused

\$5
12 oz draft

Mango Iced Tea

Free Refills

\$5
16 oz draft

Sparkling Water

Root Beer, Blackberry, Peach, Pineapple, Strawberry, Watermelon

\$5
16 oz draft