

SIGNATURE COCKTAIL

Menu

EMERALD ESPRESSO \$17

OF COURSE WE MAKE AN ESPRESSO MARTINI

OUR SIGNATURE ESPRESSO MARTINI MADE WITH TITO'S VODKA, FRESH ESPRESSO, HOUSE VANILLA BEAN SYRUP, AND A HINT OF SEA SALT.

BERRY CHANTINI \$17

DESSERT CALLED. WE ADDED TEQUILA.

MHS ALMOND TEQUILA MEETS CHAMBORD, BLUEBERRY, ALMOND, AND OUR DREAMY CHANTILLY COLD FOAM.

CINNAMON TOAST TINI \$16

THE TASTE YOU CAN SEE

TITOS, CINNAMON DOLCE SYRUP, COLD BREW, AND KAHLÚA SHAKEN TOGETHER WITH A CINNAMON SUGAR RIM.

THE HIDDEN GEM \$17

THE WORST KEPT SECRET IN BALLPARK

MHS GIN, ST. GERMAIN ELDERFLOWER LIQUOR, CUCUMBER, BASIL, LIME, AND SPARKLING WINE

DEVIL'S LEMONADE \$15

THE SPICY MARGARITA'S HOT COUSIN

ABSOLUT TABASCO VODKA, TRIPLE SEC, FRESH LEMON JUICE, AND SIMPLE SYRUP, SHAKEN AND SERVED WITH A TAJÍN RIM.

LUNCH BOX HERO \$14

YOUR CHILDHOOD CRUSH GREW UP.

SHEEP DOG: PEANUT BUTTER WHISKEY, CHAMBORD, HOUSE BLUEBERRY SYRUP, BROWN SUGAR, FRESH LEMON, AND SODA WITH A GRAHAM CRACKER RIM.

THE BOY DRINK TM \$16

"BUT DADDY, I LOVE HIM"

MHS WHISKEY, BITTERS, COLD BREW, ORANGE, LUXARDO CHERRY, CINNAMON SIMPLE STIRRED INTO A TIMELESS FAVORITE.

GOOD CLEAN FUN

ORANGE CREAMSICLE \$10

A LITTLE NOSTALGIA NEVER HURT.

FRESH ORANGE JUICE, BRIGHT LIME, HOUSE VANILLA SYRUP, AND RICH CREAM SHAKEN UNTIL SILKY, SMOOTH, AND PERFECTLY CITRUSY.

THE GARDEN PARTY \$10

SHE'S FRESH. SHE'S FLORAL. SHE'S FIZZING.

CUCUMBER, BASIL, LAVENDER, AND FRESH LIME COME TOGETHER FOR A CRISP, REFRESHING SIP WITH DELICATE FLORAL NOTES AND A BUBBLY FINISH.

BERRY DREAM \$10

SWEET DREAMS ARE MADE OF BERRIES.

FRESH LEMON JUICE, HOUSE BLUEBERRY SYRUP, AND ALMOND SYRUP TOPPED WITH DREAMY CHANTILLY COLD FOAM FOR A SWEET, TART, BERRY-FORWARD TREAT.



EVENING *Snacks*

SALTED POPCORN \$8

THE LITTLE SNACK THAT NEVER LEAVES.
FRESHLY POPPED POPCORN FINISHED WITH
HIMALAYAN PINK SALT
SERVED WITH ZESTY LIME FIRE SAUCE

LEMON RICOTTA \$10

HOUSE-MADE LEMON RICOTTA WITH LOCAL CLOVE
HONEY AND PARSLEY OIL DRIZZLE, TOPPED WITH
DRIED HIBISCUS. SERVED WITH CROSTINI.

BRUSCHETTA FLIGHT \$18

THREE BITES. BIG PERSONALITY. (2 OF EACH)
A TRIO OF CAPRESE, MASHERATED STRAWBERRY,
AND CRISPY PROSCIUTTO ON A
TOASTED CROSTINI

CHIPS, SALSA & QUESO \$14

A TRIO WORTH DIPPING FOR.
CRISPY TORTILLA CHIPS SERVED WITH SALSA ROJA,
SALSA VERDE, AND OUR QUESO
TRIO. BECAUSE NO ONE EVER REGRETS ORDERING
QUESO.
TRY IT MIDWEST AND SUB VERDE FOR RANCH.

CHARCUTERIE BOARD \$24

24-MONTH-AGED GOUDA, RED WINE AGED
CHEDDAR, GRUYERE, GIARDINIERA, MOSTARDA,
CURED CHORIZO PICANTE, PROSCIUTTO,
SOPRESSATA, MIXED NUTS, AND CROSTINI.

BERRY CHANTILLY CAKE \$12

DELICIOUS ALMOND CAKE, WITH FRESH BERRIES,
HOUSE MADE BERRY COMPOTE AND THE PERFECT
CHANTILLY FROSTING

WINE & BEER *Menu*

WINE

WHITE

PROSECCO, LA MARCA	\$12
BRUT, WYCLIFF	\$9 / \$32
CHARDONNAY, CANYON ROAD	\$9 / \$32
PINOT GRIGIO, DARK HORSE	\$9 / \$32
SAUVIGNON BLANC, WHITE HAVEN	\$15 / \$56

RED

CABERNET SAUVIGNON, DARK HORSE	\$9 / \$32
CABERNET SAUVIGNON, MEIOMI	\$15 / \$56
PINOT NOIR, MEIOMI	\$15 / \$56

DRAFT

90 SHILLING, O'DELL BREWING	\$8
IPA, O'DELL BREWING	\$10
GRAHAM CRACKER PORTER, DBC	\$10
MEXICAN LAGER, CERVECERÍA	\$10
COLORADO	

CANS

COORS LIGHT & BANQUET	\$10
WATERMELON MARGARITA	\$13
ON THE ROCKS	

COFFEE

(FULL CAFE MENU AVAILABLE UNTIL 5 PM)

HOT DRIP	\$4
COLD BREW	\$7
ESPRESSO	\$4
ICED LATTE	\$7 (VANILLA \$.75)

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COCKTAILS ARE BACK!

JOIN US