

Monthly Specials

Limited Availability

Watermelon Salad 16

It's light, bright and refreshing, with a hypnotic combination of sweet-salty, tangy, herbaceous flavors. Made with sweet juicy Watermelon, succulent Blackberries, crispy Cucumbers, Feta, Mint and Caramelized Pecans & finished with House-Made Honey Balsamic.



Sour Patch Martini

Sweet, Sour & Refreshing. Made with Absolut Watermelon, Watermelon Pucker, Lemon Juice, Lychee syrup & Shaken with Mint



This kicked-up version of a classic margarita will transport you to a sunny, beachy place. Made with Tequila, fresh Lime Juice, Watermelon syrup & Habanero bitters



Delightfully fizzy drink is made with fresh Watermelon Purée, Lime juice & Basil Simple Syrup

HAND CRAFTED COCKTAILS

\$5 off Happy Hour 3-6pm

Lavender Fields 14

Empress Gin, House-made Lavender Honey Syrup,
Fresh Lemon & Lavender Sprig

Chasing Sunsets 14

Plantation Dark Rum, Pineapple Juice, Fresh Lime
Juice, House-made Simple Syrup

Eye Candy 15

Tito's Vodka, Giffard Apricot Liqueur, Sweet-
Vermouth, House-made Simple Syrup, Fresh
Grapefruit & Lemon Juice

Feelin' Peachy 14

Tito's Vodka, Liquid Alchemist Peach Syrup,
Fresh Lemon

Peartini 15

Absolut Pear Vodka, Chambord Liqueur,
House-made Simple Syrup
& Fresh Lemon Juice

Empress Fizz 14

Empress Gin, Elderflower Liqueur, Lemon Juice,
Soda Water, House- Made Rosemary Simple Syrup

Roasty Toasty 14

House-made Cold Brew, Kahlua Coffee Liqueur
& Vanilla Vodka

Pink Martini 14

Gin, Elderflower Liqueur, House-made Hibiscus,
Fresh Lime & Grapefruit Juice

Lychee Martini 14

Tito's Vodka, Dolin Blanc Vermouth &
Giffard Lychee Liqueur

Summer Spritzer 13

Chateau Aloe Liqueur, Wycliffe, Pomegranate Juice,
Rose Water, Mint & Sprite

Tequila Basil Martini 14

Tequila, Chambord, Fresh Lemon, House- Made
Basil Simple Syrup & Salt Rim

Blueberry Whiskey Mule 13

Buffalo Trace Bourbon, Fresh Lemon, House
made Simple Syrup, Ginger Beer
& Muddled Blueberries

Pink Paloma 13

Tequila, Fresh Lime & Grapefruit Juice, House-made
Hibiscus Syrup, Agave & topped with Sprite

Strawberry Spice 14

Reposado Tequila, Liquid Alchemist Strawberry
Syrup, Agave, Fresh Lime Juice
& Habanero Bitters

Mezcal Smash 14

Madre Mezcal, Aperol, Fresh Grapefruit & Lime Juice
& House-made Basil Syrup

GQ Manhattan 16

WhistlePig Piggyback Six Year Rye
Montenegro Amaro & Aromatic Bitters

High West Old Fashioned 15

High West Double Rye, Angostura & Orange Bitters,
House-made Simple, Orange & Brandied Cherry

Jalapeno Martini 13

Gin, House-made Simple Syrup & Fresh
Lime Juice

BEER

\$3 off Happy Hour 3-6pm

Stella Artois 8

5% • European Lager

805 8

4.7% • Light Blonde Ale

Modelo Especial 8

4.4% • Mexican Pilsner

Michelob Ultra 8

4.2% • 95 Calories

Coors Lite 8

4.2% • Filtered Light
Lager

Rotating Draft Beers 9

Ask Us About Our Local
Beers

SHOOTERS

\$3 off Happy Hour 3-6pm

Pink Starburst 11

Vanilla Vodka,
Watermelon Pucker,
Lemon & Simple Syrup

Coconut Crush 11

Tequila, Coconut
Cream & Fresh
Lime Juice

Green Tea 11

Jameson, Peach
Schnapps, Lemon,
Simple & Sprite

Pink Gummy Bear 11

Chambord Liqueur,
Raspberry Vodka,
Lemon, Lime & Sprite

18% Service Charge/Gratuity Added To Reservations Of 6 Or More • Split Checks Are Not Permitted To Parties Of 6 Or More

(GF) = Gluten Free (Df) = Dairy Free (GFO) = Gluten Free Option ** Not Included in 50% off Wine Wednesday 2

Sparkling & Champagne

\$3 off Happy Hour 3-6pm

Wycliff Brut Champagne 9 • 36
9.5% Abv / California
Crisp, Apple & Pear

Mumm Napa Brut Prestige 13 • 45
12.5% Abv / Napa Valley, Ca
Stone Fruit, Vanilla, Apple & Citrus

NEW Ruffino Prosecco Rose 11 • 38
11% Abv / Italy, France
Fruity, Fragrant, Strawberry & Rose

Mumm Napa Rosé 13 • 45
12.5% Abv / Napa Valley, Ca
Soft Red Fruit, Citrus & Crisp

White Wine

\$3 off Happy Hour 3-6pm

NEW Ferrari-Carano Pinot Grigio 9 • 36
13.7% Abv / Sonoma County, Ca
Apricot, Honey & Peach

Proverb Chardonnay 11 • 38
13% Abv / California
Apple, Pineapple, Vanilla & Caramel

NEW Santa Margherita Pinot Grigio 15 • 52
12% Abv / Italy, France
Crisp, Dry & Golden Apple

NEW Smashberry Chardonnay 13 • 45
13.5% Abv / Paso Robles, Ca
White Peach, Pineapple & Apricot

Starborough Sauvignon Blanc 11 • 38
12.5% Abv / New Zealand
Citrus & Tropical Fruit

Rombauer Carneros Chardonnay 22 • 77 **
14.5% Abv / Napa Valley, Ca
Butter, Vanilla, Apricots & Creme Brulee

J. Lohr Flume Crossing Sauv Blanc 13 • 45
13.5% Abv / Monterey County, Ca
Honeysuckle, Grapefruit & Guava

Red Wine

\$3 off Happy Hour 3-6pm

J. Lohr Falcon's Perch Pinot Noir 10 • 37
13.9% Abv / Monterey County, Ca
Cherry, Spice & Red Fruit

Sobon Barbera 9 • 36
13.8% Abv / Sierra Foothills, Ca
Dry, Toasty Flavors & Fruity

Meiomi Pinot Noir 13 • 45
13.7% Abv / California
Dark Fruit, Mocha & Oak

Smashberry Red Blend 11 • 38
13.9% Abv / Santa Maria, Ca
Cabernet Dominant, Blackberry & Fruity

Belle Glos Clark & Telephone Pinot Noir 63 **
14.7% Abv / Santa Maria, Ca
Cherry, Cinamon, Vanilla & Spice

Louis Martini Cabernet Sauvignon 13 • 45
13.8% Abv / Sonoma County, Ca
Dark Fruit, Cherry & Mocha

Rombauer Zinfandel 77 **
15.9% Abv / Napa Valley, Ca
Blackberry, Boysenberry, Vanilla & Spice

Hands of Time Napa Valley Red Blend 18 • 63
14.5% Abv / Napa Valley, Ca
Cabernet Bordeaux Blend, Blueberry & Chocolate

18% Service Charge/Gratuuity Added To Reservations Of 6 Or More • Split Checks Are Not Permitted To Parties Of 6 Or More

(GF) = Gluten Free (Df) = Dairy Free (GFO) = Gluten Free Option ** Not Included in 50% off Wine Wednesday 3

Appetizers & Sharing Plates

\$5 off Happy Hour 3-6pm

Firecracker Shrimp 22

Lightly Battered & Fried. Served with House Avocado Mousse, Mango Salsa, Red Pepper Gastrique & Topped with Micro Cilantro

Golden Calamari (GF) 20

Fresh Monterey Bay Calamari. Lightly Breaded & Perfectly Seasoned. Served with Tartar & Cocktail Sauce

Pink Deviled Eggs (GF) 13

Classic appetizer dusted with Paprika, Diced Bacon, Onion & Celery Salt

Cauliflower Florets 15

Fried Cauliflower Karaage Style served with Garlic Parmesan or Buffalo Sauce (GF)

Chicken Wings 17

Classic Bone-In Wings served Naked & with a choice of signature sauces. Served with Bleu Cheese, Celery & Carrots

Choose From:

Buffalo (GF), Garlic Honey, Garlic Parmesan or Mango Habanero

House Made Chips & Salsa 12

Served with Spicy Green Tomatillo & Tomato Red Salsa

4 Tenderloin Lettuce Wraps (GFO) 23

Beef Ribeye & Tenderloin. Served with house-made Yakitori Sauce with Black Garlic Aioli, Broccoli Slaw, diced Cucumbers & Jalapenos

Coconut Shrimp 17

Shrimp Lightly Battered & Fried, served over Asian Slaw tossed in Sesame Oil. House-made Sweet Thai Sauce & Lemon Wedge

Cheese & Charcuterie Plate (GFO) 22

Served with a Soft, Hard, Creamy & Bleu Cheese. Accompanied with Three Types of Charcuterie. Finished with Honey, Maldon Sea Salt, Black Pepper & Crostinis

Prosciutto-Wrapped Asparagus 14

Asparagus Spears are wrapped in Prosciutto baked until crispy

Brussel Sprouts (GF) 16

Lightly Fried & Tossed with Garlic Chips & Lemon Basil Vinaigrette. Dressed with Crumbled Feta Cheese, Caramelized Red Onion, Red Pepper Flakes & Lemon Wedge

Summer Skewer 12

2 Mixed Vegetable Skewers brushed with Garlic, Herbs, Extra Virgin Olive Oil, Salt & Pepper

Salads

Dressings: Lemon Vinaigrette (GF) • Ranch (GF) • Bleu Cheese (GF) • Caesar (GF) • Balsamic Vinaigrette (GF) • Strawberry Vinaigrette Dressing (GF)

Add: Avocado 3 • Bacon 4 • Chicken 10 • Shrimp 10 • Tri-Tip 15 • Salmon 15

Mixed Green (GF) 10 • 14

Mixed greens tossed with Cherry Tomatoes, Toasted Almonds, Watermelon Radish & Goat Cheese. Tossed with House-made Balsamic Dressing

Classic Caesar (GFO) 12 • 16

Chopped Romaine with Fresh Parmesan Cheese. Served with House-made Croutons & Caesar Dressing

NEW Artisanal Beet (GF) 18

Mixed greens & arugula. Served with Red & Gold Beets. Topped with Blueberries, Oranges, Red Onion & Goat Cheese. Finished with Frisee Salad & a side of House-made Strawberry Vinaigrette

18% Service Charge/Gratuity Added To Reservations Of 6 Or More • Split Checks Are Not Permitted To Parties Of 6 Or More

(GF) = Gluten Free (Df) = Dairy Free (GFO) = Gluten Free Option ** Not Included in 50% off Wine Wednesday 4

Specialty Entrees

Add 2 Mixed Vegetable Skewers to any Entree for \$10

Honey Glazed Salmon (GF) 35

7 oz Atlantic Salmon. Served with Pea Infused Jasmine Rice & Perfectly cooked Asparagus

Cajun Shrimp Pasta (GFO) 34

Linguine Pasta served with a Creamy Cajun Sauce. Slowly simmered with Andouille Sausage, Shrimp, Onion, Bell Pepper, Tomato, Fresh Garlic, Parsley & Garlic Bread

NEW Pan Seared Chicken (GF) 35

Served over Garlic, Sea Salt & Parmesan Cheese Smashed Potatoes. Sauteed Asparagus, Wild Mushrooms & Sundried Tomatoes. Finished with Red Wine Marsala Sauce, Thyme and Lemon Zest

NEW Summer Risotto 29

Pureed & Roasted Corn. Served with Asparagus & Roasted Tomato. Topped with Freshly Grated Parmesan Cheese. Finished with Fresh Basil & Crushed Red Pepper Flakes

Burgers

Upgrade: ½ Premium Caesar 3

Upgrade Fries: Garlic 1 Garlic-Parm 3
Pesto-Parmesan 3 Buffalo-Bleu 3

Add: ½ Avocado 3 Bacon 3 Egg 3

Substitute: Impossible or Chicken Breast +1

Whiskey Bacon Cheeseburger (GFO) 24

Served with Bacon, Arugula, Blistered Tomatoes, Crispy Onions & Swiss- Americans Cheese. Finished with Whiskey BBQ & Martini Sauce

California Cheeseburger (GFO) 23

Served with Applewood Smoked Bacon, Lettuce, Tomato, Red Onion, Fresh Sliced Avocado, 1000 Island & Pepper Jack Cheese

Filet Mignon (GF) 49

8 oz Filet Wet aged for 21 Days. Perfectly paired with Garlic, Sea Salt & Parmesan Cheese Smashed Potatoes & a Vegetable Medley. Filet is topped with a Bacon Demi-Glaze & Compound Butter

Grilled Ribeye (GF) 44

Perfectly cooked 12 oz Grilled Ribeye. Served with a Delicious Pureed Cauliflower Mash & Grilled Asparagus. Finished with Confit Shallots & Bordelaise Sauce

NEW Slow Roasted Tri-Tip 35

8 oz Tri Tip, Slow roasted, sliced & topped with Chimichurri sauce. Served alongside grilled mixed vegetable skewer & Garlic, Sea Salt & Parmesan Cheese Smashed Potatoes

Taco Plate

Select From Any 2 Tacos 24

Served with Corn Tortillas, Chips & Salsa

Blackened Shrimp (GF) (DF)

Avocado & Mango Salsa
Chipotle Aioli & Cilantro

Tri-Tip (DF)

Fresh House-made Chimichurri Salsa
Pickled Onion & Cilantro

NEW Carnitas (GF) (DF)

Chef's Authentic Carnitas. Slow Roasted Red Salsa, Roasted Pineapple, Cilantro & Pico De Gallo

NEW Chicken al Pastor (GF) (DF)

Cilantro & Cabbage Slaw, Roasted Jalapeño Salsa, Roasted Pineapple Salsa & Pico De Gallo

Taco Tuesday Specials

All Tacos \$5

Free Chips & Salsa

Tequila & Margarita Specials

18% Service Charge/Gratuity Added To Reservations Of 6 Or More • Split Checks Are Not Permitted To Parties Of 6 Or More

(GF) = Gluten Free (Df) = Dairy Free (GFO) = Gluten Free Option ** Not Included in 50% off Wine Wednesday 5

Kids Menu

For Kids Only Ages 10 and Under

Linguini Pasta 10
Butter & Bread

Plain Jane Cheeseburger & Fries 10
Cooked Medium

Chicken Strips & Fries 10
Served with Ranch & Ketchup

Grilled Cheese & Fries 10
Served with Ranch & Ketchup

Desserts

NEW Dulce De Leche Cake 14

Swirled with Caramel in a Graham Cracker Crust, topped with Caramel Mousse and elegantly detailed with Caramel Drizzle

NEW Raspberry Donut Cheesecake 13

Raspberry infused Cheesecake Batter, topped with Raspberry filling, Crumbled Donuts, Powdered Sugar & Whipped Cream

Salted Caramel Brownie 12

Vanilla Ice Cream, Chocolate & Caramel Sauce
Topped with Whipped Cream

NEW Lemon Italian Cream Layer Cake 11

Yellow cake layers filled with Italian Lemon Cream, Real Mascarpone Cheese, finished with Vanilla Cake Crumb on the sides and lightly dusted with Sugar

NEW Black Cherry Ricotta 12

Flavorful Black Cherry swirled through Ricotta Cheese for a rich Cherry & delicious finish

Wild Berry Sorbet 9

Fat Free, Dairy Free, All Natural

Non-Alcoholic Beverages

Secret Garden 10
Pomegranate Juice,
Rosemary Syrup,
Grapefruit San Pellegrino
& Rosemary Sprig

Lagunitas 7
Hoppy, Refresher,
Sparkling 0.0 ABV

O'douls 7
Dry, Floral & Malty
0.5% ABV

Coca Cola
Diet Coke
Sprite
Dr. Pepper
Lemonade
Iced Tea

San Pellegrino
Red Bull
Ginger Ale
Ginger Beer
Pineapple Juice
Pomegranate Juice
Cranberry Juice

Weekly Specials

Taco Tuesday
\$5 Tacos
Free Chips & Salsa

Wine Down Wednesday
50% OFF Bottles of Wine

Thirsty Thursday
Shooter Specials All Day

Pink Happy Hour
Tues - Sat 3pm-6pm

Pink Martini Live
Tues - Thurs 6pm-9pm
Fri & Sat 6pm-10pm

Pink After Party
Fri & Sat 10pm-1am

**Our Thanks.
Your Rewards**

Pink Rewards is our way of saying thanks for being a customer. There's no cost to join, no points to track & signing up is simple. Join today & start saving today!

SCAN TO JOIN REWARDS
& SAVE \$10 OFF TODAY



SCAN ME

18% Service Charge/Gratuuity Added To Reservations Of 6 Or More • Split Checks Are Not Permitted To Parties Of 6 Or More

(GF) = Gluten Free (Df) = Dairy Free (GFO) = Gluten Free Option ** Not Included in 50% off Wine Wednesday 6

Liquor List

Whiskey

- Blantons 20*
- Buffalo Trace 13
- Crown Royal 11
- Eagle Rare 16*
- Elijah Craig 11
- Fireball 10
- Heaven Hill 7yr Bonded 16*
- High West Campfire 17*
- High West Double Rye 14
- High West Midwinter's Night Dram Act 9 27**
- High West Midwinter's Night Dram Act 10 30**
- High West Rendezvous 17*
- Jack Daniels 13
- Jameson 12
- Kaiyo Mizunara Oak 13
- Knob Creek Rye 13
- Maker's 46 12
- Weller Special Reserve 14**
- WhistlePig 12 yr 35
- WhistlePig 10yr 20
- WhistlePig PiggyBack 6yr 14
- Woodford Double Oak 14

Scotch

- The Dalmore 14 yr 15
- Glenlivet 14 yr 15
- Johnny Walker Black Label 15
- Talisker 10yr 14

Brandy / Cognac

- Argonaut Saloon Strength Brandy 12
- Pierre Ferrand 1840 15
- Remy Martin Cognac 1738 20
- Hennessy VSOP 15

Rum

- Appleton Estate Signature 11
- Bacardi 11
- Captain Morgan 11
- Diplomatico 12
- Malibu 11
- Mount Gay Eclipse 11
- Plantation 3 Star 10
- Plantation Dark 10

Vodka

- Absolute Watermelon 11
- Absolut Pear 11
- Absolute Vanilla 11
- Belvedere 14
- Burnett's Raspberry 10
- Grey Goose 14
- Kettle One 12
- Titos 12

Gin

- Bombay Sapphire 13
- Empress 1908 13
- Hendricks 13
- Tanqueray 10
- Monkey 47 18

Tequila

- Arette Reposado 11
- Casamigos 13
- Casa Noble Anejo 18
- Clase Azul Blanco 20
- Clase Azul Reposado 25
- Don Fulano Anejo 18
- Don Fulano Reposado 16
- Don Julio 1942 30
- El Tesoro Reposado 16**
- Fortaleza Anejo 24**
- Fortaleza Blanco 14*
- Fortaleza Still Strength 15*
- Fortaleza Reposado 18*
- Fortaleza Winter Blend 28**
- Mijenta Anejo 30**
- Mijenta Blanco 14
- Mijenta Reposado 17
- Patrón 14
- Tequila Ocho Blanco 15
- Tequila Ocho Reposado 17
- 1800 Coconut 12

Mezcal

- Del Maguey Vida 12
- Madre Ensemble 13
- Madre Espadin 12