

Beatnik Bar

Happy Hour Specials [\$]

BEER

Estrella Galicia Pale Lager 6 [5]

Estrella Galicia 1906 Reserva Especial Dark Amber Lager 7

SPARKLING & ROSÉ

Bodegas Bohemia Sparkling NV Macabeo Blend, Extremadura, Spain 10/55 [8]

Tenuta di Tavnano “La Birba” Rosato Pet-Nat NV Lacrima, Marche, Italy 12/64 [8]

WHITE

Vinos del Atlántico “Columna” 2025 Albariño, Rías Baixas, Spain 10/48 [8]

Celler Piñol “Raig de Raïm” 2025 Garnacha Blanca, Terra Alta, Spain 10/48 [8]

Hacienda La Lomita 2025 Sauvignon Blanc, Valle de Guadalupe, Mexico 12/64 [8]

Haden Fig 2023 Chardonnay, Willamette Valley, OR 13/64 [8]

Yacoubian-Hobbs “Vayots Dzor Aghavnadzor” 2022 Voskehat, Armenia 70

Luís Seabra “Xisto Ilimitado Branco” 2023 Field Blend, Douro, Portugal 72

Union Sacré “40 Days” Orange Wine 2024 Gewürztraminer Blend, Central Coast, CA 60

RED

Tenuta di Valgiano “Mazzapink” 2024 Sangiovese Blend, Tuscany, Italy 14/72 [8]

Barahonda “Carro” 2025 Monastrell / Syrah / Merlot, Yecla, Spain 10/50 [8]

Matthieu Barret “Petit Ours” 2023 Syrah, Côtes du Rhône, France 13/64 [8]

Ipsa Facto “Let It Roll” 2023 Pinot Noir, Sta. Rita Hills, CA 12/60 [8]

Stranger Wine Co. 2024 Pinot Noir, Leelanau Peninsula, MI 85

Bichi “El Prince” 2023 Field Blend, Tecate, Mexico 96

COCKTAILS 13 [10]

Piña Colada Rum Blend, Coconut, Pineapple, Blended, Thai Young Coconut 18

Bloody Mary Vodka, Tomato, Carrot, Merguez, Worcestershire, Lemon

Michelada Cerveza, Pineapple, Cilantro, Mint, Jalapeño, Lime, Chile Spice

Mojito Caballito White Rum, French Vermouth, Mint, Lime, Bubbles

El Guapo Blanco Tequila, Guava, Mint, Pasilla, Lime, Grapefruit Bitters

Love My Children Equally, But... Mezcal, Mango, Roasted Corn, Harissa, Lime

You Realize This Means War Vodka, Vermouth, Tangerine, Carrot, Ginger, Lemon

Beg. Borrow. Steal. Tequila Repo, Génépi, Chili, Pineapple, Cilantro, Lime

Beetlejuice, Beetlejuice Rum Blend, Falernum, Hibiscus, Beet, Lime, Mint

Cantaritos Tequila, Grapefruit, Orange, Grapefruit Soda, Chamoy, Spiced

Coco Carajillo Mezcal, Coconut Rum, Licor 43, Espresso, Toasted Coconut

Ziki Business Gin, Za’atar, Cucumber, Greek Yogurt (Sm, D)

Margarita Blanco Tequila & Mezcal, Corn Tostada, Al Pastor Pineapple

Mai Tai Aged Jamaican Rum & Agricole Rhum, Orange, Almond, Lime (Tn)

SPIRIT FREE [10]

Piña Colada Coconut, Pineapple, Served in Thai Young Coconut 16

Egyptian Mint Lemonade Mint, Lemon, Blended 11

Killer King Carrot, Tangerine, Masala Chai, Ginger, Lemon 11

Snooze Button Cold Brew, Salted Coconut Cordial, Sweet Cream 12 (D)

Vegetarian: V | Vegan: Vg | Dairy: D | Egg: E | Gluten: G | Gluten Free: Gf | Shellfish: Sf | Fish: F | Tree Nut: Tn | Peanut: Pn | Soy: S | Sesame: Sm

(*) These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To support fair wages and benefits for our team, an 18% service charge is added to all dine in checks. A 3% merchant fee applies to credit card purchases; if paying with Cash, Debit or a Prepaid Card the fees are saved.