

WORLD FAMOUS

\$9.00

Freezer Martini



FORDS GIN

**DRY & BLANC VERMOUTH
ONION, OLIVE, OR TWIST**

*Add a bump of
sterling caviar for \$4*

Stirred n' Boozy

DEN OLD FASHIONED \$11.00

*Bourbon, Hudson Rye Whiskey
5yr Guyana Rum, Dem Sugar &
Butterscotch Green Chartreuse Bitters*

BOBBY BURNS \$11.00

*Two Blended Scotches, Sweet Vermouth
Benedictine & Angostura Bitters*

LEFT HAND \$11.00

*Rye, Campari, House Vermouth Blend
Chocolate & Angostura Bitters*

ESPRESSO MARTINI \$10.00

*Vodka, Mast Coffee Cold Brew
Amaro Nonino, Coffee Liqueur
Demerara Sugar & Orange Oil*

TURF CLUB #2 \$10.00

*Gin, Dry Vermouth, Maraschino
Orange Bitters, & Absinthe*

The Butterscotch Den

Oh so Refreshing!

CUCUMBER GIMLET \$10.00

*Choice of Vodka, Gin, or Tequila
Fresh Lime, Blanc Vermouth &
Manzanilla Sherry*

DADDY COOL \$11.00

*Bourbon, Fresh Lemon, Manzanilla
Sherry, Select Bitter Aperitivo, Apricot
Cardamom, Salted Tarragon Spray*

VATICAN CITY \$10.00

*Suze, Blanc Vermouth, Fresh Lime &
Soda (Pope Not Included)*

SPACE COWGIRL \$11.00

*Toasted Coconut, Singani 63, Jamaican
Rum, Fresh Lime & Sugar*

STRAWBERRY MARG \$10.00

*Tequila, Fresh Lime, Strawberry
Magic, Cocchi Rosa, and a teensy bit of
Mezcal*

\$8⁰⁰

THE PERFECT AFTER DINNER DRINKS!

Pink Squirrel:

CREME DE CACAO, CREME DE NOYAUX
(ALMOND), GUNTHER'S VANILLA ICE
CREAM, WHIP CREAM, CHERRY



Grasshopper

CREME DE CACAO, CREME DE MENTHE,
FERNET MENTA, GUNTHER'S VANILLA
ICE CREAM



All steaks are delivered raw.
Cook to your desired temperature.
Steaks are varying in size & thickness
so this is just a guide.



- RARE** 4 minutes on each side
- MEDIUM RARE** 6 minutes on each side
- MEDIUM** 7 min on each side
- MEDIUM WELL** 8 min on each side
- WELL** 9 min on each side

For the Grill

Season your cuts with salt and pepper
or house steak seasoning. Ask about
our chimichurri!

HOT LINK \$9.00
Smoked pork hot link from our friends at Urban Roots

THE DEN BURGER \$12.00
6oz American wagyu, cheddar cheese, lettuce tomato, onion, mayo • grill for 4.5 min

PORTOBELLO MUSHROOM SANDWICH \$10.00
Marinated in Italian dressing, provolone, lettuce, tomato, onion, bun

TOP SIRLOIN \$12.00
The Classic Cut for a great meal. 8oz

NEW YORK STRIP \$32.00
A top loin and a crowd pleaser. 12oz

RIBEYE \$41.00
The most flavourful of all the cuts. 12oz

STEAMED PRAWNS \$14.50
Garlic butter, lemon • steam in foil for 7 min

Extras

SIDE SALAD \$5.00
Choice of: buttermilk ranch, bleu cheese or Italian dressing

IT'S CORN! \$6.00
Bundled up with butter, served with a side of adobado-cotija sauce

VEGGIE SIDE \$5.50
Whole asparagus, zucchini medallions & cherry tomatoes

GARLIC BREAD \$4.00
grill for 5 mins ~ mostly butter side up

POTATO SALAD \$3.50

BAKED POTATO \$5.50
*Served with butter, sour cream, & chives
Add bacon bits or cheese for \$.50*

PORTOBELLO CAP \$5.50

PRAWN COCKTAIL \$13.00
Jumbo prawns, cocktail sauce & lemon

Something Sweet

GUNTHER'S ICE CREAM
SINGLE SCOOP \$4.00
SUNDAE \$5.00

Served with whipped cream, a cherry, butterscotch syrup, & nuts optional

Mini Digestifs



MONTENEGRO \$5

AMARO NONINO \$5

CYNAR \$5

CIO CIARO \$5

BRANCA MENTA \$5

FERNET BRANCA \$5

Caution: Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illnesses, especially if you have certain medical problems.



Beer FOREIGN & DOMESTIC

BANQUET BEER *DRAFT* \$4.50
lager • coors • 5%

EZ PZ *DRAFT* \$8.00
german pils • urban roots + smoke house • 5%

FLOW *DRAFT* \$8.00
pale ale • almanac • 5.5%

LONESTAR *12oz* \$5.00
lager • lone star brewery • 4.5%

10 DEGREES *16oz* \$10.00
czech lager • urban roots • 4.7%

LUNA DE MIEL *16oz* \$8.50
mexican amber Lager • urban roots • 3.9%

.394 *16oz* \$8.50
pale ale • ale smith • 6%

MINI SEPARATION ANXIETY *16oz* \$8.50
session ipa • berryessa • 4%

RIGHT RIGHT IPA *16oz* \$10.00
hazy pale ale • urban roots • 6.5%

RELAX *16oz* \$10.00
hazy Ipa • offshoot beer co. • 6.8%

RYE RYERISH *16oz* \$10.00
dry irish stout • berryessa • 5.5%

CLASSIC DRY CIDER *12oz* \$8.00
cider • shacksbury • 5.2%

STRAWBERRY SOURNOVA *16oz* \$9.00
barrel ages sour ale • almanac • 5.3%

the most complete line

f WINES

gl/btl

VIN D'AMADOR RED \$10/\$36
red blend • tabeaux cellars • amador

CARBO RED \$11/\$40
malbec • combel la serre • france

INFINITE JUICE RED \$12/\$48
carignan • tabeaux cellars • amador • 2020

COTILLION RED \$16/\$62
*syrah & grenache • frenchtown farms
sierra foothills*

MAS MELLET LILY ROSÉ \$10/\$32
southern rhone rose • france

CREMANT DE LOIRE SPARKLING \$11/\$45
rosé cab franc • france

SALAD DAYS SPARKLING \$10/\$36
pet nat french colombard • paso robles

DOMAINE GIRARD WHITE \$10/\$36
chardonnay • france

KUMUSHA WHITE \$10/\$36
Sauvignon blanc • south africa • kumusha

AMONTILLADO NAPOLEON \$4/X
la gitana • jerez spain

MANZANILLA SHERRY \$4/X
la gitana • jerez spain

Spirit Free

CASAMARA SERA AMARO SODA \$6.00
*grapefruit, cinnamon, rhubarb, chinoto,
allspice, anise & orange blossom honey*

AURORA LOLO HOP WATER \$6.00
pomelo, sage, Northwest Citra hops