

Favored Cocktails

Connors Barrel Aged Manhattan 15

Woodford Reserve, Carpano Classico Vermouth, Angostura bitters, “barrel-aged” for at least two weeks

Sunshine or Red Sky Sangria 13

Pinot Grigio or Pinot Noir, signature blend of juices and liqueurs

Ultraviolet Lemonade 13

Empress 1908 Indigo Gin, organic agave nectar, lemon juice

Southern Belle 14

Absolut Raspberri, fresh raspberries, simple syrup, sugar rim

Connors Old Fashioned 14

Bulliet Rye, vanilla bean-infused simple syrup, Luxardo cherry, Angostura bitters

Whiskey Burst 14

Clyde May’s, Domaine de Canton, peach purée, Luxardo cherry

The 615 Margarita 15

Corazón, Grand Marnier, organic agave nectar, fresh lime juice, cucumber, rosemary

Draught Beer

Blue Moon

KY Bourbon Barrel Ale

Lagunitas IPA

Michelob Ultra

Miller Lite

Stella Artois

SweetWater IPA

Teddy Loves Pilsner

Bottled Beer

Bud Light

Budweiser

Coors Light

Corona

Dos Equis Lager

Fat Tire

Guinness

High Noon Hard Seltzer

Heineken

Heineken Zero

Lagunitas IPA

Michelob Ultra

Miller Lite

Sierra Nevada Pale Ale

Yazoo Hefeweizen

Yuengling Lager

Scan here for seasonal cocktails, an expanded spirits list, and more.



Reds

Cabernet Sauvignon

14 Hands, Columbia Valley, Washington

Francis Coppola Black Label Claret, California

Michael David Earthquake, Lodi

Quilt, Napa Valley

Jordan, Alexander Valley

Silver Oak, Alexander Valley

Caymus, Napa

Joseph Phelps, Napa

Caymus Special Selection, Napa

Opus One, Napa (*when available*)

6 OZ 9 OZ HALF BOTTLE

12 17 46

14 20 54

17 24 66

20 28 78

110

129

71 133

139

289

499

Alternative Reds

Cigar Box Malbec, Mendoza, Argentina

12 17 46

Plungerhead Old Vine Zinfandel, Lodi

13 19 49

Castello D’Albola Chianti Classico, Tuscany, Italy

14 20 54

Mollydooker “The Boxer” Shiraz, McLaren Vale, Australia

55

Saldo Zinfandel by Prisoner, California

18 27 69

Les Cadrans de Lassègue, Saint-Émilion, Bordeaux, France

75

Stags’ Leap Petite Sirah, Napa

77

The Prisoner Red, Napa

44 79

Merlot

Drumheller, Columbia Valley, Washington

12 17 46

Ferrari-Carano, Sonoma

14 20 54

Duckhorn, Napa

88

Pinot Noir

The Seeker, France

12 17 46

Meiomi, California

14 20 54

King Estate, Oregon

17 24 66

Belle Glos Clark & Telephone, Santa Maria

81

Whites

Chardonnay

Sea Sun by Caymus, California

12 17 46

Kendall-Jackson Vintner’s Reserve, Sonoma

13 19 49

Sonoma-Cutrer, Russian River Valley

16 23 62

Rombauer, Napa

36 68

Sauvignon Blanc

Starborough, Marlborough, New Zealand

12 17 46

Ferrari-Carano Fume Blanc, Sonoma

13 19 49

Pinot Grigio

Placido, Delle Venezie, Italy

12 17 46

A to Z Pinot Gris, Oregon

13 19 49

Alternative Whites

Beringer White Zinfandel, California

11 16 42

Villa Pozzi Moscato, Sicily, Italy

12 17 46

Clean Slate Riesling, Mosel, Germany

13 19 49

Sables d’Azur Rosé, Côtes de Provence, France

14 20 54

Sparkling

Cantine Maschio Prosecco, Treviso, Italy

SPLIT BOTTLE

12 46

Chandon Brut Classic, California

14 49

Roederer Estate Brut Rosé, Anderson Valley

55

Moët & Chandon Imperial Brut, Champagne, France

24

Dom Perignon Brut, Champagne, France

400

House Wines

Salmon Creek Cabernet, Merlot, Pinot Noir,

6 OZ 9 OZ SPLIT

10 14

Chardonnay, Pinot Grigio, or White Zinfandel

Salmon Creek Sparkling Brut

11

Superior Dining Experiences. Everyday.

- Entrées fire-grilled over mesquite wood
- Choice beef aged 21-35 days
- Prime and dry-aged beef selections
- USDC inspected seafood delivered fresh daily
- 100% Colombian coffee, freshly ground
- Only purified water for guests and food preparation
- Premium liquor brands served out of our well
- Non-smoking throughout our entire establishment
- All ice cream made in-house, daily

J. Michael Connor,
Founder & Chairman

J. Michael Connor
**SATISFACTION
GUARANTEED**