

Kid Shelleen's

1801 W 14th St 14th & Scott Streets 19806-4050 · +13026584600 · Updated: Jan 14, 2026

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BRUNCH PLATES 19

BELGIAN WAFFLE & FRESH BERRIES

\$14.95

malted milk batter waffle, fresh whipped cream, choice of breakfast meat

EGGS BENEDICT

\$15.95

canadian bacon, poached eggs, hollandaise, english muffin, home fries

THE COWBOY BOWL

\$17.95

pulled pork, chipotle tomato-cheese sauce, poached eggs, pico de gallo, home fries

STEAK & EGGS

\$23.95

grilled flat iron steak, two eggs any style, home fries

TWO EGG BREAKFAST

\$13.95

two eggs any style, toast, home fries, choice of breakfast meat

BUTTERMILK PANCAKES

\$13.95

three-stack with maple syrup and your choice of breakfast meat

FRENCH TOAST

AVAILABLE OPTIONS

whipped cream, choice of breakfast meat

\$15.95

bananas foster topping: \$3.95

CHORIZO GRAVY & BISCUITS

\$15.95

two fried eggs, house-made chorizo breakfast gravy, biscuits, home fries

BUILD YOUR OWN OMELETTE

AVAILABLE OPTIONS

choice of cheese, toast, home fries, onions, peppers, mushrooms, tomato, ham, bacon, sausage

\$14.95

add shrimp: \$3.95

add sausage, per link: \$0.50

EGGS CHESAPEAKE

\$26.95

shelleen's signature crab cake, sourdough, poached egg, choron sauce, home fries

GUNSLINGER BREAKFAST

AVAILABLE OPTIONS

choice of pancakes or french toast, two eggs any style, bacon, sausage links, home fries

\$18.95

substitute waffle: \$2.00

FRIED CHICKEN & WAFFLE

\$16.95

maple syrup, scallions

AVOCADO TOAST

\$14.95

queso fresco, spring mix, red onion, cherry tomato, cucumber, hard-poached egg, multi-grain toast

UNION ST. BENEDICT	\$16.95
scrapple, poached eggs, chipotle cheese sauce, english muffin, home fries	
SHRIMP & GRITS	\$19.95
mushrooms, bacon, bell peppers, white wine pan sauce	
STEAK & EGGS	\$26.95
grilled terres major steak, two eggs any style, home fries	
QUICHE DU JOUR	\$13.95
roasted red pepper, spinach, pork sausage, cheddar, side spring mix salad	
EGG EHITE & TURKEY SAUSAGE OMLET	\$16.95
bell pepper, tomato, cheddar jack, home fries, choice of toast	
BRIDGEVILLE WAFFLE	\$15.95
scrapple, jalapeño, honey-butter, maple syrup	

BRUNCH SIDES 9

scrapple	\$6.00
bacon	\$6.00
sausage links	\$6.00
turkey sausage	\$6.00
toast	\$2.00
english muffin	\$2.00
add one pancake	\$5.00
biscuit	\$2.00
grits	\$5.00

JUMBO WINGS 1

JUMBO WINGS	AVAILABLE OPTIONS
BUFFALO (HOT OR MILD) – TEXAS HEAT DRY RUB - BOURBON BBQ - SALT & VINEGAR – BERRY CHRISTMAS green ranch	5 wings: \$9.95
drizzle, blue cheese crumbles blue cheese or ranch; celery sticks	10 wings: \$17.95
	15 wings: \$23.95
	20 wings: \$28.95

BRUNCH COCKTAILS 7

PERFECT PEPPAR BLOODY MARY`	\$10.00
Absolut peppar, house made bloody mary mix, celery, lemon, cajun rim	

RASPBERRY MIMOSA	\$7.00
with champagne and OJ over ice	
LIT-MOSA	\$10.00
Western Son Orange Vodka, champagne, OJ, triple sec, Blue Moon over ice	
YOUNG BULL	\$10.00
Western Son Peach, champagne, Tropical Red Bull, habanero simple syrup	
KID’S CLASSIC BLOODY MARY	\$8.00
Vodka, house-made bloody mary mix, celery, lemon	
MARCO’S COLD BREW	\$9.00
Jameson Cold Brew whiskey, coffee liquor, splash of cream, over ice	
HIGH RYE CHAI LATTE	\$10.00
Chai tea infused Redemption High Rye whiskey simple syrup, splash of cream, over ice	

SOUP-SALADS-SHAREABLES 5

CHICKEN CORN CHOWDER	\$6.95
HOUSE-MADE CHILI	\$6.95
SHELLEEN’S NACHOS	AVAILABLE OPTIONS
cheddar-jack, vine-ripe tomatoes, scallions, black olives, jalapenos, pico de gallo, sour cream	\$16.95
	add house-made chili: \$1.00
	guacamole: \$3.95
	grilled or chipotle chicken: \$3.95
DEVEILED EGGS	\$7.95
lancaster bacon, smoked paprika oil	
CAESAR SALAD	AVAILABLE OPTIONS
house-made croutons, parmesan cheese, romaine	\$10.95
	add salmon: \$12.00
	chicken: \$7.00

CHAR-GRILLED BURGERS 7

FRESH TOPPINGS:
vine-ripe tomato, green leaf, raw or caramelized onions, sautéed mushrooms, fresh jalapeños, habanero-pickled onions
CHEESES:
american, bleu, wisconsin cheddar, imported swiss, aged provolone, jalapeño-jack, cheddar-jack
PREMIUM TOPPINGS:
add 1.00 guacamole or avocado, brie, tomato-chili pepper jam, pico de gallo, salsa verde, lancaster bacon, fried egg, smoked gouda

OUR FAMOUS CHARCOAL-GRILLED BURGER		AVAILABLE OPTIONS
build your own with choice of toppings and cheeses		10oz: \$16.95
		6oz: \$13.95
THE KID		\$17.95
10oz burger, lancaster bacon, sweet pickled onions, wisconsin cheddar, green leaf, vine-ripe tomato		
COWBOY		\$17.95
10oz burger, fried onion ring, lancaster bacon, bbq sauce, wisconsin cheddar, green leaf, vine-ripe tomato		
BEYOND(TM) BURGER		\$14.95
BeyondTM veggie patty, vegan mayo, green leaf, vine-ripe tomato, red onion		

SANDWICHES 3

AVOCADO BLT	\$14.95
lancaster bacon, green leaf, vine-ripe tomato, cilantro-lime aioli, multi grain toast	
CHICKEN SALAD BLT	\$14.95
lancaster bacon, green leaf, vine-ripe tomato, toasted ciabatta	
HERB ROASTED TURKEY CLUB	\$14.95
lancaster bacon, green leaf, vine-ripe tomato, mayonnaise, choice of toast	

LUNCH SIDES 3

3.95 substitutions no charge
french fries coleslaw mixed vegetables house-made chips house or caesar sal
4.95 substitutions +1.00
cauliflower "risotto" old bay or cajun fries green beans w/ cherry tomatoes seasoned spinach fried pickles & cherry peppers
5.95 substitutions + 2.00
onion rings brussels sprouts w/ bacon sweet potato fries steamed broccoli

SOUPS 3

CHICKEN CORN CHOWDER	AVAILABLE OPTIONS
	CUP: \$6.95
	BOWL: \$7.95
FRENCH ONION GRATIN	AVAILABLE OPTIONS
	CUP: \$6.95
	BOWL: \$7.95
HOUSE MADE CHILI	AVAILABLE OPTIONS
cheddar-jack, scallions	CUP: \$6.95
	BOWL: \$7.95
	add tortilla chips: \$2.00

SALADS 7

TURKEY COBB SALAD	\$16.95
black olives, bleu cheese, lancaster bacon, crumbled egg, avocado, vine-ripe tomato, romaine buttermilk ranch dressing	
CAESAR	\$10.95
house-made croutons, parmesan cheese, romaine	
GREEK	\$13.95
tomatoes, chickpeas, artichoke hearts, feta, cucumbers, kalamata olives, pepperoncini, romaine, white balsamic vinaigrette	
CHILI LIME SHRIMP SALAD	\$18.95
grape tomatoes, corn-black bean salsa, avocado, queso fresco, spiced pepitas, romaine, habanero-lime dressing	
SOUTHWESTERN CHICKEN	\$16.95
fried chicken, cheddar-jack, tomatoes, pickled onions, corn-black bean salsa, hard-boiled eggs, crispy tortillas, jicama, romaine, honey-chipotle dressing	
QUINOA TURKEY BOWL	\$16.95
cauliflower, cucumber, cherry tomatoes, red onions, dried cherries, avocado, arugula, honey-goat cheese, orange-dijon vinaigrette	
ARUGULA AND ROASTED BEETS SALAD	\$9.95
red beets, honey-goat cheese, toasted walnuts, sherry vinaigrette	

ENTREES 6

GRILLED ATLANTIC SALMON	\$21.95
cauliflower “risotto”, lemon-caper butter	
SEAFOOD FRA DIAVOLO	\$24.95
shrimp, mussels, calamari, linguini, garlic toast	
SHELLEEN’S SIGNATURE CRAB CAKE	\$26.95
jumbo lump crab, fries, horseradish-mustard slaw	
STEAK FRITES	\$26.95
terres major, herbed butter, chipotle crema	
BRAISED BEEF SHORT RIB	\$29.95
mashed potatoes, roasted baby carrots, red wine demi-glace	
10oz NY STRIP STEAK	\$31.95
pan seared new york strip, crispy fingerling potatoes, lemon-garlic broccoli rabe	

SHAREABLES 12

AHI TUNA CEVICHE	\$14.95
lime, cilantro, avocado, pico de gallo, corn tortilla chips	
LASSO FRIES	\$9.95
lancaster bacon, scallions, cheddar-jack, queso	
GUACAMOLE & CHIPS	\$11.95
spiced pepitas, queso fresco, corn tortilla chips	

\$7.95

lancaster bacon, smoked paprika oil

AVAILABLE OPTIONS

cheddar-jack, vine-ripe tomatoes, scallions, black olives, jalapeños, pico de gallo, sour cream add chili +1.00 guacamole
or chipotle chicken +3.95

full: \$16.95

half: \$13.95

\$10.95

chili garlic aioli

\$12.95

marinated cucumbers, tomatoes and feta, grilled pita

\$14.95

marinara, basil, grilled baguette

\$15.95

cherry peppers, sweet chili ginger aioli

\$16.95

braised chipotle chicken, cheddar-jack, pico de gallo, sour cream, lettuce, avocado-salsa verde

\$14.95

spicy peanut sauce, pickled carrot, cucumber, cilantro

\$10.95

cheddar jack, queso, grilled corn, bacon, scallions, creama

5

\$14.95

grilled jalapenos, fried onions, cilantro-onion relish, corn tortillas, salsa verde

\$15.95

chorizo seasoned beyond meat, corn-black bean salsa, lettuce, avocado-salsa verde, corn tortillas

\$15.95

cucumber slaw, aji amarillo aioli, lettuce, flour tortillas

\$15.95

pulled pork, pineapple salsa, habanero-pickled onions, cilantro, scallions, corn tortillas

\$14.95

avocado, cilantro, pico de gallo, crispy corn tortillas

3

3.95 substitutions no charge

french fries, mixed vegetables, caesar salad, house salad, cole slaw, house-made potato chips

4.95 substitutions +1.00

mashed potatoes, old bay fries, seasoned spinach, cauliflower "risotto", cajun fries, green beans & cherry tomatoes

5.95 substitutions + 2.00

onion rings, sweet potato fries, brussel sprouts & bacon, steamed broccoli, fried pickles & cherry peppers

DAILY FEATURES 7

BURGER OF THE WEEK \$19.95

TIJUANA BURGER 10oz burger, bacon, pepper-jack cheese, guacamole, pico de gallo, lettuce, cilantro-lime aioli, brioche roll, tajin seasoned fries

CREAMY TOMATO BASIL AVAILABLE OPTIONS

bacon, potatoes, crispy blue corn tortilla strips CUP: \$6.95 BOWL: \$7.95

CITRUS SALAD AVAILABLE OPTIONS

grapefruit, orange, cucumber, red onion, feta, walnuts, mixed greens, lemon honey mustard, citrus zest \$14.95 add chicken: \$7.00 add shrimp: \$9.00 add tuna: \$9.00 add salmon: \$9.00 add teres major steak: \$17.00

TACOS DE PESCADO \$16.95

marinated salmon, mahi mahi, haddock, pickled daikon slaw, cilantro, scallions, sesame seeds, flour tortillas

TAJIN DRY RUB WINGS AVAILABLE OPTIONS

choice of bleu cheese or ranch; celery sticks 5 WINGS: \$9.95 10 WINGS: \$17.95 15 WINGS: \$23.95 20 WINGS: \$28.95

FISH & CHIPS \$20.95

IPA beer battered haddock, tartar, coleslaw, fries

CHICKEN PICATTA \$20.95

panko fried boneless chicken thighs, lemon-caper sauce, penne pasta

SIDE CHOICES 11

tomato soup

broccoli

apple sauce

french fries

carrot sticks

cucumber slices

house made mashed potatoes

green beans and tomatoes

goldfish green salad

romaine lettuce, goldfish crackers, ranch dressing

sweet potato fries

onion rings

ICE CREAM 1

Chocolate or Vanilla \$1.50

HOMEMADE DESSERTS 9

Limoncello Mascarpone Cake \$9.95

strawberry compote

Coconut Flan \$5.95

caramel, toasted coconut

Reese’s Peanut Butter Sundae \$7.95

crumbled Reese’s Peanut Butter Cup, Reese’s Pieces, Hy-Point chocolate ice cream, caramel-peanut butter sauce, whipped cream

Kid’s Famous Sticky Bun Bread Pudding \$7.95

warm sugared-cinnamon bread pudding, bananas, walnuts, cinnamon vanilla sauce

Signature Brownie Sundae AVAILABLE OPTIONS

hot fudge, vanilla ice cream, crushed Heath Bar, whipped cream, chocolate syrup, cherry on top half: \$7.95 full: \$10.95

Warm Apple Crisp \$7.95

sun-dried cranberries, oatmeal-brown sugar topping, vanilla ice cream

Peanut Butter Pie \$9.95

chocolate cookie pieces, whipped cream

Hy- Point Farm’s Ice Cream \$4.95

3 scoops-Vanilla or Chocolate

KEY LIME MOUSSE \$5.95

graham cracker oat crumble, key lime mousse, whipped cream

DRAFT BEER 13

Lagunitas IPA, CA 6.2% AVAILABLE OPTIONS

Pint: \$6.00

Mug: \$5.00

Dogfish Head Liquid Truth Serum IPA, DE 7%	AVAILABLE OPTIONS	
	Pint:	\$7.00
	Mug:	\$5.00
Guinness Stout, IRL 4.2% 20oz*/10oz	AVAILABLE OPTIONS	
	Pint:	\$8.50
	Mug:	\$5.00
Miller Lite Pilsner, Wisconsin 4.2%	AVAILABLE OPTIONS	
	Pint:	\$4.50
	Mug:	\$3.50
Yuengling Lager, PA 4.4%	AVAILABLE OPTIONS	
	Pint:	\$5.00
	Mug:	\$4.00
Downeast Blackberry Cider, MA 5%	AVAILABLE OPTIONS	
	Pint:	\$7.50
	Mug:	\$5.00
Cigar City Jai Alai IPA, FL 7.5%	AVAILABLE OPTIONS	
	Pint:	\$9.00
	Mug:	\$6.50
Founders KBS Hazelnut Imperial Stout, MI 12%	\$12.00	
Mispillion River Brewing War Llama, De 5%	AVAILABLE OPTIONS	
	Pint:	\$9.00
	Mug:	\$6.00
Blue Moon Belgian Style Wheat Ale, CO 5.4%	AVAILABLE OPTIONS	
	Pint:	\$6.50
	Mug:	\$5.00
Bell’s Two Hearted IPA, MI 7%	AVAILABLE OPTIONS	
	Pint:	\$6.50
	Mug:	\$5.00
Stella Artois Lager, Belgium 5%	AVAILABLE OPTIONS	
	Pint:	\$6.00
	Mug:	\$5.00
Pacifico Clara Lager, Mexico 4.5%	AVAILABLE OPTIONS	
	Pint:	\$5.00
	Mug:	\$4.00

RED WINE 9

Pinot Noir, Alias '21 California	AVAILABLE OPTIONS	
	Glass:	\$8.00
	Bottle:	\$32.00

Pinot Noir, Pike Road '21 Willamette Valley, OR	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Old Vine Zinfandel, Predator, '20 Lodi CA	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Dogajolo, Carpineto," Super Tuscan" '19 Tuscany, Italy	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Malbec, Antucura Barrandica '19 Mendoza, Aregentina	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Merlot, Milbrandt '19 Columbia Valley, Washington	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Cabernet Sauvignon, Auspicion '20 California	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$32.00
Cabernet Sauvignon, True Myth '19 Paso Robles, CA	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Syrah, Petite Verdot, Malbec, "Renegade" Ancient Peaks '18 Paso Robles CA	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00

WHITE WINE 9

Rosé, "The Pale" by Sacha Lichine '20 Provence, France	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Riesling, Dr. L "off dry" '20 Mosel, Germany	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Pinot Gris, Lone Birch '21 Yakima Valley, Washington	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Sauvignon Blanc, Koha '21 Marlborough New Zealand	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00

Chardonnay, Rodney Strong '20 California	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Chardonnay, Dough '19 North Coast California	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Moscato, Centorri '20 Italy	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Pino Grigio, Zenato '19 Italy	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$32.00
Pinot Grigio, 101 North California	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$28.00

BUBBLES 3

Sparkling Rosé, Machio (187ml) Italy	\$10.00
Prosecco, Lunetta (187 ml) Italy	\$10.00
Blanc de Blan Brut, Cafe de Paris Bordeaux France	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00

BOURBON/RYE/IRISH 19

Angel's Envy Bourbon	\$14.00
Angels Envy Rye	\$22.00
Basil Hayden Bourbon	\$19.00
Breckenridge Blend of Straight Bourbon Whiskey	\$11.00
Bulleit Bourbon	\$11.00
Bulleit Rye	\$11.00
Heaven's Door Double Barrel Whiskey	\$21.00
Heaven's Door 10 Year Bourbon Whiskey	\$33.00
High West Double Rye	\$10.00
Hillock Estate Solera Aged Bourbon Whiskey	\$21.00
Knob Creek 15 Year Straight Bourbon	\$25.00

Larceny Kentucky Straight Bourbon Whiskey	\$19.00
Maker's Mark Kentucky Straight Bourbon	\$8.00
Pinhook Kentucky Straight Bourbon	\$10.00
Woodford Reserve Kentucky Straight Rye Whiskey	\$12.00
Woodford Reserve Rye Whiskey	\$12.00
Widow Jane 10 Year Whiskey	\$19.00
Widow Jane Rye Whiskey	\$16.00
Whistlepig Piggyback Rye	\$15.00

SCOTCH/WHISKY 9

Aberfeldy 12 Single Malt Scotch Whisky	\$11.00
Dewars 12 Blended Scotch Whisky	\$12.00
Dewars 15 Blended Scotch Whisky	\$15.00
Dewars Blended Scotch Whisky	\$7.00
Glenfiddich 12yr Single Malt Scotch	\$18.00
Johnny Walker Black Blended Scotch Whisky	\$12.00
Johnny Walker Red Blended Scotch Whisky	\$7.00
Macallan 12yr Single Malt Scotch	\$20.00
Monkey Shoulder Blended Malt Speyside Scotch	\$11.00

BOTTLED & CANNED BEER 34

Amstel Light NY 4% abv	\$5.00
Area Two Pineapple Super Diesel IPA7% 16oz	\$13.00
Breckenridge Vanilla Porter, CO, 5.4 %abv	\$6.00
Budweiser, Missouri 5%abv	\$4.50
Coors Light, Colorado 4.2% abv	\$4.00
Corona Light, Mexico 4.6% abv	\$5.00
Dogfish Head SeaQuench Ale Sour, DE 4.9%	\$6.00
Downeast Unfiltered Original Cider, MA 5.1%	\$6.00
Estrella Dura Damm, Gluten Free Lager, Spain 5.4%	\$5.00

Heineken 0.0, Holland Non-Alcoholic	\$5.00
Miller High Life, Wisconsin 4.7%abv	\$5.00
Modelo Especial, Mexico 4.4%	\$5.50
Miller Lite, Wisconsin 4.2%	\$4.00
Spaten Lager, Germany 5.2% abv	\$6.50
Pilsner Urquell, Czech 4.4%	\$6.50
Abita Purple Haze Fruit Beer, LA 4.2%	\$6.50
Yuengling Flight, Light Lager, PA 4.2%	\$4.00
Anchor Steam, CA 4.9% abv	\$6.00
Bud Light, Missouri 4.2%abv	\$4.50
Corona, Mexico 4.6% abv	\$5.00
Dos Equis, Mexico 4.5% abv	\$5.50
Founder's Centennial IPA 7.2%	\$5.50
Heineken, Holland 5% abv	\$5.50
Allagash White, ME 5.2 abv	\$6.00
Pabst Blue Ribbon 16 oz, CA 4.7%abv	\$4.00
Michelob Ultra, MO 4.2% abv	\$5.00
Sierra Nevada Pale Ale, CA, 5.6%	\$6.50
Troegs Troegenator, PA, 8.2%	\$6.50
Lagunitas Daytime Session IPA, CA 4%	\$5.50
Corona Premier, Mexico 4% abv	\$5.00
Dogfish Head 60 Minute IPA, DE 6% abv	\$6.00
Abita Turbodog Brown Ale, LA 5.6%	\$6.50
Athletic Brewing Free Wave Hazy IPA Non-Alcoholic, CT	\$6.50
Guinness Nitro Cold Brew Coffee, IRL 4%	\$6.00

SELTZERS/COCKTAILS 7

Mamitas Paloma Tequila + Soda, 5%	\$7.00
Mad Agave Hard Seltzer Variety Flavors 4.5%	\$5.00

Topo Chico Hard Seltzer Strawberry Guava 4.7%	\$5.00
White Claw Black Cherry, Mango, 5%	\$6.00
NUTRL Seltzers Watermelon, Pineapple 4.5%	\$7.00
Stateside Surfside Spiked Tea 4.5%	\$8.00
Stateside Surfside Lemonade 4.5%	\$8.00

SIGNATURE COCKTAILS 10

Sazerac	\$12.00
Bulliet Rye, Peychaud’s Bitters, Angostura Bitters, simple syrup, Absinthe, lemon peel	
Cucumber-Jalapeno Margarita	\$13.00
Cucumber & jalapeno infused Altos Plata, Patron Citronage, fresh squeezed lime, agave, on the rocks, salted rim	
Fresh Squeezed Crush	\$11.00
Featuring Western Son flavored vodkas, fresh squeezed juice club soda Orange- or- Grapefruit	
Make your Own Mule	AVAILABLE OPTIONS
ginger beer, fresh squeezed lime over ice in a copper mug	American- with Tito’s Handmade Vodka: \$10.00
	Irish- with Jameson Irish Whiskey: \$11.00
	Mexican- with Patron Reposado Tequila: \$15.00
	Peach- with Western Son Peach Vodka: \$10.00
HHG Old Fashioned	\$14.00
HHG Single Barrel Elijah Craig, muddled orange & amarena cherry, bittermen’s orange bitters	
HHG Manhattan	\$14.00
HHG Single Barrel Elijah Craig, sweet vermouth, angostura bitters, up or on the rocks	
Keep Ya Head Up	\$10.00
Beefeater gin, St. Germaine, berry simple syrup, fresh-squeezed lemon, club soda, over ice	
Kid’s Signature Margarita	\$13.00
Lunazul Blanco, Patron Citronage, fresh squeezed lime, agave, on the rocks, salted rim	
Honey Badger	\$11.00
Jim Beam bourbon, fresh squeezed lemon, honey, dash of tabasco, on the rocks	
Sly Fox	\$10.00
Western Son Blueberry Vodka, Amarna cherry juice, fresh-squeezed lemon, club soda, over ice	