

****BEER FLIGHT SPECIAL****

Enjoy four 5 oz. glasses of any of our 40 Craft Beers!!! \$12

EXTREMELY LIMITED

Short-Lived Series w/ Highland Park Brewery IPA (pint) – Made West Brewing Co. / Ventura, CA / New England Hazy IPA packed w/ El Dorado & Citra Hops Tropical profile w/ Pineapple-Citrus undertones, smooth & silky / 7% - \$7

Power Plant (goblet) – El Segundo Brewing Co / El Segundo, CA / West Coast Triple IPA – Big, Monstrous, Hoppy / 12.3% - \$8

Into The Great Unknown (goblet) – Beachwood / Long Beach, CA / Dry Hopped Sour Ale w/ NZ Cascade / 6.4% - \$8

Checked Out (goblet) – Artifex Brewing Company / San Clemente, CA / Mixed fermentation Sour Beer w/ pink guava & pineapple / 5% - \$7

120 Minute IPA (goblet) – Dogfish Head / Milton, DE / Imperial IPA / 18% - \$10

Hoppy Hops (gobet) – Russian River Brewing Company / Santa Rosa, CA / IPA flavor w/ notes of tropical and stone fruits / 6.5% - \$8

Radioactive Fallout (goblet) – El Segundo / El Segundo, CA / Hazy IPA / 6.5% - \$7

Mocha Machine (goblet) – Beachwood / Long Beach,CA / Imperial Coffee Chocolate Porter / 9.2% - \$7

Made West Pale Ale (pint) – Made West Brewing Co. / Ventura, CA / Gold & Bronze Winner Heavily hopped West Coast Style Pale Ale Bursting w/ a bright Citrus & Fruity Hop Complexity / 5.6% - \$7

Static God (goblet) – Resident Culture Brewing Co / Charlotte, NC / West Coast Style IPL Hopped w/ citra, mosaic, & simcoe / 7% - \$7

Bourbon Barrel-Aged Dark Star (goblet) – Fremont Brewing / Seattle, WA / Oatmeal Stout w/ Chocolate, Vanilla, & Maple Syrup / 13.5% - \$8

Bourbon Barrel-Aged Palo Santo Marron 2019 (goblet) – Dogfish Head Brewery / Milton, DE / Notes of oaky, vanilla, & coconut Ale aged on wood / 12.7% - \$8

STOUT / DARK ALES

Guinness (pint) – Guinness Ltd. / Ireland / Irish Dry NITRO Stout / 4.2% - \$7

Nut Brown (pint) – AleSmith / San Diego, CA / English-Style Brown Ale / 5% - \$7

Left Hand Milk Stout (pint) – Left Hand Brewing Co. / Logmont, CO / English Sweet Milk Stout / 6% - \$7

Naughty Sauce (pint) – Noble Ale Works / Anaheim, CA / Golden Milk Stout / 5.4% - \$7

WHEAT ALE

“LIMITED” Mango Hefeweizen (pint) – Garage / Temecula, CA / German Hefeweizen w/ mango added / 5.5% - \$7

Heavenly Hefe (pint) – Craftsmen Brewing Co. / Pasadena, CA / Bavarian Style Hefeweizen Banana-Clove Notes / 4.8% - \$7

Allagash White (pint) – Allagash / Portland, ME / Witbier / 5.1% - \$7

AMBER ALE

Chronic Ale (pint) – Pizza Port / San Diego, CA / Amber Ale / 4.9% - \$7

Danish Red (pint) - Figueroa Mountain Brewing CO. / Buellton, CA / Blend of European Base and Sweet Caramel Malt creating a beautiful red hue / 5% - \$7

\$5 DRAFT BEERS “WHILE THEY LAST”

St. Patrick’s Morrison Special Green Beer (pint)

Modelo (pint) - Grupo Modelo S.A. de C.V. / Mexico / American Adjunct Lager / 4.6%

Pacific Pineapple (pint) – 2 Towns Ciderhouse / Corvallis, OR / Juicy & Tropical Pacific Pineapple rolls ripe Costa Rica golden pineapples into fresh-pressed Northwest apples / 5%

Cactus-Rose Cider (pint) – 101 Cider House / Ventrua, CA / Crafted w/ Indigenous California Cactus Pears Fresh Basil, Hibiscus, & Lemon Peel / 6.9%

Substance Ale (goblet) – Bissell Brothers Brewing CO. / Portland, MA / **Gold Award Winner**, Hazy IPA Brightly Dank, Tropical & Juciy / 6.6%

Lagunitas IPA (pint) – Lagunitas Brewing Company / Petaluma CA / American IPA / 6.2%

Hollywood Acid (pint) – Brouwerij West / San Pedro, CA / New England IPA style beer One-Off / 6.8%

HOPPY ALES

Dog Ate My Homework (pint) – Brouwerij West / San Pedro, CA / A Fresh Decidedly Fruit-forward saison, brewed w/ Washington sate blackberries & black currants Dry tart & refreshing / 7% - \$7

Blood Orange IPA (pint) – Latitude 33° / Vista, CA / American IPA w/ Crispy & Sweet Finish / 7.1% - \$7

Expatriate (pint) - Three Weavers / Inglewood, CA / American IPA w/ Simcoe, dry hopped with Mosaic, and El Dorado hops / 6.9% - \$8

Mayberry IPA (pint) - El Segundo / El Segundo, CA / American IPA w/ 100% Mosaic IPA / 7.2% - \$7

In The Pit (pint) – Pizza Port / Solana Beach, CA / West Coast IPA w/ barrels of ripe mango and passion fruit / 7.5 - \$7

Fresh Squeezed IPA (pint) – Deschutes Brewery / Bend, OR / A juicy citrus & grapefruit flavored IPA (BRONZE AWARD WINNER) / 6.4% - \$7

Stone Die Hard Fan IPA (pint) – Stone Brewing Co. / Escondido, CA / Loaded w/ Fruity, Complex Mossaic Hops / 7.7% - \$7

LIGHT BEERS / BLONDES

(Limited) Lemon Lager (pint) - Craftsmen Brewing Co. / Pasadena, CA / Brewed w/ Hand picked San Gabriel Meyer Lemons, Golden hue color, a tangy bitterness complimented by a rich creamy mouthful / 5.8% - \$7

Buenaveza (pint) – Stone Brewing Co. / Escondido, CA / American Light Lager w/ Lime & Salt / 4.7% - \$7

Trumer Pils (pint) – Trumer / Berkeley, CA / German Pilsner **GABF GOLD WINNER** / 4.8% - \$7

805 (pint) – Firestone Walker / Paso Robles, CA / American Blonde Ale / 4.7% - \$7

BELGIAN

Allagash Curieux (goblet) – Allagash / Portland, ME / Belgian Tripel aged in bourbon barrels for seven weeks w/ Nugget and Hallertau hops / 11% - \$9

COCKTAILS

BLACK SMOKE \$13
Mezcal, Lime Juice, Agave, Blackberry Liquor, Mint

OLD FASHIONED \$13
Bulleit Bourbon, Sugar, Angostura Bitters, Orange Peel, Luxardo Cherry

MARGARITA \$13
Don Julio Blanco Tequila, Triple Sec, Simple Syrup, Fresh Lime

MORRISON MANHATTAN \$13
Old Overholt Rye, Sweet Vermouth, Aromatic Bitters

MORRISON MULE \$13
Stoli Vodka, Fresh Lime Juice, Ginger Beer

BEE’S BUTT \$13
Larceny, Honey Syrup, Aged Bitters, Lemon Peel

GIMLET \$13
Tanqueray Gin or Tito’s Vodka, Fresh Lime, Velvet Falernum, Cucumber, Simple Syrup

MAI TAI \$13
Captain Morgan White Rum, Dark Rum, Triple Sec, Pineapple Juice, Grenadine

WINTER ROSE \$13
Rose Vodka, St. Germain Liqueur, Champagne, Fresh Lemon, Simple Syrup

PENICILLIN \$13
Blended Scotch, Fresh Lemon, Ginger Honey Syrup, Laphroaig 10yr

SPRING FLING \$13
Orange Vodka, Fresh Lemon, Elderflower Liqueur, Bitters

FAIR PLAY \$13
Irish Whiskey, Orange Juice, Fresh Lemon, Ginger Honey Syrup, Bitters

TEQUILA BANG \$13
Tequila, Fresh Lemon, Aperol, Simple Syrup, Elderflower Liqueur, Bitters, Hellfire Shrub

WINE

Prosecco	\$9 gl \$30 btl
Sparkling	\$9 gl \$30 btl
Sauvignon Blanc	\$9 gl \$30 btl
Riesling	\$9 gl \$30 btl
Pinot Grigio	\$9 gl \$30 btl
Chardonnay	\$9 gl \$30 btl
Rosé	\$9 gl \$30 btl
Cabernet Sauvignon	\$9 gl \$30 btl
Malbec	\$9 gl \$30 btl
Merlot	\$9 gl \$30 btl
Pinot Noir	\$9 gl \$30 btl

MORRISON SANGRIA \$8
Choice of White or Red Sangria
100% natural made in Spain

NON-ALCOHOLIC BEVERAGES (free refills) \$4
Coke, Diet Coke, Sprite, Lemonade, Root Beer, Gingerale, Iced Tea, Hot Tea, Coffee

****As we support the minimum wage & other increases, a 2.9% living wage surcharge (LWgeSC) allows us to continue to provide the hospitality & quality food that you have come to enjoy****