



SATURDAY 8AM–12AM ♠ SUNDAY 8AM–9PM

STARTERS

HAND HELDS

All Breads Made Fresh Daily
Choice of Fries, Sweet Potato Fries or Cole Slaw
Additional Sides : Onion Rings and Truffle Fries +\$2

GREENS

Make it a Wrap with Fries +\$2

FLAT BREADS

MARGHERITA 15
*Confit Tomatoes, Buffalo Mozzarella,
 House Made Marinara, Fresh Basil*

CRAFT BURGERS

All Breads Made Fresh Daily
Choice of Fries, Sweet Potato Fries or Cole Slaw
Additional Sides : Onion Rings or Truffle Fries +\$2
Toppings : Fried Egg, Pork Belly, Truffle Oil, Avocado, Bacon +\$2

BBQ BISON	16
<i>Applewood Smoked Bacon, White Cheddar, Lettuce, Tomato, Padre BBQ Sauce</i>	



WHAT DAY IS IT?

DINNER SPECIALS • 6PM - CLOSE

MONDAY	ALL CRAFT BURGERS \$10
TUESDAY	STEAK N FRITTES \$19
WEDNESDAY	FRIED CHICKEN W/ SLAW & BISCUIT \$14
THURSDAY	BUFFALO WINGS ½ OFF
FRIDAY	NACHOS ½ OFF

HAPPY HOUR

MONDAY - FRIDAY • 2PM - 7PM

PADRE DRAFT 22oz NON-CRAFT BEER ONLY	4
MOSCOW MULES	5
HOUSE MARGARITAS	5
WINE BY THE GLASS	½ OFF

WINES BY THE GLASS

SPARKLING WINE

WYCLIFF Brut California	7
INNOCENT BYSTANDER Moscato Victoria, Austrailia	10
BAILLY-LAPIERRE Brut Rosé Cremant de Bourgogne, France	12
DOMAINE CARNEROS Brut Carneros	16

WHITE

BENVOLIO Pinot Grigio Friuli, Italy	7
PACIFIC BAY Chardonnay California	7
MT BEAUTIFUL Sauvignon Blanc North Canterbury, New Zealand	9
HAHN Chardonnay Monterey, California	9
BARTH 'Allure' Riesling Rheingau, Germany	10
TALLEY 'Estate' Chardonnay Arroyo Grande Valley	14
ADAM Sauvignon Blanc Napa Valley	14

RED

PACIFIC BAY Cabernet Sauvignon California	7
HAHN GSM Central Coast	8
LANGETWINS Zinfandel Lodi, California	9
BLACKBURN Pinot Noir Central Coast	9
CHARLES SMITH 'The Velvet Devil' Merlot Washington State	9
CHARLES SMITH 'Boom Boom' Syrah Washington State	11
SMITH N HOOK Cabernet Sauvignon Central Coast	11
COSTA DE ORO Pinor Noir Santa Barbara County	13
KEENAN Cabernet Napa Valley	16

MIXED PLEASURES

“THE MADRE” DRAGONBERRY MOJITO Don Q Passion Fruit Rum, Stoli Oranj, Mint, Champagne Floater	11
RASPBERRY THYME TINI Titos Vodka, Raspberries, Peach Bitters, Fresh Thyme	11
AMERICAN MULE Titos Vodka, Cock N Bull Ginger Beer, Bitters	11
CUCUMBER TONIC Hendricks Gin, Fresh Cucumber, Lime, Tonic	11

CHILI MANGO MARGARITA Chili Infused Blanco Tequila, House Mix, Sweet and Spicy Rim	11
BLACKMARY BOURBON BRAMBLE Bourbon, Muddled Blackberries, Lemonade, Rosemary Sprig	11
BENTONS OLD FASHIONED Bacon Infused Bourbon, Smoked Maple Syrup, Angostura Bitters	11

BARLEY + HOPS

We wouldn't call ourselves beer snobs, but we're no stranger to the burgeoning brew scene. Proudly offering a wide selection of some of the best rare, craft beers around through our rotating taps and bottle program, let us introduce you to your new fave brew! Hops to it - ask your server about our daily beer selection!

MAKE IT A DOUBLE + \$3
COCKTAILS & STRAIGHT POURS UP TO \$12



BRIMSTONE



SWEET TREATS 10

S'MORE CAKE MASON JAR

*Graham Cracker Cake, Marshmallow Creme,
French Chocolate Mousse,
Toasted Marshmallow Ice Cream*

STICKY TOFFEE PUDDING SKILLET

*Warm Sticky Toffee Pudding,
Butter Pecan Ice Cream, Caramel Sauce*

PEANUT BUTTER & JELLY ICE CREAM CAKE

*Peanut Butter Ice Cream Layered Between
Strawberry Cake, Berry Jam*

BANANA RUM CRÈME BRÛLÉE

Caramel Sauce, Brûléed Banana

