

# BEER



PRICE INCLUDES TAX!

16 OZ Draft \$4.50

10 Oz Draft \$3.75

## Flights

four 5 oz tasters for \$7.00

six 5 oz tasters for \$9.50

Fill a growler \$12.00

Purchase an empty growler \$6.00  
(add \$12.00 to fill)

**Guest Beers** available from  
other New Mexico Breweries

Ask your server or check the board  
for what's on tap today.

Guest Bottles & Cans \$4.00

16 oz Cans \$5.00

**6-packs** to go \$10.99

**Cider** \$6.00 pint

**HAPPY HOUR! \$3.75 pints!**  
**\$1 off wine & cocktails!**

**Happy Hour**  
**Seven Days a Week**  
**3-6pm**

### **BECOME A MEMBER OF THE TOAD LICKER CLUB**

ONLY \$30 a year gets you fifty cents off cocktails, beer & wine by the glass,

\$10 growler fills and 10% off package liquor **all day every day!!**

**A 20% gratuity will be added to parties of six or more  
and unclosed tabs.**

## Little Toad Creek Brewery on Draft

Made fresh in our downtown Silver City Brewhouse

**LUCKY TOAD LAGER** AVB 4.8 IBU 17 Hops: Horizon, Willamette.  
A light crisp lager true to the American style.

**SMARTE BLONDE** AVB 4.7 IBU 20 Hops: Willamette. Light sweet  
malty aroma with a low fruitiness and low hop aroma. Easy- drinking,  
approachable, malt-oriented American craft beer.

**E9 PALE ALE** ABV 7.1 IBU 30 Hops: bittering-Chinook, Aroma-Cas-  
cade & Citra. Pale golden with a moderate hop aroma from late kettle  
additions of Cascade and Citra hop varieties. Refreshing and hoppy,  
yet with sufficient supporting malt.

**COPPER ALE** ABV 6.5 IBU 29 Hops: bittering-Horizon Aroma-cas-  
cade & palisade. A light citrusy hop character mingles with a moder-  
ately high maltiness that balances for an overall smooth finish.

**HOP-A-LONG RYE-PA** ABV 7 IBU 53 Hops: Columbus, Chinook,  
Cascade, and Glacier. With an earthy start and moderate hop profile,  
this twist on an India Pale Ale won't make you pucker too much and  
will definitely leave you wanting another.

**GRUMPY OLD TROLL IPA** ABV 6 IBU 84 Hops: Chinook. Made  
by the grumpiest of old trolls, but still quite happy in its hop profile.

**BIG DITCH BROWN** ABV 7.4 IBU 22 Hops: bittering-Columbus,  
Aroma-Cascade. Malty, sweet and rich, with a chocolate, caramel,  
toasty quality. Can be considered a bigger, maltier, hoppier inter-  
pretation of Northern English brown ale or a hoppier, less malty Brown  
Porter.

**PENDEJO PORTER** ABV 8.2 IBU 27 Hops: bittering-Columbus,  
Aroma-Palisade. Roasty aroma, very dark brown, with garnet-like  
highlights approaching black in color, with a lightly burnt, black malt  
character. A large, strong beer that adds a slight alcohol warmth.  
*Try it as a float with vanilla ice cream! add \$2*

# WINE

## WHITE

BY THE GLASS OR BOTTLE

### Noisy Water Moscato 7/25

Sweet. Bouquet of peaches & apricots.

*Ruidoso, NM*

### Luna Rosa Pinot Grigio 7/27

Medium bodied wine. Delicately fragrant and mildly floral with a hint of apple-citrus flavors.

*Deming, NM*

### Ponderosa Chardonnay 7/25

Dry, full-bodied with vanilla and caramel notes. Stainless steel fermented with just a nap in new oak barrels.

*Ponderosa, NM*

### Luna Rossa Dry Reisling 7/27

A dry light-bodied white wine with hints of orange blossom in the aroma, with full flavor showing a balance of acidity and slight sweetness

*Deming, NM*

## RED

BY THE GLASS OR BOTTLE

### House Sangria 6

Red wine steeped with fruit.

### Ponderosa Cabernet Sauvignon 7/25

A rich black current and dried cherries nose. Black and juicy yet tart, full tannins.

*Ponderosa, NM*

### St Clair Merlot 7/27

Dry with slight mineral notes with roasted walnut, toast and oak accents.

*Deming, NM*

### Luna Rossa Nini 8/29

This Italian blend consists of Dolcetto, Nebbiolo, Barbera, Sangiovese and Refosco aged in oak barrels for 58 months. To fully enjoy we recommend that it be opened 20 minutes prior to serving.

*Deming, NM*

## SPARKLING

BY THE GLASS OR BOTTLE

### Domaine Saint Vincent Brut 8/29

Dry, crisp. Aromas and flavors of sweet apples, pears and citrus, accents of roasted almonds and minerals. From Gruet Vineyards.

*Albuquerque, NM*

## NON-ALCOHOLIC BEVERAGES

**Coconut Water \$4** 16.9oz bottle

**Perrier \$3** 16.9oz bottle

**Heart Tea \$3** A refreshing herbal blend of organic hibiscus, rose hip, cinnamon, ginger, rose petal.... served hot!

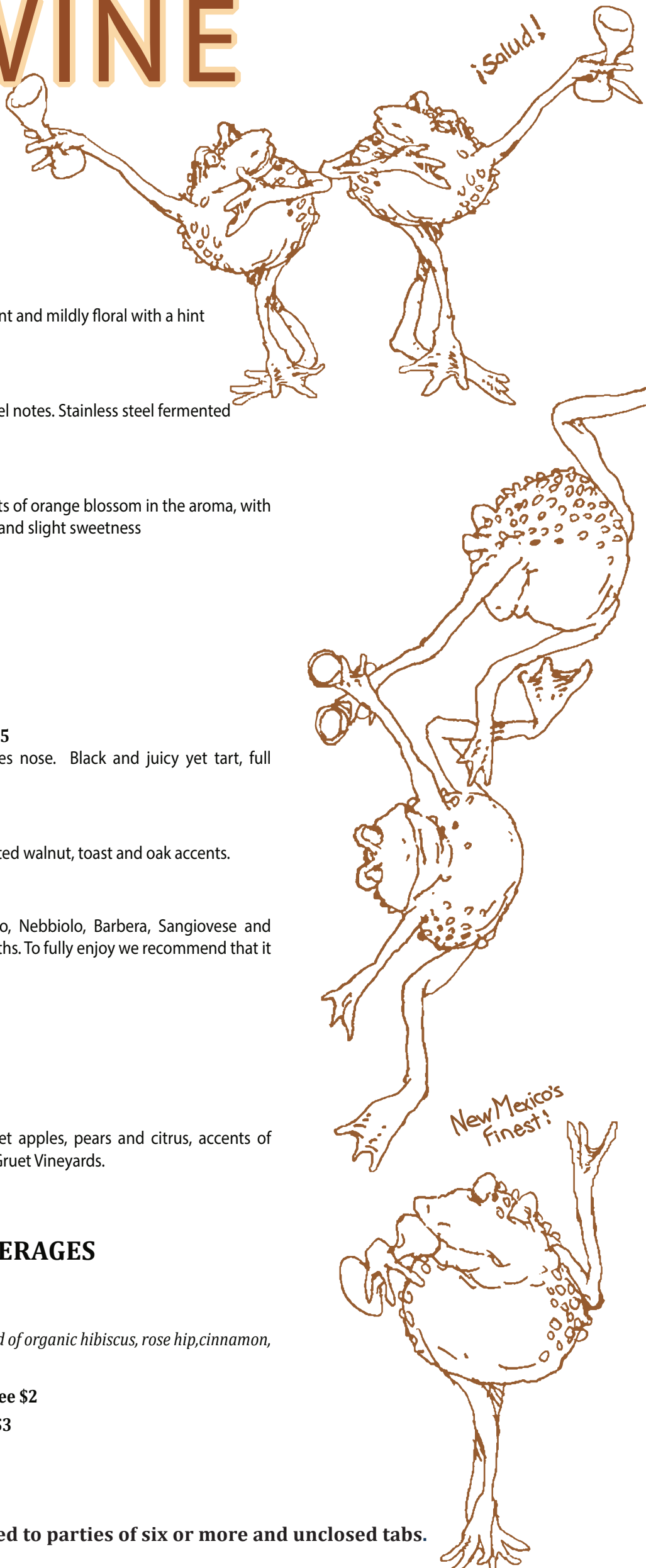
**Hot Tea (selection of tea bags) or Coffee \$2**

**Lavender Lemonade or Lemonade \$3**

**Sodas or Iced Tea \$2**

**Ginger Beer \$2** 10oz bottle

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WE  
LIKE IT  
LOCAL



CRAFT  
BEER  
WINE  
SPIRITS



# SPIRITS

from **Little Toad Creek Distillery**

- Vodka - \$5 Silver Rum - \$5
- TeGila Silver Agave - \$6
- Diablo Verde - Green Chile Vodka - \$6
- Diablo Rojo - Red Chile Vodka - \$6
- Toad Kauphy - Coffee Liqueur - \$7
- Oranjito - Orange Liqueur - \$6
- Toad Breath - Peppermint Liqueur - \$6

from across New Mexico:

**Santa Fe Spirits Distillery**

- Wheeler's Gin - \$7 Apple Brandy - \$8
- Colkegan Single Malt Aged Whiskey - \$8
- Taos Lightning** Rye \$9
- Aztec Spirits** Bourbon or Vodka \$5

**Aged Spirits:** our aged spirits are made in small batches... they don't last long, so get 'em while you can! Toad Venom Spiced Rum, Sapo Grande Aged Whiskey \$9

**TASTERS** Single ½ oz Taster - \$2.50 • ½ ounce Taster **Flight** -4 for \$9 or 6 for \$14  
**SPIRITS BY THE BOTTLE** to go... take home a taste of New Mexico!  
Ask your server for prices and availability.

## SPECIALTY COCKTAILS

**\$1 OFF ALL SPECIALTY COCKTAILS DURING HAPPY HOUR!**

### Cucumber Mint Mojito

Silver Rum, fresh mint, fresh squeezed lime juice, cucumber, simple syrup  
\$7

### Summer Storm

Rum and Ginger Beer with fresh mint, fresh lemon, and Moroccan mint bitters  
\$7.50

### Lavender Lemon Drop Martini

Vodka, fresh squeezed lemon juice, and house infused lavender syrup or make a Gin Flower with gin  
\$8

### Red Chile Chocolate Martini

Mexican Chocolate, Red Chile Vodka, Cinnamon, and Mole Bitters  
\$8

### New Mexico Bullfrog

Coffee liqueur, vodka, cream, & root beer  
\$8

### Bloody Mary

Red or Green Chile Vodka with our house Bloody Mary mix  
\$8

### Gin Flower

Gin, fresh squeezed lemon juice, and house infused lavender syrup  
\$8

### Gila Rita

TeGila, fresh squeezed lime juice, Oranjito, agave nectar with a salted rim  
\$7.50

### Jalapeño Rita

Add fresh muddled jalapeños  
\$7.50

### Green Chile Cucumber Gimlet

Green Chile Vodka, muddled cucumber, fresh lime juice, dash of simple syrup  
\$7.50

### Paloma

TeGila, grapefruit juice and soda with a salted rim  
\$7

### Tropical Toad

Silver rum, oranjito, mango, pineapple, orange & lime juice  
\$8

### Honey Toad Blossom

Bourbon, honey, fresh lemon, ginger beer, Moroccan mint bitters  
\$7.50

### Moscow Mule

Vodka, ginger beer, fresh lime. Try it with Tegila, Rum, or Bourbon  
\$7.50

Watch for seasonal specialties!

ALL PRICES INCLUDE TAX

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