

Happy Hour

FIRST HOUR AND LAST HOUR

Drinks

\$2 OFF ALL SPECIALTY COCKTAILS

Featured Cocktails

Honeydew Martini

Zephyr Gin, Honeydew, Lemon Twist

Poppy's Margarita

Corazon Blanco, Lime, Agave, Citrus Salt

Draft Beer \$5

Lager | Irish Ale | Blood Orange Hazy
West Coast IPA

Wines By The Glass \$5

Sauvignon Blanc | Chardonnay
Pinot Noir | Cabernet Sauvignon

POPPY'S LIST

Loud Mouth Soup \$15

*Tito's Vodka, Olive Juice, Dry Vermouth Rinse
Shaken Tableside*



The Go To \$10

St George Citrus Vodka, Soda, Orange Slice

Something Brown \$14

*WhistlePig Piggyback Rye Whiskey, Simple,
Angostura Bitters, Twist of Lemon*

Man Happy \$14

*Smoke Wagon Bourbon, Carpano Antica,
Angostura Bitters, Luxardo Cherry*

Bucca Buca Suntan Lotion \$7

Romana Sambuca, espresso Beans

Tummy Tamer \$7

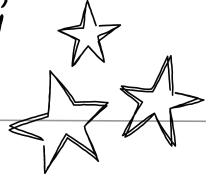
Chilled Fernet



The Best Gosh Darn Espresso Martini \$15



Light and Refreshing



Naughty Shirley \$15

Chakra Vodka, Tio Pepe Fino Sherry,
Carbonated Pomegranate Juice,
Carefree Honey "Off The Hive",
Lemon Juice, Cinnamon

Down to Earth \$16

Zephyr Gin, Purple Sweet potato,
Crème de cacao, Lillet, Lemon juice,
Black walnut bitters



\$100 Grand \$15

Grilled Pineapple Infused Gran
Centenario Reposado, Mango,
Alma Tepec Chile, Lime, Demerara



Light and Refreshing



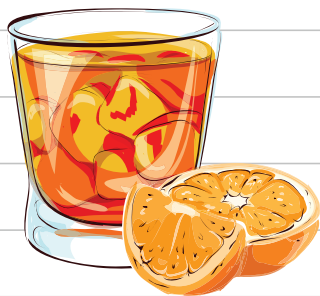
Tommy's Mommy \$15

*Dobel Silver, Lime,
Agave, Citrus Salt*



OMG YOU'RE LIKE A SCIENTIST \$17

*Piggyback Bourbon, Giffard Pamplemousse,
Liquid Alchemist Blood Orange, Lemon,
Cardamom, Demerara, Saline*



Grandma's Cookin \$17

*Brown Butter Washed Haku Vodka,
Butternut Squash, Acid Adjusted
Orange Juice, Demerara, Herbs*



TIKI



THE WORLD MAY NEVER KNOW \$16

Selva Rey Chocolate Rum, Wrey
and Nephew Overproof Jamaican
rum, Toasted Pine Nut Orgeat,
Cointreau, Giffard Crème de
Mure Float, Lime Juice



NO LAND IN SIGHT \$17

Dos Maderas Rum,
Blandy's Madiera,
Captain Crunch Orgeat,
Black Tea, Bauchant, Lime,
Black Walnut Bitters

BAD & BOOZY

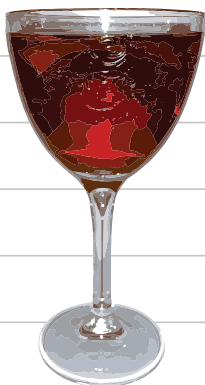
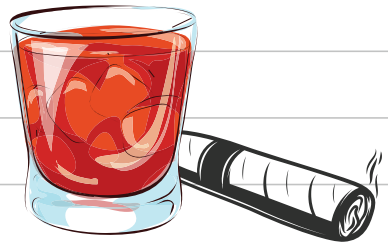


Best in Class \$23

Highwest double rye, Jefferson ocean cask,
Op Anderson aquavit, Benedictine,
Heirloom Pineapple Amaro, Amaro Averna,
Carpano Antica sweet vermouth,
Angostura bitters

Poppy's Cigar \$20

Bruichladdich The Classic Laddie,
The Deacon Whisky, Apple Bitters,
Chocolate Bitters, Peychaud
Bitters, Local Honey



Oldie but a Goodie \$19

Sun Cliffe Botanical Gin, Amaro Nonino,
Carpano Antica Sweet Vermouth,
Tempus Fugit Crème De Noyeaux,
Angostura Bitters

BAD & BOOZY



Winter in Oaxaca \$19

Izo Reposado Mezcal,
Agave De Cortez Joven, Allspice Dram,
Turmeric, Chocolate Mole Bitters



Silver Fox \$16

Buffalo Trace Bourbon, Salted espresso
Simple, Black Walnut Bitters

Dessert Anyone?



Poppy's Affogato \$14

Vanilla Gelato,
Cantera Negra Cafe Float.

Egging me on \$18

Eggnog, Rittenhouse Rye,
Worthy Park Jamaican Rum,
Ginger, Cinnamon



MISFITS



The Cobbler \$18

Brown Butter Washed Rhum Bar
Agricole, Graham Cracker Simple,
Blackberry, Lemon, Orange Cream
Bitters, Milk Clarified

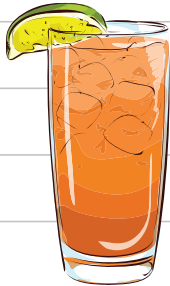


Not your Father's Gibson \$17

Botanist Gin
Pickled Red Onion Brine

ALL BARK NO BITE

(Zero Proof Cocktails)



Chihuahua

Liquid Alchemist Blood Orange,
Ginger, Lime, Pineapple, Mint,
Carbonated



Shih Tzu

Liquid Alchemist Coconut,
Raspberry, Wasabi, Lime, Soda

WINE LIST



Bubbles

Casa Di Malia Prosecco, Italy \$12

Whites

Via Alpina Pinot Grigio, Friuli Italy \$13

The Crossings Sauvignon Blanc, New Zealand \$9

Pavette Sauvignon Blanc, California \$10

Horologist Sauvignon Blanc, Marlborough \$14

Angeline Chardonnay, California \$9

Valravn Chardonnay, Sonoma County \$14

Markham Chardonnay, Napa Valley \$19

Rose

Triennes Rose \$13

Reds

Trinity Oaks Pinot Noir, California \$9

Borealis Pinot Noir, Oregon \$12

Barrique Pinot Noir, Sonoma County \$15

Trinity Oaks Cabernet Sauvignon, California \$9

Vina Robles Estate Cabernet Sauvignon, Paso Robles \$14

DAOU Cabernet Sauvignon, Paso Robles \$16

Trig Point Cabernet Sauvignon, Alexander Valley \$19

Clos Du Val Cabernet Sauvignon, Napa Valley \$25

Conundrum Red Blend by Caymus Winery, California \$12

Cosentino The Zin, Lodi \$13

Requiem Red Blend, Columbia Valley \$15

BEER LIST



Draft Beer

VAMANOS LAGER \$7

The Beer Research Institute, Mesa, AZ 4.5% ABV, 15 IBU

CHRISTMAS BOMB IMPERIAL STOUT \$12

Prairie Artisan Ales, Oklahoma, 13% ABV

IRISH RED AMBER ALE \$7

Fate Brewing Co, Scottsdale, AZ 5.4% ABV, 17 IBU

BLOOD ORANGE JUICE IPA \$8

Throne Brewing Co, Glendale, AZ 6.7% ABV, 67 IBU

SPELLBINDER HAZY IPA \$8

Wren House Brewing Co, Phoenix, AZ 7.0% ABV, 65 IBU

480G AMERICAN IPA \$8

The Beer Research Institute, Mesa, AZ 8.0% ABV, 71 IBU

Bottled Beer

CORONA EXTRA \$6

Mexico

HEINEKEN PILSNER \$6

Holland

COORS LIGHT \$6

Golden, CO

COORS BANQUET \$6

Golden, CO

BLUE MOON \$6

Golden, CO

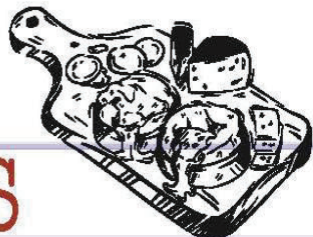
GUINNESS DRAUGHT STOUT \$7

Dublin, Ireland

HEINEKEN 0.0 N/A \$6

Holland

POPPY'S BITES



BRUSCHETTA \$16

Your choice of

**Traditional | Fig Jam & Ricotta |
Heirloom Tomato & Mozzarella**

CHARCUTERIE \$26

**Rotational Meat & Cheese Selection,
Housemade Ciabatta Bread,
Fresh Fruit, Candied Nuts**



HUMMUS \$16

Serrano Pepper, Housemade Pita Bread

DEVEILED EGGS \$14

Smoked Paprika & Tabasco

OLIVE MEDLEY \$7

MARINATED SWEET PEPPERS \$5