

BOOMBOX

Originating in the '70s, it was the mid '80s that threw hip hop into the mainstream and brought it onto the streets in full stereo with the birth of the first CD playing boombox.

1986

Bacardi 8 / Wray & Nephew  
Pineapple / Guava / Hibiscus  
Mango / Lime / Angostura  
Pimento Dram

Souvenir Boombox Tiki

\$20

TIKI, SPICED, BLENDED

\$12  
\$15

Sip Solo

Sip Shared

THROWING SHADE

Born from the Harlem ballroom scene of the '60s and adapted by African American drag queens over the years, voguing gained mainstream exposure and cult-like recognition through pop music in the year 1990.

1990

Absolut / Jasmine Tea  
Cranberry / Honey  
Lime / Fino Sherry

FLORAL, CRISP, REFRESHING

\$12

SEATTLE SOUND

Referred to by some as "The Seattle Sound", grunge emerged from the Pacific Northwest of America in the mid '80s. It fused punk rock with heavy metal and grew until it became commercially successful in the early '90s.

1994

Jim Beam / Cola / Laphroaig  
Lemon / Angostura  
Pineapple

BALANCED, SMOKEY, SOUR

\$12

VIVA

Erupting from the male-dominated era of grunge and punk, a wave of female musicians and all-girl bands washed over the mid '90s. By the end of the decade, they were dominating the airwaves and gave rise to the empowered feminist culture of the new millennium.

1996

Beefeater / Ginger Ale  
Raspberry / Lemon / Rosé

FRUITY, FUN, FLORAL

\$12

HEROES

The year the world didn't end with Y2K and Glastonbury Festival (inspired through an ethos of the hippie culture from where it was born) celebrated its 30<sup>th</sup> anniversary with some of the biggest global artists of the time.

2000

Casamigos Blanco  
Vida Mezcal / Pink Grapefruit  
Kiwi / Lime / Dragonfruit

SOUR, SWEET, SAVORY

\$12

THE 45

After a decade of decline, 2007 saw vinyl sales start to increase for the first time since CDs were invented. This sparked the beginning of the vinyl resurgence and a new era of hipster DJs eager to bring back the scratch.

2007

Bulleit Rye / Applejack  
Cherry Brandy / Campari  
Vermouth

STRONG, BITTER, SWEET

\$12

BEER

CAN \$6.00

URBAN ARTIFACT

Gadget Fruited Sour

BLACKBERRY FARMS

Classic Saison

DOGFISHEAD

60 Minute IPA

GYPSY CIRCUS CIDER

Raindancer

BROOKLYN

Special FX IPA (Non-Alc)

WINE

REDS

MAGNOLIA GROVE

Merlot

Per Bottle: \$32.00

\$9.00

BOEN 'TRI-APPELLATION'

Pinot Noir

Per Bottle: \$46.00

\$12.00

MAZZEI 'BADIOLA'

Sangiovese Blend

Per Bottle: \$42.00

\$11.00

VIA BIANCA

Malbec

Per Bottle: \$38.00

\$10.00

MICHAEL DAVID WINERY 'FREAKSHOW'

Cabernet Sauvignon

Per Bottle: \$46.00

\$12.00

JUSTIN

Cabernet Sauvignon

Per Bottle: \$70.00

\$18.00

WHITES

MAGNOLIA GROVE

Pinot Grigio

Per Bottle: \$32.00

\$9.00

FLEUR DE MER

Still Rosé

Per Bottle: \$45.00

\$12.00

VILLA WOLF

Sauvignon Blanc

Per Bottle: \$38.00

\$10.00

J WILKES

Chardonnay

Per Bottle: \$46.00

\$12.00

SPARKLING

LA MARCA

Prosecco

187ml Bottle

\$9.00

SAN GIOVANNI

Prosecco Superiore

Per Bottle: \$46.00

\$12.00

COTE MAS

Brut Rosé

Per Bottle: \$54.00

\$14.00

ROSCATO

Sparkling Moscato

Per Bottle: \$46.00

\$12.00

BOTTLE \$4.00 DOMESTIC

MICHELOB ULTRA

MILLER LITE

BLUE MOON

BOTTLE \$5.00 IMPORTED

CORONA

STELLA ARTOIS

GUINNESS DRAUGHT

TAP \$7.00

WISE ACRE

Tiny Bomb Pilsner

FIVE WITS

Sunblaze IPA

HUTTON & SMITH

Igenous IPA

CHATTANOOGA BREWING COMPANY

Chestnut Brown Ale



STREET  
TACOS

- Korean Tacos**

\$13.00

Shredded Pork, Korean BBQ, Slaw
- Fish Tacos**

\$13.00

Crispy Fish, Slaw, Flour Tortilla, Avocado, Chipotle Crema, Cilantro



WINGS (5)

- BBQ Wings**

\$12.00
- Sweet Chili Wings**

\$12.00

Chicken Wings, Sweet Chili, Sesame Seeds, Cilantro
- Garlic Parmesan Wings**

\$12.00

Chicken Wings, Garlic Parmesan, Scallions
- Cauliflower "Buffalo Wings"**

\$9.00

Cauliflower, Buffalo Sauce, Blue Cheese Crumble



SIDES

- Bacon & Cheese Fries**

\$5.00

Fries, Cheese Sauce, Bacon, Scallions
- Mac & Cheese**

\$7.00

Cheddar Mac & Cheese, Parsley
- Carrot & Blue Cheese Salad**

\$5.00

Carrots, Celery, Blue Cheese Crumbles, Scallions, Ranch Dressing, Black Pepper
- Kale & Quinoa Salad**

\$9.00

Grains, Avocado, Kale, Goat Cheese, Grape Tomatoes, Cucumbers, Basil, Agave Lemon Vinaigrette
- Charcuterie and Cheese Board**

\$18.00
- Mediterranean Crudit **

\$10.00
- Iceberg Wedge**

\$10.00
- Creamy Cumin Hummus**

\$11.00



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