

# CRAFT COCKTAILS

## CLASSICS

### SMOKED ROSEMARY MANHATTAN

copper fox rye, cherry syrup, cranberry juice, cointreau, smoked rosemary, shaken | 13

### GRAPEFRUIT & CUCUMBER COLLINS

pearl cucumber vodka, st. germain, ruby red grapefruit juice and muddled cucumbers | 9

### EXÓTICO MARGARITA

exótico reposado tequila, agave, cointreau, lime juice, fresh squeezed orange juice, shaken and finished with a wormsalt-sugar rim and lime wheel | 12

### TIKI BOURBON SMASH

bulliet rye, blood orange syrup, orange juice, passionfruit puree, shaken, finished with mint leaves and orange wheel | 12

## COSMOS / MARTINIS

### PLUM COSMO

pearl plum vodka, domaine de canton, cranberry juice, fresh lime juice, sugar rim | 10

### FIG & VANILLA BEAN COSMO

pearl vanilla bean vodka, fig, cranberry juice, fresh lime juice, shaken and finished with dried figs | 9.5

### LEMON-LAVENDAR MARTINI

tito's vodka, fresh squeezed lemon juice, lavender syrup, sugar rim, shaken, finished with a lemon wheel and a sprinkling of lavender buds | 11

### LYCHEE & ELDERFLOWER GIMLET

bombay sapphire, st. germain, lime juice, and lychee puree, shaken, and finished with lime zest | 12

## MULES

### HONEY CRISP

effen apple vodka, pearl vanilla bean vodka, cinnamon and sugar, cranberry juice, and ginger beer, finished with dried cranberries | 10

### TUACA

tuaca brandy liqueur, stoli vanil vodka, pomegranate juice, lime juice and ginger beer | 11

### BLOOD ORANGE & RYE

bulliet rye, solerno, blood orange juice, muddled orange and ginger beer | 12

### LEMON & LYCHEE

grey goose citron, pearl plum vodka, lychee puree, lemon juice and ginger beer, finished with a lemon spiral | 11

## PITCHERS

SPARKLING CITRUS & PINEAPPLE SANGRIA | 34

MIMOSA | 24

HIBISCUS & BERRY SANGRIA | 34

BLOODY MARY | 22

GRAPEFRUIT CRUSH | 22

## BEER & WINE

### CRAFT BEER ON TAP

DEVIL'S BACKBONE VIENNA LAGER 5.2% ABV | 7.5

MUSTANG SALLY ORIGINAL LAGER 5.5% ABV | 7.5

BAKER'S CRUST BREW PILSNER 5.3% ABV | 7

STARR HILL THE LOVE HEFEWEIZEN 5.1% ABV | 7.5

ALLAGASH WHITE ALE 5.1% ABV | 7.5

OLD OX GOLDEN OX BELGIAN STYLE GOLDEN ALE  
6.5% ABV | 8

PALE FIRE RED MOLLY IRISH RED ALE 5.6% ABV | 7.5

OSKAR BLUES DALES PALE ALE 6.5% ABV | 7.5

KENTUCKY BOURBON BARREL ALE 8.2% ABV | 8.5

CROOKED RUN RASPBERRY EMPRESS SOUR FARMHOUSE IPA  
6% ABV | 8.5

21<sup>st</sup> AMENDMENT BREW FREE OR DIE BLOOD ORANGE IPA  
7% ABV | 7.5

DOGFISH 60 MINUTE IPA 6% ABV | 8

EVOLUTION LOT N° 6 DOUBLE IPA 8.5% ABV | 9

OLD BUST HEAD GRAFFITI HOUSE WEST COAST STYLE IPA  
7.5% ABV | 8.5

SOLACE SUN'S OUT HOPS OUT SESSION IPA 4.7% ABV | 8

SMUTTYNOSE OLD BROWN DOG AMERICAN BROWN ALE  
6.5% ABV | 7.5

BLUE MOUNTAIN DARK HOLLOW BARREL AGED IMPERIAL STOUT  
10% ABV | 9

PORT CITY PORTER 7.2% ABV | 7.5

ASK ABOUT OUR ROTATING TAPS!

### WINE ON TAP

6oz. tap pour | 9oz. tap pour

LEO STEEN ROSÉ, california 9 | 13

LA VITE PINOT GRIGIO, italy 8 | 12

ARCHER ROOSE SAUVIGNON BLANC, chile 8 | 12

PEREGRINE RANCH CHARDONNAY, california 9 | 13

COAST & BARREL PINOT NOIR, california 10 | 14

PEREGRINE RANCH CABERNET SAUVIGNON, chile 9 | 13

LA VITE MONTEPULCIANO, italy 8 | 12

FAMIGLIA BERTONA MALBEC, argentina 9 | 13

### WINE BY THE BOTTLE

CAMPANILE PINOT GRIGIO  
dry, medium bodied, light & crisp,  
floral nose & almond taste, italy | 32

DR. LOOSEN RIESLING  
peach, cherry and white currant  
flavors with spicy overtones,  
germany | 32

THE CROSSINGS  
SAUVIGNON BLANC  
passion fruit, citrus notes clean  
finish, new zealand | 42

COLUMBIA CHARDONNAY  
bright aromas of pear, green apple;  
hints of tropical fruit, sweet vanilla  
oak, washington | 34

MER SOLEIL RESERVE  
CHARDONNAY  
pineapple & citrus blossom nose,  
vanilla and white peach taste,  
california | 49

ZONIN PROSECCO  
well-balanced with a delicate  
almond note (187ml), italy | 10

BRIDLEWOOD PINOT NOIR  
raspberry, dark cherry, hints of  
caramel, toffee, floral, black pepper  
notes, california | 36

HIGHER GROUND PINOT NOIR  
rich red berries, juicy plum,  
cranberry, hints of vanilla toffee,  
toasted oak, & spice, california | 44

SEPTIMA CABERNET  
blackberries, cherry, pepper and  
vanilla, hint of mint, argentina | 33

STORYPOINT CABERNET  
rich, bold, full-bodied, notes of  
nutmeg & vanilla, california | 41

GOOSE RIDGE G3 MERLOT  
tart red and purple fruit to tannins,  
soft streak of leather, dusting of  
coffee, washington | 46

## HAPPY HOUR

DAILY 3-6PM

\$7 COCKTAILS

\$5 TAPS (6oz. wine on tap pour)

### LAMB SLIDER\*

tomato, red onion,  
cucumber dill aioli, arugula,  
feta cheese | 6

### CHICKEN TACO

buttermilk fried chicken, pico  
de gallo, tomato tarragon  
slaw, chipotle aioli | 5

### CLASSIC CHEESE PIZZA

with crushed tomato sauce  
& mozzarella cheese | 7

### FRESH CUT FRIES

choice of two dipping aioli:  
roasted red pepper, tomato  
tarragon, cucumber dill,  
or chipotle | 5

### TAVERN CHIPS

housemade parmesan chips,  
grated mozzarella & bacon | 4

### CAPRESE BRUSCHETTA

housemade mozzarella, oven roasted  
tomatoes, garlic oil, and micro basil  
on rustic sourdough drizzled with  
balsamic glaze | 6

### TUNA SLIDER\*

sashimi tuna tossed in  
poke sauce with avocado,  
pickled onions, sesame aioli,  
and sriracha mayo | 6

### FRIED CALAMARI

served with a sweet chili sauce | 7