

# CRAFT COCKTAILS

## BELLE ISLE COLD BREW

belle isle cold brew moonshine, house made cold brewed coffee, cream of coconut, half & half grand marnier, smoked cinnamon stick | 13

## GRAPEFRUIT & CUCUMBER COLLINS

effen 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 wormsalt-sugar rim & lime wheel | 12

## TIKI BOURBON SMASH

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

## TITO'S LEMONADE

tito's vodka, domaine de canton liqueur, limoncello, lemon juice, pear syrup, and ginger beer, garnished with a sugar rim, pear slice & mint sprig | 11

## PASSION FRUIT COSMO

stoli vodka, cointreau, orange juice, lime juice, passion fruit puree and mint leaf | 11

## FIG & VANILLA BEAN COSMO

stoli vanil 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

## HONEY CRISP MULE

effen apple vodka, stoli vanil vodka, cinnamon and sugar, cranberry juice, and ginger beer, finished with dried cranberries | 10

## TUACA MULE

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

## BLOOD ORANGE & RYE MULE

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

## PEACH & ORANGE BLOSSOM MULE

ketel one vodka, solerno blood orange liquor, lime juice, blood orange juice, goslings ginger beer and orange wheel | 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