

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

HIBISCUS & BERRY SANGRIA | 34

MIMOSA | 24

BLOODY MARY | 22

BEER & WINE

CRAFT BEER ON TAP

DEVIL'S BACKBONE VIENNA LAGER 5.2% ABV | 7.5

VON TRAP GOLDEN HELLES LAGER 4.9% ABV | 7.5

BAKER'S CRUST BREW PILSNER 5.3% ABV | 7

STARR HILL THE LOVE HEFEWEIZEN 5.1% ABV | 7.5

WICKED WEED NAPOLEON COMPLEX PALE ALE 5.2% ABV | 7.5

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

PORT CITY OPTIMAL WIT 4.9% ABV | 7.5

KENTUCKY BOURBON BARREL ALE 8.2% ABV | 8.5

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

DOGFISH FLESH AND BLOOD IPA 8% ABV | 8

MUSTANG SALLY BETTER ANGELS IPA 6.5% ABV | 7.5

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

LOST RHINO FACE PLANT IPA 6.8% ABV | 7.5

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

OLD OX BLACK OX RYE PORTER 5.8% ABV | 8

ALEWERKS ROTATOR | 7.5

ASK ABOUT OUR ROTATING TAPS!

WINE ON TAP

6 oz. tap pour | 9 oz. tap pour

PEREGRINE RANCH ROSÉ, california 9 | 13

LA VITE PINOT GRIGIO, italy 8 | 12

ARCHER ROOSE SAUVIGNON BLANC, chile 8 | 12

WILLIAM HILL CHARDONNAY, california 9 | 13

MACMURRAY 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 (6 oz. wine on tap pour)

HOUSE SLIDER*

new zealand beef, roasted red pepper aioli, munster, lettuce, tomato, onion, mini brioche roll | 6

CHICKEN TACO

buttermilk fried chicken, pico de gallo, tomato tarragon slaw, chipotle aioli | 4

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

house-made parmesan chips, grated mozzarella & bacon | 5

CAPRESE BRUSCHETTA

house-made mozzarella, oven roasted tomatoes, garlic oil, and micro basil on rustic sourdough drizzled with balsamic glaze | 5

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 | 6