

# CRAFT COCKTAILS

## TORCHED OLD FASHION

woodford reserve, black walnut bitters, muddled brûléed orange and torched cherry | 12

## 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

## WHITE PEACH BELLINI

smirnoff peach vodka, white peach puree and sparkling wine, finished with a lime spiral | 8

## 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

## BOURBON BRÛLÉ

bulleit rye, cointreau, domaine de canton, ginger ale, brûléed orange | 12

## HONEY CRISP MULE

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

## 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

BLOODY MARY | 22

HIBISCUS & BERRY SANGRIA | 34

MIMOSA | 24

# BEER & WINE

## CRAFT BEER ON TAP

STARR HILL THE LOVE HEFEWEIZEN 5.1% ABV | 7.5

DEVIL'S BACKBONE VIENNA LAGER 5.2% ABV | 7.5

VON TRAPP HELLES GOLDEN LAGER 4.9% ABV | 7.5

BAKER'S CRUST BREW PILSNER 5.3% ABV | 7

PORT CITY OPTIMAL WIT BELGIAN-STYLE WHITE ALE 4.9% ABV | 7.5

OLD OX ALPHA OX PALE ALE 4.5% ABV | 8

KENTUCKY BOURBON BARREL ALE 8.2% ABV | 8.5

OLD BUST HEAD VIXEN IRISH RED ALE 5.4% ABV | 8

VICTORY GOLDEN MONKEY BELGIAN-STYLE TRIPEL 9.5% ABV | 8

CROOKED RUN HEART AND SOUL IPA 7% ABV | 8

DOGFISH LIQUID TRUTH SERUM IPA 7% ABV | 8

MUSTANG SALLY BETTER ANGELS IPA 6.5% ABV | 7.5

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

SOLACE PARTLY CLOUDY IPA 7.5% ABV | 8

GREAT LAKES EDMOND FITZGERALD PORTER 6% ABV | 7.5

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

Ask about our Rotating Taps!

ANDERSON VALLEY GOSE ROTATOR | 8

BAKER'S CRUST CIDER ROTATOR | 7.5

## 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

LOUIS MARTINI CABERNET SAUVIGNON, california 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

## FOOD & DRINK SPECIALS

DAILY 3-6PM

### HOUSE SLIDER\*

new zealand beef, roasted red pepper aioli, muenster, 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

dipping aioli: roasted red pepper, tomato tarragon, cucumber dill, and chipotle | 5

### FRIED CALAMARI

served with a sweet chili sauce | 6

### 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

### TAVERN CHIPS

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