

REDS

	GLASS	BOTTLE
House Red	7	
Highlands 41 Pinot Noir, California	10	30
FC Montepulciano, California	11	33
Robert Mondavi Private Selection Cabernet Sauvignon, California	13	39
Robert Mondavi Merlot, California	12	36

WHITES

House White	7	
Barefoot Moscato, California	8	24
Barefoot Sauvignon Blanc, California	9	
Barefoot Riesling, California	8	24
Beringer, Chardonnay, California	10	
Barone Fini, Pinot Grigio, Italy	10	29
Prosecco, Sparking White, Italy	9	

BEER

DOMESTIC BOTTLES

Budweiser	4
Bud Light	4
Coors Light	4
Michelob Ultra	4

IMPORT/CRAFT/SPECIAL BOTTLES

Corona, Corona Light	5
Guinness Pub can	6
Modelo Especial, Modelo Negra	5
Stella Artois	5
Heineken	5
Heineken 0.0 non-alcoholic	5
Odoul's	4
Angry Orchard crisp apple or rose hard ciders	4
Woodchuck crisp green apple hard cider	4
Assorted flavors of hard seltzer	4

Ask your server for draft specials



THE STRAW & LIME	10
House gin, vodka or tequila with lime juice, simple syrup and club soda	
MAPLE OLD FASHIONED	14
Old Grand-Dad 100 Proof Bourbon, maple syrup, muddled brandied cherry and orange wedge with a hint of lemon and Angostura bitters, garnished with a cinnamon stick	
BLACK MANHATTAN	12
Old Overholt Rye with Amaro liqueur and bitters, served neat, with a brandied cherry	
MOSCOW MULE	9
House vodka, fresh lime juice and ginger beer, served in a copper mug	
WINTER'S FIR	10
House gin with almond, fresh basil and lemon with club soda and a fresh sprig of mint	
FRENCH 75	12
Beefeater Gin, Prosecco, fresh lemon and a touch of simple syrup	
LIQUID MARIJUANA	10
Captain Morgan Rum, Midori, Blue Curacao and Malibu combined with pineapple and a touch of sour mix	
ESPRESSO MARTINI	12
Van Gogh Double Espresso Vodka, Kahlua, Baileys and Absolut	
BREAKFAST ALL DAY	
MIMOSAS	7
Classic: Orange juice and Prosecco Berry Good: House-made berry syrup with Prosecco	
BLOODY MARY	12
House vodka with tomato juice, worcestershire, horseradish and spices, garnished with a bartender's salad (Virgin option \$8)	
SOMETHING WARM	
SPIKED APPLE CIDER	10
House bourbon and apple cider served hot	
SEASONAL HOUSE SANGRIA	9
SPECIALTY COFFEES (with choice of whipped cream)	8
IRISH / Jameson & Baileys Irish Cream	
ITALIAN / Disaronno & Amaretto	
CREAM & SUGAR / Kahlua & Rumchata	
NUTS & BERRIES / Chambord & Frangelico	