



Drinks



Created by our Mixologist Mike Walsh



Cocktails

Tai Chili-Mezcal Collins \$15

Mezcal, tai infused lemon topped with a splash of club soda.

Concord Grape Cosmo \$16

Belvedere vodka, Cointreau, lime, concord grape

Pepperoncini-tini \$16

Chopin vodka, pepperoncini brine, celery bitters

Bourbon Sidecar \$16

Knob Creek bourbon, Cointreau, lemon

Hugo Spritz \$16

St Germain elderflower, champagne, splash of lemon

Basil Gimlet \$15

Tangeray Ten gin, lime, basil infusion

Classic Bourbon Manhattan \$15

Woodford Reserve bourbon, Antica Formula Vermouth, bitters

Mocktails



Blueberry Lemon fizz \$12

Blueberry, lemon, club soda

Granny smith apple mule \$12

Granny smith apple, fever tree ginger beer, lime

Beer & Wine

Bottled Beer



Stella Artois	\$7	Labatt Blue	\$5
Miller Lite	\$5	Saranac Pale Ale	\$6
Michelob Ultra	\$5	Bud Light	\$5
Corona	\$7	Guinness Stout	\$8
Down East Organic Cider	\$8		
N/A	Athletic Brewing NA IPA	\$6	
N/A	Athletic Brewing NA Golden	\$6	



Wine by the Glass

WHITE

Pinot Grigio: Caposaldo, Italy	\$11
Sauvignon Blanc: Whitehaven, New Zealand	\$12
Chardonnay: Hess Select, California	\$12
Riesling: The Seeker, Germany	\$11
Moscato: Bartenura, Italy	\$12

BLUSH

Rose: Whispering Angel. France	\$14
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RED

Pinot Noir: Firesteed, Oregon	\$11
Malbec: Don Miguel Gascon, Argentina	\$12
Red Blend: Banfi Centine Toscana, Italy	\$14
Cabernet: Hess Select, California	\$12

