
COCKTAILS

OLD FASHIONED {11}

Bulleit, bitters, sugar, lemon, cherry

OAK AGED NEGRONI {10}

Beefeater, Campari, sweet vermouth, orange

MOSCOW MULE {9}

Tito's, ginger syrup, lime, soda

PENICILLIN {11}

Famous Grouse, ginger & honey syrup, lemon, Laphroaig Quarter Cask

AVIATION {11}

Blue Coat gin, Creme De Violette, Luxardo, maraschino, lemon

BEETLEJUICE {11}

Blue Coat Barrel Finish gin, red beets, ginger syrup, citrus, soda

CANNEBERGES {10}

Titos, elderflower liquor, spiced cranberry syrup, citrus

GIRL BYE {11}

Espolon blanco, pinot grigio, house sangria syrup, fresh lime

THE DUDE ABIDES {10}

Stoli vanilla, creme de cacao, cold pressed coffee, condensed milk

NIGHT CAP {11}

Old Overholt rye, Fernet, Cynar, creme de cacao, cold pressed coffee

RED OR WHITE SANGRIA {9/34*}

wine, blackberry brandy, orange liquor, fresh fruit **by the pitcher*

WINE

CIELO PINOT GRIGIO {8}

Veneto, Italy

OAK VINEYARDS MERLOT {8}

Sonoma, California

FAT MONK PINOT NOIR {9}

Central Coast, California

GRAYSON CELLARS CHARDONNAY {9}

Napa, California

20% GRATUITY may be added to parties of 6 or more

BEER

tart & sour

RODENBACH GRAND CRU {9}

flanders red ale

MONK'S FLEMISH SOUR {9}

flanders oud bruin

hoppy

OMISSION GLUTEN FREE PALE ALE {6}

GOOSE ISLAND IPA {6} 16oz

old standbys

MILLER LITE (4)

PBR (4) 16oz

YUENGLING LAGER (4)

CIDER

COMMONWEALTH GREGARIOUS GINGER {6}

ginger cider

COMMONWEALTH RAZZBERET {6}

tart raspberry cider

DOWN EAST UNFILTERED CIDER {6}

apple cider



HAPPY HOURS!

TUESDAY *thru*
MONDAY *thru*

FRIDAY (6-7)
FRIDAY (10-12)

(tax not included)
