

cocktails

EL DIABLO	18	TROUBLE MAKER	18
<i>Tequila Blanco, Jalapeno, Blood Orange, Lime</i>		<i>Cucumber Tito's, Strawberry Puree, Elderflower, Lime, Prosecco</i>	
SMOKE AND SPICE	18	WINTER BARREL	18
<i>Mezcal, Pineapple, Spicy Agave, Lime, Black Pepper</i>		<i>Rum, Spiced Apple, Orange, Lemon</i>	
SPRING SANGRIA	18	GUINNESS RESERVE	18
<i>Red Wine, Peach, Apple, Pear</i>		<i>Bourbon, Guinness Syrup, Bitters</i>	
GOLDEN HOUR COLLINS	18	LYCHEE DELIGHT	18
<i>Gin, Chamomile, Ginger, Honey, Elderflower, Lemon</i>		<i>Pineapple Honey Vodka, Lychee, Lemon</i>	
SPICED MANGO "THYME"		18	
<i>Jalapeno Infused Tequila Blanco, Mango Thyme Shrub, Lime</i>			

low& no alcohol

JUICY SECRET	12	BERRY INNOCENT	12
<i>Pineapple - Apple - Ginger - Lemon - Sparkling water</i>		<i>Blueberry - Mint - Lime - Sparkling water</i>	
CHAMOMULE	12	SPRITZ HAPPENS	12
<i>Chamomile - Cucumber syrup - Lime - Ginger beer</i>		<i>N/A amaro - N/A Prosecco - Bitters</i>	
.5% IPA		10	
<i>Run Wild - Athletic Brewing, CT, .5%, 12oz</i>			

birre

LAGER	10	IPA	14
<i>Peroni, Italy, 5.1%, 12oz</i>		<i>Awkward Hug, Kent Falls, CT, 6.5% 16oz</i>	
IPA	12	IPA	10
<i>Hop Anchor, Greenwich Brewing, CT, 7% 16oz</i>		<i>Sea Hag, NE Brewing, 6.2%, 12oz,</i>	
PILSNER	14	BELGIAN-STYLE WHEAT BEER	10
<i>The Hollow, Kent Falls, CT, 5% 16oz</i>		<i>Allagash White, Portland, Maine, 5.2%, 12oz</i>	

vino rosso

MONTEPULCIANO	16
<i>Valle Martello, Abruzzo, Italy</i>	
SUPER TUSCAN	18
<i>Il Poggione, Tuscany, Italy</i>	
BRUNELLO DI MONTALCINO	28
<i>Petraiolo, Tuscany, Italy</i>	
PINOT NOIR	16
<i>Chalk Hill, Sonoma Coast, California</i>	
PINOT NOIR	22
<i>Belle Glos, Central Coast, California</i>	
CABERNET SAUVIGNON	18
<i>Serial, Paso Robles, California</i>	
CABERNET SAUVIGNON	26
<i>Quilt, Wagner Family, Rutherford, California</i>	
MALBEC	16
<i>Trivento , Argentina</i>	

vino bianco

PROSECCO	16
<i>Maschio, Italy</i>	
SPARKLING	18
<i>Chandon Brut, California</i>	
ROSE	16
<i>Fleurs de Prairie, Cotes de Provence, France</i>	
PINOT GRIGIO	16
<i>Bacaro, Italy</i>	
GAVI DE GAVI	16
<i>Principessa Gavia, Banfi, Italy</i>	
SANCERRE	20
<i>Grand Fossil, France</i>	
SAUVIGNON BLANC	16
<i>The Horologist, New Zealand</i>	
CHARDONNAY	16
<i>Buehler, California</i>	
WHITE BURGUNDY	18
<i>Vignerons de Buxy, Burgundy, France</i>	

General Manager:
Arty Ahmetaj

Beverage Manager:
Chris Achten