

## COCKTAILS 18

### Rosa Maria

Rosemary Infused Vodka - Lime - Cranberry  
- Angostura

### The Healer

Bulleit Rye - Ginger - Lemon - Honey

### Nectar & Smoke

Pineapple Honey Infused Tito's Vodka -  
Mezcal - Honey - Lime

### Margarita Flight 42

Classic Margarita - Blood Orange -  
Chili-Spiced - Spiced Mango

### Sun & Vine

White wine - Rockey's - Orange -  
Lemon - Pineapple

### Soul Cycle

Gray Whale Gin - Lemon - Lime -  
Ginger Syrup - Prosecco - Pea flower

### Blood Orange Margarita

Blanco Tequila - Blood Orange Shrub -  
Lime

### Hidalgo

Mezcal - Lemon - Genepy - Habanero -  
Herb Cordial - Angostura

### Honey Verde

Ketel One - Elderflower - Honey Syrup -  
Cucumber - Lime

### Manhattan Twist

Fig-washed Woodford - Carpano Antica -  
Amaro - Orange Bitters

### Spiced Mango

Jalapeño Infused Don Julio - Mango Thyme  
Shrub - Lime

### The Garden Flame

Jalapeño Infused Don Julio - Ancho Reyes  
Verde - Herb Cordial - Pineapple - Lime

### Eastend Bloom

Raspberry-washed Beefeater Gin - Lemon -  
Lavender - Egg-white

### Lavender Bee's Knees

Tanquary - Lemon - Honey - Lavender

### Rum & Get It

Santa Teresa 1796 - Pineapple Strawberry  
Demerara - Orange Bitters

### Spring Spritz

Rockey's - Strawberry - Prosecco

### Lychee Gold

Pineapple & Honey infused Tito's -  
Lemon - Lychee

### El Chapo

Mezcal - Prickly Pear - Fresh Lime -  
Ancho Reyes - Pamplemousse

### Pina Colada

White and Dark Rum - Pineapple - Coconut  
- Lime - Clarified

### Casa De Azul 55

Clase Azul Reposado - Grand Marnier -  
Lime Juice - Agave

Margarita Monday - Eastend Margaritas \$8 - 5pm  
DJ'S Thursday Nights at 9pm  
Sunday Live Jazz Brunch 12pm-3pm

Beverage Manager: Pablo Diaz

## MOCKTAILS 14

### Golden Orchard

Pear - Apple - Ginger - Pineapple

### Mint To Be

Cucumber - Lemon - Agave - Mint

### Piña Bliss

Coconut Cream - Caramelized Pineapple

### Spritz Without The Blitz

Prosecco - Aperitivo - Orange Juice

## WINE

**Prosecco** - Val D'oca - Veneto - IT - 16

**Champagne** - Pommery - FR - 26

**Rosé** - Fleurs de Prairie - Provence - FR- 16

**Pinot Grigio** - Stemmari - Mezzocorona - IT - 16

**Gavi de Gavi** - La Scolca - Piemonte - IT- 16

**Sauvignon Blanc** - Crossings - Marlborough - NZ - 16

**Sancerre** - Grand Fossil - Loire - FR - 20

**Chardonnay** - Sea Sun - Monterey - CA - 16

**Chardonnay** - Buehler - Russian River - CA - 20

**Pinot Noir** - Banshee - Sonoma County - CA - 16

**Pinot Noir** - Benton-Lane - Willamette - OR - 20

**Malbec** - Clos de los Siete - Mendoza - AR - 16

**Super Tuscan** - Rocca Di Montemassi -Tuscany - IT - 18

**Cabernet Sauvignon** - The Wild Fighter - Alexander - CA - 18

**Cabernet Sauvignon** - Bezel - Paso Robles - CA - 22

**Modelo Especial** - Grupo Modelo 12oz can - Mex - 4.4% - 8

**Phresh NEIPA** - Alvarium Beer 16oz can - CT - 6.5% - 14

**Shruggie** 🍷 - Kent Falls IPA 16oz - CT - 6.2% - 14

**Dogs & Boats** DIPA E Beer'd Brewing 16oz - CT - 9.1% - 14

**Awkward Hug** NEIPA - Kent Falls 16oz - CT - 6.5% - 14

**Wrench** Hazy IPA - Industrial Arts 16oz - NY - 7.1 % - 14

## BEER

**High Life** - Miller Brewing 12 oz Bottle - WI - 4.2% - 8

**Peroni** Lager - Birra Peroni 12 oz Bottle - IT - 5% - 10

**Whistleville** Pils - Spacecat Brewing 16oz can - CT - 5% - 12

**Bone Dry** Hard Cider - Brooklyn Cider House - NY - 6.9% - 10

**GUINNESS** - Stout 14.9 oz - IRL - 4.1% - 14

**N/A Run Wild** IPA - Athletic Brewing - CT - 10

**N/A Two Juicy** IPA - Two Roads Brewing - CT - 10