

CLASSIC COCKTAILS

PAPER PLANE <i>Hudson whiskey - Aperol - Nonino amaro - lemon</i>	-----	\$18
SIDE CAR <i>D'usse cognac - cointreau - ime juice</i>	-----	\$18
NEGRONI <i>Aviation gin - campari - sweet vermouth - orange</i>	-----	\$18

WHISKEY SOUR <i>Yellowstone bourbon whiskey - fee foam - lemon juice - simple</i>	-----	\$16
SAZERAC <i>Basil Hayden Rye whiskey - St. George Absinthe Verte - bitters</i>	-----	\$18
PALOMA <i>Ocho plata tequila - grapefruit - club soda - lime</i>	-----	\$18

MARTINI SERVICE ----- \$18

*choice of gin or vodka in an ice bath with a chilled glass
add: gorgonzola or jalapeno stuffed olives, onions, twist (orange or lemon), tiny pickles, or Noilly Prat Extra Dry*

HOUSE COCKTAILS

CRAZY RABBIT <i>Basil Haden Bourbon, Green Chartreuse, Antica Formula, Lemon</i>	-----	\$20
SPICY SENORITA <i>Jalapeno Tequila, Lime, Orange, Agave</i>	-----	\$18
DON JOHNSON <i>Ketel One Grapefruit Rose, St. Germain, Mint, Lime</i>	-----	\$18
NAKED AND FAMOUS <i>Del Meguey Vida Mezcal, Green Chartreuse, Aperol, Lime</i>	-----	\$20

SAGE OLD FASHION <i>Blade And Bow Straight Bourbon, Sage syrup, Angostura bitters</i>	-----	\$18
STRAWBERRY ZEST <i>Tito's vodka, Limoncello, Lemon, Honey</i>	-----	\$18
SMOKY SUNRISE <i>Union Uno Mezcal, Ocho Tequila, Aperol, Lime, Pineapple, Fee foam</i>	-----	\$20
PURCHASE SANGRIA <i>Red or White wine, fresh fruit</i>	-----	\$18

NO BUZZ

RUBY ORANGE SPRITZRITA <i>Seedlip Grove 42 - Blood Orange - Lime - Agave</i>	-----	\$14
STRAWBERRY GINGER FIZZ <i>Seedlip Spice 94 - Muddle berries - Lime - Ginger beer</i>	-----	\$14
GARDEN SPRITZ <i>Seedlip Garden 108 - Mint - Cucumber- Lemon - Soda</i>	-----	\$14
N/A PILSNER <i>Good Time Brew, NY, 0.5%</i>	-----	\$ 9
N/A IPA <i>Free Wave, Athletic Brew, CT, 0.5%</i>	-----	\$ 9

RED WINE

MONTEPULCIANO <i>GioBarba "Casale" - Italy</i>	-----	\$16
SUPER TUSCAN <i>Villa Antinori - Italy</i>	-----	\$18
VALPOLICELLA RIPASSO <i>Campolieti - Italy</i>	-----	\$16
BORDEAUX <i>Chapelle de Potensac - Medoc - France</i>	-----	\$20
PINOT NOIR <i>Bourgogne - Les Genevrieries - France</i>	-----	\$16
CABERNET SAUVIGNON <i>Oberon - United States of America</i>	-----	\$18
RIOJA <i>Lopez de Haro - Spain</i>	-----	\$16

*Join Us Every Tuesday
Wine Appreciation Night
50% off All Bottles Under \$100
25% off All Bottles \$100 and Over*

Beverage Manager: Jose Ajtun Bran

BEER

LAGER <i>Cerveza Tona, Nicaragua, 4.6%</i>	-----	\$9
PILSNER <i>Scrag Mountain Pils, VT, 4.8%</i>	-----	\$14
WHITE ALE <i>Allagash White, ME 5.2%</i>	-----	\$9
DRY CIDER <i>Wit's Up, Citizen Cider, VT, 6.2%</i>	-----	\$9
IPA <i>Any Day's Haze, Beer Tree Brew, NY, 6.3%</i>	-----	\$16
DOUBLE IPA <i>Lush, Frost Beer Works, VT, 8%</i>	-----	\$16

WHITE WINE

PINOT GRIGIO <i>Bollini - Italy</i>	-----	\$16
GAVI DI GAVI <i>Franco Amoroso - Italy</i>	-----	\$16
SANCERRE <i>Grand Fossil - France</i>	-----	\$20
SAUVIGNON BLANC <i>Charles Krug - United States of America</i>	-----	\$16
CHARDONNAY <i>Louis Jadot - France</i>	-----	\$16
CHARDONNAY <i>Sonoma Cutrer - Unites States of America</i>	-----	\$18