

COCKTAILS 18

Rosa Maria Rosemary Infused Tito's - Lime - Cranberry - Angostura The Healer Bulleit Rye - Ginger - Lemon - Honey Nectar & Smoke Pineapple Infused Ketel One - Mezcal - Honey - Lime	Solstice Gray Whale Vodka - Chinola - Lime -Agave Sparkling Water. Golden Hour Pineapple Infused Ketel One - Lemon - Honey - Prosecco - Pea flower Blood Orange Margarita Volcán Blanco - Lime - Blood Orange Shrub Hidalgo Mezcal - Lemon - Genepy - Habanero - Herb Cordial - Angostura	Honey Verde Cucumber Infused Ketel One - Elderflower - Honey Syrup - Lime Manhattan Twist Fig-washed Woodinville Bourbon - 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 Kneees Tanqueray Gin - Lemon - Honey - Lavender - Hibiscus High Tide Punch Santa Teresa 1796 - Aperol - Pomegranate Grenadine - Ginger - Lime - Pineapple Summer Spritz Rockey's - Tropical Nectar - Prosecco	Pink Lychee Strawberry-washed Tito's - Lychee - Lemon - Elderflower El Chapo Dos Hombres Mezcal - Prickly Pear - Fresh Lime - Ancho Reyes - Pamplemousse Pina Colada White & Dark Rum - Pineapple - Coconut - Lime - Clarified
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MOCKTAILS 14

Golden Orchard Pear - Apple - Ginger - Pineapple Piña Bliss Coconut Cream - Caramelized Pineapple	Mint To Be Cucumber - Lemon - Agave - Mint Tropical Nectar Pineapple - Mango - Honey - Lemon
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WINE

Prosecco - Val D'oca - Veneto - IT - 16	Pinot Noir - Banshee - Sonoma County - CA - 16
Champagne - Moet & Chandon Imperial- FR - 24	Pinot Noir - Benton-Lane - Willamette - OR - 20
Rosé - Fleurs de Prairie - Provence - FR- 16	Malbec - Clos de los Siete - Mendoza - AR - 16
Pinot Grigio - Stemmari - Mezzacorona - IT - 16	Super Tuscan - Rocca Di Montemassi -Tuscany - IT - 18
Gavi de Gavi - Principessa Banfi - Piemonte - IT- 16	Cabernet Sauvignon - Wild Fighter - Alexander - CA - 18
Sauvignon Blanc - Crossings - Marlborough -NZ- 16	Cabernet Sauvignon - Bezel - Paso Robles - CA - 22
Sancerre - Grand Fossil - Loire - FR - 20	Montepulciano - Gio Barba O.V. - Abruzzo - IT - 16
Chardonnay - Buehler - Russian River - CA - 20	Chianti Classico - Querceto - Tuscany - IT- 18
White Burgundy - Cave De Lugny- Macon- FR - 18	

ELEVATED MARGARITAS

Margarita Flight \$42 Classic Margarita - Blood Orange - Chili-Spiced - Spiced Mango Casa De Azul \$55 Clase Azul Reposado - Grand Marnier - Lime Juice - Agave

BEER

Modelo Especial - Grupo Modelo 12oz can - Mex - 4.4% - 8	High Life - Lager - Miller Brewing 12 oz Bottle - WI - 4.2% - 8
Phresh NEIPA - Alvarium Beer 16oz can - CT - 6.5% - 14	Peroni - Lager - Birra Peroni 12 oz Bottle - IT - 5% - 10
Shruggie 🍷 - IPA - Kent Falls 16oz - CT - 6.2% - 14	Whistleville - Pils - Spacecat Brewing 16oz can - CT - 5% - 12
Dogs & Boats - DIPA E Beer'd Brewing 16oz - CT - 9.1% - 14	Bone Dry - Hard Cider - Brooklyn Cider House - NY - 6.9% - 10
Awkward Hug - NEIPA - Kent Falls 16oz - CT - 6.5% - 14	Guinness - Stout - IRL14.9 oz - 4.1% - 14
Wrench Hazy IPA - Industrial Arts 16oz - NY - 7.1 % - 14	N/A Run Wild - IPA - Athletic Brewing - CT - 10
	N/A Two Juicy - IPA - Two Roads Brewing - CT - 10

Margarita Mondays - Eastend Margaritas \$8 - 5pm
Tuesdays Wine Night - ½ Off Bottles Under \$100
Thursdays - DJ Night at 9pm
Sundays Live Jazz Brunch 12pm-3pm

Beverage Manager: Pablo Diaz