

HOUSE COCKTAILS \$18

DON JOHNSON
Grapefruit Vodka, Grapefruit Juice, Lime, Mint
UP IN SMOKE
Los Siete Mezcal, Jalapeno, Mango, Lime Juice
CUCUMBER COOLER
Organic Cucumber Vodka, Mint, Lime Juice
AUTUM BOTANICALS
Grey Goose Pear Vodka, Rosemary, Lemon, Honey

LUNA ROSSA
Volcan Blanco Tequila, Blood Orange, Lime, Jalapeno, Elder flower

SCARLET MULE
Tito's, Spiced Cranberry, Ginger Beer, Lime Juice
FREDDY'S OLD FASHIONED
Four Roses Bourbon, Bitters, Orange & Luxardo Cherries
HIBISCUS BLVD
Beefeater Gin, Campari, Sweet Vermouth, Hibiscus
DRAGON LADY
Roku Gin, Lychee Puree, Lemon Juice

FALL IN NC
Woodinville Bourbon, Cranberry, Lemon, Red Wine Float
FUMO DI FICO
Los Vecinos Mezcal, Fig Syrup, Lime, Grapefruit Juice
HAPPILY DIVORCED
Bulleit Bourbon, Ginger Reduction, Fresh Lemon Juice
MIAMI VICE
Raspberry Washed Belvedere, Lemon, Lavender, Fee Foam

MARGARITA BAR - BLANCO \$18 OR REPOSADO \$20
Apple Cider- Jalapeno - Blood Orange

NO BUZZ

BLUEBERRY WAVE <i>Blueberry Puree, Lime Juice, Mint, Citrus Soda</i>	-----	\$12
PARADISE PUNCH <i>Cramberry Reduction, Lime, Agave, Fever Tree Ginger Beer</i>	-----	\$12
BERRY LYCHEE SPRITZ <i>Lychee Puree, Strawberries, Lemon, Agave, Club soda</i>	-----	\$12
HIBISCUS HARVEST <i>Habiscus, Lime, Girnger, Agave, Fever Tree Ginger Beer</i>	-----	\$14
.5% IPA <i>Run Wild, Athletic Brewing</i>	-----	\$10

BEER

LAGER <i>Peroni, Italy 5% ABV</i>	-----	\$10
IPA <i>Sea Hag, NE Brewing , 12oz, 6.2% ABV</i>	-----	\$12
IPA <i>Wrench, Industrial Arts, NY, 16oz, 7.1 % ABV</i>	-----	\$14
PILSNER <i>The Hollow, Kent Falls, CT, 16oz, 5% ABV</i>	-----	\$14
WHEAT BEER <i>Allagash white, Maine, 12oz, 5.1 % ABV</i>	-----	\$10

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

RED WINE

PINOT NOIR <i>Four Graces, Willamette Valley</i>	-----	\$18
PINOT NOIR <i>Bourgogne, Côte Chalonnaise, France</i>	-----	\$16
MONTEPULCIANO <i>Valle Martello, Italy</i>	-----	\$16
SUPER TUSCAN <i>Lagone, Italy</i>	-----	\$18
NEBBIOLO <i>Ca'del baio', Italy</i>	-----	\$20
MALBEC <i>Nieto Senetiner, Argentina</i>	-----	\$16
CABERNET SAUVIGNON <i>Roth, Alexander Valley</i>	-----	\$18
BRUNELLO DI MONTALCINO <i>Petraiollo, Italy</i>	-----	\$28
CHIANTI <i>San Lorenzo, Melini, Italy</i>	-----	\$16

Beverage Manager:
Christopher Hernandez

WHITE WINE

CHAMPAGNE <i>Moet & Chandon Imperial</i>	-----	\$28
PROSECCO <i>Val D'oca, Italy</i>	-----	\$16
CHARDONNAY <i>Cambria, California</i>	-----	\$18
WHITE BURGUNDY <i>Cave De Lugny, France</i>	-----	\$16
PINOT GRIGIO <i>Cabert, Cantina di Bertiole, Italy</i>	-----	\$16
SANCERRE <i>Jean Beauvillon, France</i>	-----	\$22
SAUVIGNON BLANC <i>Gravel, New Zealand</i>	-----	\$16
GAVI DI GAVI <i>Picollo, Italy</i>	-----	\$16
ROSE <i>Whispering Angel, Provence</i>	-----	\$18
ROSE <i>Fleurs de Prairie, Cotes de Provence</i>	-----	\$16