

CRAFT COCKTAILS

NEW FASHIONED \$16

bourbon fat washed - pistachios - cardamom - angostura - orange bitters

AUTUMN PEAR OLD FASHION \$16 NA

bulleit bourbon - brown sugar - pear puree - cherry bitters - rosemary sprig

PRICKLYRITA \$14 NA

sauza - solerno - lime - prickly pear - chili oil

SMOKY LAST WORD \$15

400 conejos joven - luxardo maraschino - lemon juice - chartreuse foam

RANGPUR NEGRONI \$16 NA

tanqueray rangpur - campari - cherries vermouth - orange bitters

BLACK CHERRY MANHATTAN \$16

bulleit rye - evoo - averna - No Regrets cherry bitters

RICCARDO'S SOUR \$14

bourbon - lemon - honey - milk punch

ESPRESSO MARTINI \$16

wheatley - café lolita - clarified amaretto & baileys - Rustic Route espresso

COOL AS A CUCU \$14 NA

empress - cucumber - lime - butterfly pea tea

HONEY MINT MOSCOW MULE \$14

wheatley vodka - sweet, refreshing, unexpected

SEASONAL CRAFT COCKTAILS

please ask your server for details

NA NON-ALCOHOLIC OPTION AVAILABLE

WINE

SPARKLING

BELLE JARDIN

Blanc de Blanc Brut, France

Glass

\$10

Bottle

\$38

ROSE

LUSTIG ROSÉ

Zweigelt, Weinviertel, Austria

\$10

\$34

ALI ROSATO DONNA LAURA DRY ROSÉ

Tuscany, Italy

\$11

\$39

CHAUTEAU L' ESCARELLE DRY ROSÉ

Provance, France

\$14

\$49

WHITE

BIAGIO PINOT GRIGIO

Sicily, Italy

\$9

\$32

DIPINTI SAUVIGNON BLANC

Trentino, Italy

\$10

\$38

CROIX D CHARDONNAY

Pays d'Oc, France

\$11

\$41

PALA VERMENTINO

Sardina, Italy

\$13

\$48

LA CLEF SANCERRE

Loire Valley, France

\$52

SAN SALVATORE

Falaghina, Campania, Italy

\$45

RED

LA CAPRANERA AGLIANICO

Campania, Italy

\$11

\$40

OMRAH PINOT NOIR

Western Australia

\$10

\$37

ANDELUNA MALBEC

Andeluna Argentina

\$9

\$33

BRAMOSIA CHIANTI CLASSICO DOCG

Sangiovese, Tuscany, Italy

\$11

\$41

BONAVITA RED

Portugal

\$8

\$30

EQUOIA CABERNET SAUVIGNON

California

\$10

\$36

CHISPAS GARNACHA - SYRAH

Spain

\$8

\$30

3 PILLARS SONOMA CABERNET SAUVIGNON

Napa Valley, California

\$50

LA MONETTE BOURGOGNE ROUGE PINOT NOIR

France

\$48

SPRITZ BAR

LAVENDER SPRITZ \$14

lavender infused gin - lemon - prosecco

LEMONCELLO SPRITZ \$14

thyme infused lemoncello - st. germaine - lemon - honey - prosecco

APE BERRY SPRITZ \$14

elderberry infused aperol - prosecco

SEASONAL SPRITZ

please ask your server for details

CLASSIC COCKTAILS

RICK'S OLD FASHIONED \$14

HEMINGWAY DAIQUIRI \$13

THE BEE'S KNEES \$13

DIRTY MARTINI \$13

COSMOPOLITAN \$12

MOSCOW MULE \$14

PAPER PLANE \$13

AMARO OFFERINGS

TRY AN AMARO FLIGHT - PICK 3 FOR \$18 (1 oz each)

AVERNA \$13

caramel | juniper | rosemary

VECCHIO AMARO DEL CAPO \$13

sweet orange | licorice | juniper

SFUMATO \$12

rhubarb | smoke | berries

MELETTI \$10

violet | saffron | caramel

NONINO \$12

bitter orange | menthol | thyme

CASONI \$12

bitter orange | cardamom

MONTENEGRO \$12

sweet orange | black tea | anise

NARDIN \$12

chocolate | licorice | mint

BONOLLO \$13

sweet orange | licorice | herbal

DRAFT BEER

ABV

PERONI LAGER

\$7

5.1%

REDLAND LAGER 7 Locks Brewing

\$8

6.3%

BILLY GOAT TRALE PA SESSION 7 Locks Brewing

\$8

4.5%

SANDBAR IPA Lone Oak Brewing

\$9

7.0%

BOTTLES AND CANS

ABV

MILLER LITE

\$5

4.2%

MODELO NEGRO

\$6

5.3%

MICHELOB ULTRA

\$6

4.2%

CORONA

\$6

4.6%

MENABREA ITALIA

\$8

5.0%

SURRENDER RYE IPA 7 Locks Brewing

\$8

6.2%

HAYSTACK IPA Lone Oak Brewing

\$9

6.7%

ATHLETIC NON-ALCOHOLIC Athletic Brewing Co. NA

Rotating Selections

\$6

0.5%

SEASONAL DRAFTS & CANS - PLEASE SEE OUR DAILY SPECIALS MENU

GRAB YOUR FAVORITES TO GO! WITH ANY FOOD PURCHASE, YOU CAN TAKE HOME UP TO 1 SIX-PACK OF BEER AND 2 BOTTLES OF WINE.