DRINKS MENU

BEER

Beer on Tap Michelob Ultra

Miller Lite

Coors Light

Bud Light

Budweiser

Yuengling

Kona Wave

Jai Lai IPA

Goose Island IPA

Busch NA

\$6

IMPORTBER

\$8

Stella Artois

Heineken

Corona

SELTZER

\$6

White Claw

Truly

High Noon Vodka

High Noon Tequila



WHITE WINE

\$10

Josh Pinot Grigio

Cupcake Chardonnay

Kim Crawford Savignon Blanc

Beach Rose

FRE NA Wine

RED WINE

\$12

Robert Mondavi Cabernet

Decoy Merlot

Meiomi Pinot Noir



COCKTAIL MENU

SUMMMERTIME JAM A fizzy pop of pure enjoyment with vodka, Italian grapefruit soda, fresh lime juice and muddled basil.	\$15.95	
MULLIGAN MOJITO A refreshing blend of rum, muddled mint leaves, lime juice, simple syrup, and soda water.	\$15.95	
TEQUILA SUNRISE A vibrant cocktail featuring tequila, orange juice, and a splash of grenadine, creating a sunrise drink.	\$15.95	
BLOODY MARY A zesty brunch cocktail with spicy	\$14.95	



of tabasco OLD SMASHIONED A classic cocktail made with bourbon, bitters, simple syrup, and a twist of orange peel. TRANSFUSION \$15.95

A cocktail popsicle made with vodka, ginger ale, concord grape juice and a squeeze of lime, over ice.

NASH STYLE MULE

Exotic blend of vodka, ginger beer, lime juice, simple syrup, and fresh mint.

\$15.95

CITRUS MIMOSA Orange juice and bubbly champagne make for the perfect brunch cocktail.	\$12.95	
MARGARITA A classic favorite, the Margarita combines tequila, lime juice, and triple sec, on a salt rim.	\$12.95	
DAIQUIRI lcy blend of rum, lime juice, and simple syrup, perfect blend of sweet and tart.	\$12.95	
JOHN DALY Refreshing mix of vodka, citrus lemonade, and crisp iced tea.	\$12.95	

