



BEVERAGES

Mimosa	\$13
Bellini	\$13
Irish Coffee	\$16
Espresso Martini	\$19
Soft Drinks	\$5
Pepsi Diet Pepsi Starry Ginger Ale Birch Beer	
Unsweetened Iced Tea Pineapple Orange Cranberry Apple	
Saratoga	\$8
Still Saratoga Sparkling Saratoga	

Beer

Sam Adams American Light	\$9
Sam Adams Porch Rocker	\$9
Stella Artois	\$9
Yuengling Lager	\$9
Corona Premier	\$9
Guinness Stout	\$11

[Served 12AM – 10PM]

Please inform your server of any allergies or sensitivities. Consuming raw or undercooked ingredients may increase your risk of foodborne illness. A 20% gratuity is included in the final bill.

Paupack Cream Ale	\$12
New Trail Hazy IPA	\$12
Heineken 0.0	\$8

WINES BY THE GLASS

Bubbles

Acinum Prosecco, Italy	\$13
Biutlful, Cava, Brut Rose, Spain	\$16
Cuvee 89, Brut Sparkling Wine, NM, USA	\$14

White

Sean Minor, Chardonnay, CA, USA	\$12
DeLoach Chardonnay, Russian River Valley, CA, USA	\$20
Pike Road, Pinot Gris, Willamette Valley OR, USA	\$14
Luisa, Pinot Grigio, Italy	\$18
Spy Valley, Sauvignon Blanc, New Zealand	\$17
Mulderbosch, Chenin Blanc, South Africa	\$12
Washington Hill, Reisling, WA, USA	\$10
Casamaro Verdejo, D.O Rueda, Spain	\$10

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Rosé

Le Provencal Rose \$15

Red

Guido Berta Barbera D'asti, Piedmont, Italy \$18
Ocnautic Paso Robles, San Martin, CA \$16
Castoro, Merlot, Paso Robles CA, USA \$20
Twenty Rows, Cabernet Sauvignon, Napa Valley, CA, USA \$25
Chateau Platon, Bordeaux, France \$17
Seance, Pinot Noir, CA, USA \$15
Feudio d ;Santa Trisa, Frappato, Sicily, Italy \$16
Browne Heritage, Cabernet Sauvignon, WA, USA \$15
Faustino, Rioja \$12

Cocktails

Rose Sangria \$23
Rose Wine, Elderflower, Lychee, Fresh Fruit.
Cold Brew Carajillo \$23
Tequila, Licor 43, Fresh Cold Brew, Lemon Twist.

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Abstinence Spritz	\$12
Non-Alcoholic Blood Orange Spirit, Sparkling Cider, Mineral Water.	
Olivet Martini	\$18
Ketel One, Olive Oil Washed Beefeater, Noilly Prat Dry Vermouth, Olive Juice, Blue Cheese Stuffed Olive.	
The Swiftwater Manhattan	\$18
Maker's Mark, Antica Carpano Sweet Vermouth, Black Walnut Bitters, Absinthe Rinse, Woodford Reserve Cherry.	
Charlie's Angel	\$18
Grey Goose, Cointreau, Fresh Lime Juice, St Germain, Orange Bitters, Cranberry Juice, Charred Orange Slice.	
Vincent's Old Fashioned	\$18
Woodford Reserve, Demerara Sugar, Black Walnut Bitters, Orange Peel, Espresso, Woodford Reserve Cherry.	
Olivet Espresso Martini	\$19
Vanilla Vodka, Café Liquor, Fresh Espresso, Chocolate Bitters.	
Pocono Mountain Mule	\$18
Faber Orange Vodka, Ginger Beer, Fresh Lime Juice, Burning Rosemary Sprig.	
Dante's Inferno Margarita	\$18
Casamigos Jalapeño Tequila, Cointreau, Fresh Lemon & Lime Juice, Fresh Jalapeños, Black Lava Salt.	

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Mocktails

Cara's Sunrise Spritz	\$12
Orange Juice, Grenadine, Lemon Lime Soda, Cocktail Cherry.	
Lemon FauxDrop	\$12
Lemon, Pineapple, Ginger, Mint.	
Cloving Thyme	\$12
Clove, Ginger, Thyme, Pineapple, Club Soda, Fresh Ground Pink Peppercorn.	
Lavender Lemonade	\$12
Lavender, Ginger, Cranberry, Lemonade.	
No-Groni	\$12
Pomegranate, N/A Bitters, Fresh Lemon Juice, Mineral Water.	
Zero Proof Espresso Martini	\$12
Vanilla, Espresso, Condensed Milk, Chocolate.	

Flights

Negroni Experience	\$36
Beefeater Gin, Antica Carpano Sweet Vermouth, Campari.	
Boulevardier	
Woodford Reserve, Antica Carpano Sweet Vermouth, Campari.	
Sbagliato	
Prosecco, Antica Carpano Sweet Vermouth, Campari.	

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WINES BY THE BOTTLE

Bubbles

Beautiful Brut Rose Cava, Spain \$74

Dry and Vibrant with Raspberry, Rose Petals and Refreshing Acidity.

Costamolino Vermentino, Sardinia, Italy \$14

Fresh and Clean with Almond Notes, Bouffants, Sancerre Citrus Zest, Dry, Crisp, Clean.

White

Bouffants Sauvignon \$36

Spy Valley, Sauvignon Blanc, Marlborough, New Zealand \$54

Zesty, Tropical, with Grassy Freshness.

Emile Beyer Gewurztraminer \$25

Casamaro Verdejo, D.O Rueda, Spain \$48

Crisp, Aromatic.

Gewurztraminer, Alaces, France \$58

Bold, Floral, Notes of Rose Petal, Leche, Ginger.

Rosé

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Red

Faustino Rioja, Rioja Alavesa, Spain	\$45
Oak Aged, Smooth, and Fruity.	
Le Sughere di Frassinello, Red, Maremma, Tuscany	\$95
Structured, Expressive, Blending Sangiovese and Bordeaux Varietals with Dark Fruit and Spice.	
Castoro, Merlot, CA, USA	\$66
Supple and Fruit-Driven, with Blackberry, Cocoa, and Soft Tannins.	
Twenty Rows, Cabernet Sauvignon, CA, USA	\$80
Concentrated and Smooth, Delivering Cassis, Vanilla, and Toasty Oak.	
Seance, Pinot Noir, CA, USA	\$66
Silky and Aromatic, Showing Red Cherry, Clove, and Earthy Notes.	
Oceanic Paso Robles, San Martin, CA	\$54
Lush and Opulent, Offering Blueberry, Cocoa, and a Smooth, Creamy Texture.	

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