

# FROM OUR BAR

## SPECIALTY DRINKS

### MANDARIN ORANGE MARTINI

Tito's gluten-free vodka, artisan mandarin simple syrup & lemon 7.00

### GINGER GIN FIZZ

Seagram's gin, homemade ginger simple syrup, lime and soda water 7.00

### BLUE MARGARITA

El Jimador silver tequila, Blue Curacao, fresh lime juice and sour 7.00

### BITE THE BULLEIT

Bulleit rye, triple sec and ginger ale 7.50

### ELDERFLOWER MARTINI

Tito's gluten-free vodka, St. Elder elderflower liquor, simple syrup & lemon 7.50

### LEMON GINGER MARTINI

Stoli Citrus vodka, homemade ginger simple syrup & lemon 7.50

### NEW FASHION

Crown Royal, Disaronno amaretto simple syrup, angoštura bitters & muddled orange 8.00

## BEERS

### BOTTLED BEERS & CIDERS

Budweiser, Bud Light 3.50  
Mad Tree Psychopathy IPA 4.50  
Northcoast Scrimshaw Pilsner 4.50  
Northcoast PranQster Belgian Ale 6.00  
Lefthand Brewery Nitro Milk Stout 5.00  
Original Sin Hard Cider 4.25  
Wyder's Pear Cider 4.25  
Steigl Grapefruit Radler 5.00

### NON ALCOHOLIC BEERS

St. Pauli Girl 4.50  
Einbecker 4.50

## WINES

### RED WINES

BY THE GLASS—BY THE BOTTLE

Viña Borgia Garnacha, Spain 6.50—26.00  
Avanti Pinot Noir, Italy 6.75—27.00  
Chapoutier Belleruche Rose 6.75—27.00  
Bodini Malbec, Argentina 7.25—29.00  
Carnivor Cabernet, California 7.50—30.00  
CMS Red Blend, Washington 7.50—30.00  
Bridlewood Pinot Noir 29.00  
Seven Falls Merlot, Washington 30.00  
Guigal Côtes du Rhône 32.00  
Chiarlo Barbera d'Asti 33.00

### WHITE WINES

BY THE GLASS—BY THE BOTTLE

Bosco Pinot Grigio 6.50—26.00  
Butterfield Chardonnay 6.75—27.00  
Pannonica White Blend, Austria 7.00—28.00  
Starborough Sauvignon Blanc 7.25—29.00  
Trullo Riesling 2013 Rheinhessen 7.25—29.00  
Louis Jadot Macon-Villages Chardonnay 29.00  
Chateau St. Michelle Chardonnay 7.50—30.00

### SPARKLING WINES

Maschio Prosecco split 8.50  
Mumm Brut Prestige Champagne split 10.75  
Col Dorato Prosecco, Italian Extra Dry 29.00