



COCKTAIL MENU

Summer Classics

Margarita, Mule, or Mojito \$12

-Available in: Lime, Strawberry, Blueberry, or Guava
Substitute Mezcal for Tequila for a Smoky Twist-

Paloma \$13

Hibiscus, or Pomegranate

MaiTai \$14

Specialty Cocktails

Pear Flower Martini \$13

Grey Goose La Poire, St. Germain, Grapefruit Juice, Lemon Juice and
Simple Syrup

Blueberry Negroni \$13

Empress Gin, Luxardo Bitter Bianco, Sweet Vermouth, Blueberry syrup

Blackberry Rye Smash \$12

Fresh Muddled Blackberries and Basil, simple syrup, Rittenhouse Rye,
Splash of Soda

Smoked Old Fashioned \$13

Mezcal rinsed rocks glass, fresh orange muddled with Luxardo Cherries,
Orange bitters, Cointreau and Bulleit Rye, Splash of Soda

Lost Plane \$13

Gosling's Black Seal Rum, Aperol, Montenegro, Fresh Squeezed Lemon
Juice

Spritz

Classic Aperol Spritz \$12

Lavender Lemonade Spritz \$12

Dessert Cocktails

Espresso Martini \$12

Crème Brûlée Martini \$12

Chocolate Martini \$12

Lemon Drop \$12

ASK FOR OUR COCKTAILS AS MOCKTAILS

WINE MENU

By The Glass

Reds

St Francis Cabernet	\$11
William Hill Merlot	\$12
Butternut Pinot Noir	\$12
Mark West Pinot Noir	\$11
Ruffino Chianti	\$12
Bodega Malbec	\$10
Black Ink Red Blend	\$8

Whites

Caposaldo Pinot Grigio	\$10
Talbott Chardonnay	\$12
Pacific Rim Riesling	\$10
Nobilo Sauvignon Blanc	\$10
Caposaldo Rose	\$12
Maison Saleya Rose	\$12
CK Mondavi White Zinfandel	\$8

By The Bottle

Reds

Louis Martini Cabernet	\$68
Belnero Toscana	\$60
Saldo Zinfandel	\$55

Whites

Franciscan Chardonnay	\$39
Fleurs de Prairie Rose	\$45
Glenora Vidal Blanc Ice Wine	\$25

Sparkling

LaMarca Prosecco	\$10
LaMarca Rose Prosecco	\$10