



## SPECIALTY COCKTAILS

### CHAMPAGNE COCKTAIL 12

*Prosecco | Honey Infused Syrup | Gensing Shrub | Lychee*

### JAPANESE OLD FASHIONED 18

*Suntory Toki | Kuru Sato Ginger Syrup | Bitters*

### WHOA BLACK BETTY 12

*Bombay Sapphire East | Crème de Mure  
Lemon | Heavy Cream*

### CC NEGRONI 17

*Coconut Beefeater | Coffee Infused Carpano Antica | Campari*

### HIGH PROSPECTS 12

*Bourbon | Honey Syrup | Lemon | Black Walnut Bitters*

### KING'S CROSS 16

*Beefeater Gin | Lillet Blanc | Amaro Nonino  
Plymouth Sloe Gin Bitters | Elemakule Tiki Bitters*

### LAST WORD 19

*Beefeater Gin | Luxardo | Green Chartreuse | Lime*

### TEQUILA OLD FASHIONED 14

*Reposado Tequila | Lime | Agave  
Jalapeno Tincture | Bitters*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



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## BEER & WINE

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### DRAFT BEERS

*Sapporo* \$7

*Kirin Ichiban* \$7

*Terrapin Hopsecutioner IPA* \$12

*Yuengling* \$7

*Virginia Brewing Company Free Verse IPA* \$8

*O'Connor ODIS Dry Irish Stout* \$8

### NON-DRAFT CARBONATED BEERS

*Deschutes Black Butte Porter* \$8

*Orion* \$8

*Bold Rock Apple Cider* \$7

*O'Conner El Guapo* \$8

*Heineken* \$7

*Heineken 0.0 (Non-Alcoholic)* \$8

*Modelo Especial* \$7

*Miller Light* \$6

*Samuel Adams Boston Lager* \$7

*Stella Artois* \$7

*Bravazzi - Grapefruit* \$8

*Bravazzi - Blood Orange* \$8

### SPARKLING BY THE GLASS

*Dr Loosen Sparkling Riesling, Mosel Germany* \$11

*Bisol Jeio, Prosecco Brut, Italy* \$11

*Laurent Perrier Brut La Cuvee Champagne* \$30

### WHITE WINES BY THE GLASS

*Terra d' Oro, Chenin - Viognier, Clarksburg, CA* \$10

*BR Cohn Chardonnay, Russin River, CA* \$14

*Maso Poli, Pinot Grigio, Terentino, Italy* \$14

*Martin Codax, Rais Baixas, Albarino, Spain* \$11

*Chateau La Freynelle, Sauvignon Blanc, Bordeaux Blanc, France* \$10

*William Hill, Sauvignon Blanc, North Coast, CA* \$11

*Joel Gott Pinot Gris, Willamette Valley, OR* \$10

### RED WINES BY THE GLASS

*San Polo, Rubio, Super Tuscan, Montalcino, Toscana Italy* \$13

*Alexander Valley Vineyards, Cabernet Sauvignon, Estate Grown, CA* \$15

*Willamette Valley, Whole Cluster Pinot Noir, OR* \$18

*Silk & Spice, Blend, Portugal* \$9

*Shatter, Cote Catalanes Grenache, Languedoc - Roussillon, France* \$14

*Klinker Brick Winery, Old Vine Zinfandel, Lodi, CA* \$15