

Beer🐾Wine🐾Spirits

BEER & HARD CIDER

ON TAP	ABV	PRICE	BOTTLES / CANS	ABV	PRICE
Avery Brown Ale	5.5%	6	Bud	5.0%	3.50
Blue Moon Belgian White	5.4%	6	Bud Light	4.2%	3.50
Cider (<i>rotating - ask your server</i>)		6	Coors Banquet	5.0%	3.50
Founders All Day IPA	4.7%	6	Coors Light	4.2%	3.50
Fullsteam Paycheck Pilsner	4.5%	4	Corona Extra	4.6%	4
Laconia Ale Works Red Dog Lager	5.1%	6	Corona Premier	4.0%	4
Laconia Ale Works (<i>rotating - ask your server</i>)		6	Michelob Ultra	4.4%	3.75
New Belgium Mountain Time	4.4%	4	Miller Lite	4.2%	3.50
Pacifico	4.4%	4	Stella Artois	5.0%	4
Talladega Light	4.2%	4	White Claw (<i>ask your server for flavors</i>)	5.0%	4
Voodoo Ranger Juicy Haze IPA	7.5%	6	GF Non-Alcoholic (<i>ask your server</i>)		4
Yuengling	4.5%	4	GF Keef CBD, 10mg (<i>chef's choice</i>)		6

🐾WHITE WINES & BUBBLES

Chardonnay, <i>Bogle, CA</i>	7 / 26
Chardonnay, <i>Wente, CA</i>	10 / 36
Moscato, <i>Ca'Bianca, Italy</i>	9 / 32
Pinot Grigio, <i>Stemmari, Sicily</i>	7 / 26
Riesling, <i>Shelton Vineyards, NC</i>	7 / 26
Sauvignon Blanc, <i>LaGalope, France</i>	9 / 32
Sauvignon Blanc, <i>Skyleaf, New Zealand</i>	8 / 28
Prosecco	10 / 36

🐾RED WINES

Bordeaux, <i>Chateau Montcabrier, France</i>	10 / 36
Cabernet Sauvignon (<i>Hillside</i>), <i>Juggernaut, CA</i>	11 / 37
Cabernet Sauvignon, <i>Liberty School, CA</i>	9 / 32
Malbec, <i>La Puerta Alta, Argentina</i>	9 / 32
Merlot, <i>Bogle, CA</i>	7 / 26
Petit Syrah, <i>Bogle, CA</i>	7 / 26
Pinot Noir (<i>Russian River</i>) <i>Juggernaut, CA</i>	10 / 36
Red Blend, <i>The Walking Fool, Caymus, CA</i>	14 / 42
Red Blend, <i>Bogle Phantom, CA</i>	10 / 36
Old Vine Zinfandel, <i>Bogle, CA</i>	7 / 26

🐾SPIRITS

SPECIALTIES \$12

- Blackberry & Mintonic**
Beefeater Gin, Blackberry Purée, Mint, Lemon & Agave.
Topped with tonic and garnished with Mint & Lemon.
- Spiced Rum Harvest**
Captain Morgan, Cranberry Bitters.
Topped with Coke & garnished with a cranberry and lime skewer.
- Aperol Paloma**
Aperol, Patron Tequila & Grapefruit Juice. Garnished with a lime.
- Hot Honey Manhattan**
Woodford Reserve, Hot Honey & Sweet Vermouth.
Garnished with Luxardo cherry skewer.
- Fig for a Queen**
Deep Eddy Cranberry Vodka, Housemade Fig & Vanilla Syrup with a touch of lemon juice.
Topped with Club Soda and garnished with gold flakes.
- Airport Espresso Martini**
Vanilla Vodka, Van Gogh Espresso Vodka, fresh brewed coffee.
Garnished with 3 coffee beans.
- Fallen Leaves Sangria**
Red Wine, Cointreau, Licor 43, Cranberry Juice with fresh cranberries, oranges & a cinnamon stick.
Garnished with an edible leaf.

PREMIUMS \$14

- La Flama Blanca (IYKYK)**
Don Gato Tequila, El Corizon Purée (passionfruit, blood orange & pomegranate purée), Agave, and Fresh Lime Juice. Garnished with a flamed orange and jalapeños.
- Salted Caramel Martini**
Rumchata, Caramel Vodka & splash of cream.
Salted caramel rim.
- Apple Butter Mule**
Licor 43, Titos, Apple Butter Simple Syrup and Ginger Beer. Garnished with apple slices.
- Autumn Spiced Old Fashioned**
Makers Mark, Housemade Autumn Spice Syrup, and Walnut Bitters. Garnished with a flamed cinnamon stick & orange.
- Practical Midnight Margaritas**
Casamigos Tequila, Lavender Bitters, Blackberry Puree, Agave, Pomegranate Juice, Fresh Lime Juice.
Garnished with rosemary.

MOCKTAILS

- Cookies & Creme \$5**
Chocolate milk & whipped cream.
Topped with Oreos
- Pomegranate Tonic \$5**
Pomegranate Juice, Splash of OJ.
Topped with tonic. Garnished with lime.
- Apple Cider Mule \$5**
Apple Cider & Ginger Beer.
Garnished with a cinnamon stick
- Hot Apple Cider \$3**
Garnished with cinnamon stick
- Hot Chocolate \$3**
Topped with marshmallows