

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
Laconia Ale Works Red Dog Lager	5.1%	6	Corona Extra	4.6%	4
Laconia Ale Works (<i>rotating - ask your server</i>)		6	Corona Premier	4.0%	4
Lost Province Pink Velvet Raspberry Wheat	4.8%	6	Dos Equis Amber	4.7%	4
Lost Province Firelink Munich Helles	5.3%	6	Michelob Ultra	4.4%	3.75
Pacifico	4.4%	4	Miller Lite	4.2%	3.50
PBR	4.7%	3	Stella Artois	5.0%	4
Voodoo Ranger Juicy Haze IPA	7.5%	6	Tigma App State American Light Lager	4.2%	4.50 (16oz)
Yuengling	4.5%	4	GF White Claw (<i>ask your server for flavors</i>)	5.0%	4
			Non-Alcoholic: <i>Mich Ulta Zero or Stella Artois N-A</i>		4

🐾WHITE WINES & BUBBLES

Chardonnay, <i>Bogle</i> , CA	7 / 26
Chardonnay, <i>Wente</i> , CA	10 / 36
Moscato, <i>Ca’ Bianca</i> , Italy	9 / 32
Pinot Grigio, <i>Stemmari</i> , Sicily	7 / 26
Riesling, <i>Shelton Vineyards</i> , NC	7 / 26
Sauvignon Blanc, <i>LaGalope</i> , France	9 / 32
Sauvignon Blanc, <i>Dog Point</i> , Marlborough	10 / 36
Prosecco	10 / 36

🐾RED WINES

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

🐾SPIRITS

SPECIALTIES \$12

- Brown Sugar Sage Paloma**
Casamigos, Housemade Brown Sugar-Sage Syrup, Grapefruit Juice, Splash of Lime Juice. Topped with Sage Leaf.
- Apricot Blood Orange Martini**
Ketel One Oranje, Housemade Apricot Simple Syrup, Squeeze of Lemon, Splash of Blood Orange Purée. Garnished with an Orange Wheel.
- Boozy Mandarin Lemonade**
Smirnoff, St-Germain, Lemonade & Splash of Mandarin Purée. Garnished with Lemon & Clementine.
- Blood Orange Margarita**
Don Gato Tequila, Blood Orange Purée, Lime Juice, Agave. Garnished with Orange Slice.
- Vanilla Pear Gin Fizz**
Gin, Squeeze of Lemon, Prosecco, Housemade Vanilla & Pear Syrup. Topped with Candied Ginger.
- Winter Aperol Spritz**
Aperol, Prosecco, Pomegranate Juice. Topped with Club Soda Garnished with Pomegranate Arils and Orange.
- Cranberry Spiced Mule**
Captain Morgan, Splash of Lime Juice, Cranberry Juice, Ginger Beer. Garnished with Lime.

PREMIUMS \$14

- Maple & Thyme Whiskey Sour**
Bulleit, Orange Bitters, Housemade Maple-Thyme Syrup, Sour Mix. Topped with Thyme.
- Maple Walnut Manhattan**
Woodford, Sweet Vermouth, Walnut Bitters and Orange Bitters, Maple Syrup. Garnished with Flamed Orange Peel.
- Limoncello Margarita**
Limoncello, Casamigos, Lime Juice, Agave. Garnished with Lemon
- Clementine Creamsicles**
21 Seeds Valencia Tequila, Cointreau, Mandarin Purée, Coconut Milk, Agave. Topped with Clementines.
- White Chocolate Pistachio Martini**
Vanilla Vodka, Mozart White Chocolate Liqueur, Pistachio Liqueur. Garnished with Pistachios



MOCKTAILS \$5

- Lemorange Tonic**
Housemade Lemon Simple Syrup, Orange Bitters, Tonic. Garnished with Orange & Lemon
- Pear & Vanilla Hot Apple Cider**
Hot Apple Cider, Housemade Pear & Vanilla Simple Syrup. Garnished with Cinnamon Stick.
- Winter Spiced Orange Fizz**
Housemade Maple-Thyme Simple Syrup, Orange Juice, Ginger Ale. Garnished with Star Anise.
- Pomegranate Sparkler**
Pomegranate Juice, Splash OJ, Soda Water Garnished with Pomegranate Arils
- Salted Caramel Hot Chocolate**
Hot Chocolate. Garnished with Whipped Cream & Salted Caramel