

DRINK MENU

Wines

Glass \$7.75 Bottle \$25.00

White Wine

Fontera Sauvignon Blanc

Citrus fruits and melon mixed with mineral notes. On the palate it is fresh and lively, with good persistence and pleasant fruity finish.

Fontera Chardonnay

Very fruit-forward with notes of pear, apricot and lime. Dry finish with good, balanced acidity.

Red wine

Centine Rossi Di Toscana

A very easy drinking Tuscan red with a youthful and intense fruit palate.

Frontera Merlot

Elegant and well rounded character with aromas of berries and coca.

Frontera Pinot Noir

Aromas of wild cherries, black currants and a touch of licorice. Well balanced fresh fruit flavors.

Draft Beers

Stella Artois	\$6.50
Modelo	\$6.50
Blue Moon	\$6.50
Pony Pilsner	\$6.50
Half Acre American Lager	\$6.50
Anti Hero	\$6.50
Revolution Brewing IPA	\$6.50
Son of Juice	\$6.50
Maplewood Brewing Hazy IPA	\$6.50
Begyle Blone Ale	\$6.50
Begyle Brewing Blonde Ale	\$6.50
2 Town Ciderhouse	\$6.50
Pineapple (Seasonal)	\$6.50
Saving Gracie (Gluten Free)	\$7.00
Hinterland Hazy IPA	\$7.00
Corona Extra (Bottle)	\$5.50
Miller Lite (Bottle)	\$4.50
PBR (16oz Can)	\$3.75

Non Alcohol

Fountain Drink	\$3.10
Coke, Diet Coke, Sprite, Orange Fanta, Pink lemonade, Raspberry Iced tea	\$3.10
Fresh Brewed Iced Tea	\$3.10
San Pellegrino	\$3.30
Orange, Blood Orange, Lemon, Grapefruit	

Seltzers

Topo-Chico: Ask Server for Flavors	\$5
White Claw: Ask Server for Flavors	\$5

Sangria

Glass \$7.75 . . . 30 oz carafe \$22.50
60 oz pitcher \$35.00

White Sangria

Sparkling white wine, fresh fruit, triple sec and a kiss of brandy.

Red Sangria

Merlot, fresh fruit, triple sec, and a kiss of brandy and a splash of soda water

Cocktails

Paloma

Vida Mezcal or Don Julio blanco \$13
Freshly muddled grapefruit, limes, dash of salt topped off with squirt and salted rim

Margarita

Tequila blanco, house made simple syrup, and fresh lime juice and a Tajin rim \$10
Want it spicy? Tell your server!

Signature Margarita

Don Julio Blanco, freshly squeezed lime and orange juice, agave nectar \$13
shaken and served with a Tajin rim

Tarragon-Hibiscus Gintini

Hendricks gin with fresh lime juice and tarragon-hibiscus nectar shaken and served in a martini glass \$13

Mojito

Maplewood white rum, fresh mint, house made simple syrup and soda water \$13
Garnished with mint leaves

Classic Daiquiri

Maplewood Rum with house made simple syrup, and fresh lime juice shaken and strained \$13

Old Fashioned

Bulliet bourbon, old-fashioned bitters, house made simple syrup with an orange peel \$13

Espresso Martini

Grey Goose Vodka, Kahlua licor, and Espresso garnished with three espresso beans \$13

Coffee	\$3.50
Espresso	\$2.99
Latte	\$3.75
Stella Artois Liberte 0% alc	\$5.50

Well Drinks \$8

Tequilla/Mezcal

Casa Amigo Blanco	\$13
Casa Amigo Reposado	\$14
Casa Amigo Anejo	\$15
Patron Silver	\$12
Patron Reposado	\$13
Patron Anejo	\$14
Don Julio 1942 Blanco	\$14
Don Julio Primavera Reposado . . .	\$25
Don Julio 1942 Anejo	\$30
Corzo Silver	\$12
Corzo Reposado	\$13
El Mayor Anejo	\$14
Partida Anejo	\$14
Vida Mezcal	\$14
Dos Hombres Mezcal	\$14

Gin

Bombay Sapphire	\$10
Tanqueray London Dry	\$10
Hendricks	\$12

Vodka

Absolut	\$9
New Amsterdamn	\$9
Titos	\$10
Kettle One	\$10
Finlanda	\$10
Grey Goose	\$12

Cognac

Hennessy	\$12
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Whiskey/Burbon

Jim Beam	\$9
Jack Daniels	\$10
Early Times	\$10
Dewar White	\$10
Jameson	\$11
Southern Comfort	\$11
Crown Royal	\$11
Bulleit Burbon	\$12
Bulleit Rye	\$12
Crown Royal Black	\$12