

SPECIALTY DRINKS - \$9

Balsamic Chill

Bulliet Bourbon, cherry balsamic glaze, cranberry juice, and splash of ginger beer.

Holiday Sangria

Red wine, Luxardo syrup, and apple cider.

Coconut Margarita

Jose Cuervo Silver Tequila, coconut puree, triple sec, agave, and white cranberry juice.

Aperol Spritz

Aperol, Lunetta Prosecco, soda water, and orange slice.

Club Russian

Deep Eddy Vodka, Kahlua, all spice syrup, and egg nog.

Blackberry Collins

Beefeater Gin, elderflower liquor, muddled mint and blackberries, simple syrup, and soda water.

Limoncello Mojito

Caravella Limoncello, Cruzan Rum, muddled mint and lemon, simple syrup, and soda water.

CRUSHES - \$7

Orange

Orange vodka, triple sec, fresh squeezed orange juice, and splash of lemon lime soda.

Grapefruit

Grapefruit vodka, triple sec, fresh squeezed grapefruit juice, splash of lemon lime soda.

Coconut

Three Olives Coconut Water Vodka, triple sec, coconut puree, pineapple juice, splash of soda water.

Cherry

Cherry vodka, triple sec, Luxardo syrup, and splash of soda water.

Key Lime

Citrus vodka, vanilla vodka, triple sec, fresh lime juice, and splash of lemon lime soda.

MARTINIS - \$10

Lychee Martini

Beefeater Gin, muddled lychee, elderflower liqueur, lychee juice.

Manhattan

Bulleit Bourbon, sweet vermouth, and dash of bitters.

Big Dirty

Ketel One Vodka, blue cheese olives, lemon twist, and olive juice.

Raspberry Cosmo

Three Olives Raspberry Vodka, triple sec, fresh lime juice, raspberry puree, and splash of cranberry juice.

Snowflake

Deep Eddy Vodka, blue curacao, coconut puree, pineapple juice with a coconut flake rim.

COFFEE DRINKS - \$8**Irish Coffee**

Jameson Irish Whiskey, Ryan's Irish Cream Liqueur, coffee, whipped cream with crème de menthe drizzle.

Nutty

Frangelico, Ryan's Irish Cream Liqueur, coffee, and whipped cream.

Chocolate Covered Cherry

Godiva Chocolate Liqueur, cherry vodka, coffee, whipped cream, and topped with Luxardo syrup.

Boozy

Paul Masson Brandy, Kahlua, Grand Marnier, sugar, coffee, whipped cream with an orange peel.

WINES**Chardonnay**

House - \$5	Benziger Sonoma - \$7	J Lohr River Stone - \$10
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Pinot Grigio

House - \$5	Spasso - \$7	Santa Margherita - \$10
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Sauvignon Blanc

Cape Mentelle - \$7	Kim Crawford - \$10	
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Assorted White

White Zinfandel - \$5	14 Hands Rose - \$7	J Lohr Riesling - \$7
Fish Eye Moscato - \$5	Lunetta Prosecco - \$7	

Cabernet

House - \$5	Callaway - \$7	J Lohr - \$10
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Merlot

House - \$5

Callaway - \$7

Assorted Reds

Altos Del Plata Malbec - \$7

19 Crimes Red Blend - \$7

Canon XIII Pinot Noir - \$10

Sangria

Beso Del Sol White - \$5

Beso Del Sol Red - \$5

DRAFT BEER

Blue Moon	\$4.75
Coors Light	\$4.25
Dogfish IPA	\$6.25
Fin City	\$6.25
Miller Lite	\$4.25
Sam Seasonal	\$5.25
Yacht Club Lager	\$4.25
Yuengling	\$4.25

BOTTLED BEER

Bud Light	\$4.50
Budweiser	\$4.50
Coors Light	\$4.50
Corona Light	\$5.25
Dogfish 60 Minute IPA	\$6.50
Heineken	\$5.25
White Claw	\$5.25
Michelob Ultra	\$4.75
Miller Lite	\$4.50
Natural Light	\$3.00
Stella Artois	\$5.25
Yuengling	\$4.75
Heineken N/A	\$5.25

**Menu items and pricing is subject to change.*