

# Cocktails



<b>Aperol Spritz</b> Aperol, Prosecco, Soda Water <i>the italian afternoon classic</i>	10
<b>Best in Show</b> Absolut Vodka, St-Germain, Strawberry, Juniper, Soda Water <i>dressed up for a night out</i>	11
<b>Spanish G &amp; T</b> Fords Gin, Rosemary, Grapefruit Zest, Tonic <i>the spanish afternoon classic</i>	10
<b>Daiquiri</b> Cana Brava Rum, Lime, Sugar <i>no blenders, just happiness</i>	11
<b>El Diablo</b> El Jimador Blanco Tequila, Lime, Cassis, Ginger Beer <i>spicy and lightly sweet</i>	10
<b>Coin Toss</b> Plymouth Gin, Dry Vermouth, Regan's Orange Bitters <i>a martini the way it was meant to be</i>	11
<b>Mahalo &amp; Mahogany</b> Maker's Mark Bourbon, Cardamom, Coconut, Fee's Old Fashioned Bitters <i>an elegant and surprising old fashioned</i>	12
<b>Stinger</b> Pierre Ferrand 1840 Cognac, Crème de Menthe, Mint <i>grandma would be proud of you</i>	11

# Draft Beer

<b>Foothills Brewing</b> Hoppyum IPA, NC	6
<i>well-rounded traditional IPA</i>	
<b>New Realm</b> Metralla Light Lager, GA	6
<i>local light lager, crisp and bright</i>	
<b>Pontoon</b> Hazy River IPL, GA	5
<i>hoppy local Helles lager</i>	

# Packaged Beer

<b>Anchor</b> Steam Beer, CA	6
<i>classic San Francisco brew with a hint of maltiness</i>	
<b>Gate City</b> Copperhead Amber Ale, GA	6
<i>malty with just enough hops to balance</i>	
<b>Harpoon</b> UFO White, MA	6
<i>wheat beer brewed with coriander and orange peel</i>	
<b>Second Self</b> Maverick & Gose, GA	6
<i>sour, salty, strange, delicious</i>	
<b>Miller</b> High Life, WI	3
<i>live the high life</i>	
<b>Peroni</b> Nastro Azzurro Euro Lager, IT	6
<i>classic European lager</i>	
<b>Southbound</b> Mountain Jam Lager, GA	6
<i>local, light, sessionable</i>	

# Wine by the Glass

# Coffee & Tea & Etc.

## WHITE

	5oz / 7oz
<b>Pascal Jolivet</b> Attitude Sauvignon Blanc Sancerre, France <i>lemon, green apple, kiwi, and minerality</i>	11/15
<b>Principessa</b> Gavia di Gavi, Cortese, Gavi, Italy <i>fruit forward pineapple and apple</i>	11/15
<b>Domaine Bousquet</b> Gaia White Blend Tupungato, Argentina <i>concentrated apple, pear, lime, and slight sweet acidity</i>	8/12
<b>The Hess Collection</b> Shirttail Ranches Chardonnay Monterey County, California <i>bright citrus, tropical flavors, crisp acidity, and a hint of oak</i>	9/13

## RED

<b>Chalk Hill</b> Pinot Noir, Sonoma Coast, California <i>strawberry, cherry, &amp; forest floor with vanilla undertones</i>	13/18
<b>Paul Jaboulet</b> Aîné Parallèle 45, Grenache & Syrah Blend, Côtes du Rhône, France <i>wild berries, white pepper, lavender, cherries, and incredibly juicy</i>	10/14
<b>Allegrini</b> Palazzo Della Torre Red Blend Veronese, Italy <i>light hints of raisins, vanilla, black pepper, cloves and cinnamon</i>	11/15
<b>McManis Family Vineyards</b> Cabernet Sauvignon Napa, California <i>blueberry, blackberry, black cherry, and a hint of smoke and mocha</i>	9/13

<b>Batdorf &amp; Bronson</b> Regular or Decaf	2 / 2.5
Iced Coffee	2.5 / 3
Cold Brew	4
Espresso	3
Macchiato	3 / 4
Americano	2.5 / 3
Cappuccino	3 / 4
Latte	3 / 4
Mocha	3.5 / 4.5

## TEAS

<b>Numi Organic Tea</b>	5
<i>Aged Earl Grey, Chocolate Pu-erh, Orange Spice, Gunpowder Green, Chamomile Lemon, Rooibos</i>	
Matcha	4.50
Spicy Chai	4.50
Turmeric Tonic	4.50

## COLD DRINKS

Iced Tea	4.50
Lemonade	4.50
Arnold Palmer	4.50
Fresh Juice	4.50