

Cocktails

Aperol Spritz Aperol, Prosecco, Soda Water <i>the italian afternoon classic</i>	10
Best in Show Absolut Vodka, St-Germain, Strawberry, Juniper, Soda Water <i>dressed up for a night out</i>	11
Spanish G & T Fords Gin, Rosemary, Grapefruit Zest, Tonic <i>the spanish afternoon classic</i>	10
Daiquiri Cana Brava Rum, Lime, Sugar <i>no blenders, just happiness</i>	11
Negroni on Tap Beef Eater Gin, Campari, Sweet Vermouth <i>the immortal apéritif</i>	12
El Diablo El Jimador Blanco Tequila, Lime, Cassis, Ginger Beer <i>spicy and lightly sweet</i>	10
Coin Toss Plymouth Gin, Dry Vermouth, Regan's Orange Bitters <i>a martini the way it was meant to be</i>	11
Mahalo & Mahogany Maker's Mark Bourbon, Cardamom, Coconut, Fee's Old Fashioned Bitters <i>an elegant and surprising old fashioned</i>	12

Draft Beer

Bud Light Lager, MO 5 <i>crisp, classic</i>
Tucker Pilsner, MO 5 light, balanced, refreshing
SweetWater G-13 IPA, GA 6 happy, dank, and delicious
Packaged Beer
Anchor Steam Beer, CA 6 <i>classic San Francisco brew with a hint of maltiness</i>
Gate City Copperhead Amber Ale, GA 6 <i>malty with just enough hops to balance</i>
Harpoon UFO White, MA 6 <i>wheat beer brewed with coriander and orange peel</i>
Hi-Wire Bed of Nails, Brown Ale NC 6 <i>an American ode to traditional English bron</i>
Miller High Life, WI 3 <i>live the high life</i>
Peroni Nastro Azzurro Euro Lager, IT 6 <i>classic European lager</i>
Southbound Mountain Jam Lager, GA 6 <i>local, light, sessionable</i>

Wine by the Glass

WHITE

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

ROSE

Castels Des Maures Rose Provence, France dried herbs, passion fruit, and berries	9/13/40
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RED

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

5oz / 7oz

Coffee & Tea & Etc.

Batdorf & Bronson 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
Add a Shot of Espresso	1.5

TEAS

Numi Organic Tea Aged Earl Grey, Chocolate Pu-erh, Orange Spice, Gunpowder Green, Chamomile Lemon, Rooibos	5
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COLD DRINKS

Iced Tea	4.50
Lemonade	4.50
Arnold Palmer	4.50
Fresh Juice	4.50
Fountain Soda	3