

White Wines

Pinot Grigio, Pighin, Italy

\$11

Riesling, St. Urbans-Hof, Mosel, Germany

\$11

Sauvignon Blanc, Craggy Range, New Zealand

\$11

Chardonnay, Hess, Napa Valley, California

\$10

Chardonnay, Hartford Court, Russian River Valley,
California 2016

\$15

Chardonnay, BV Coastal Estates, California

\$9

Bubbles

Prosecco, Caposaldo, Italy

\$10

Moet & Chandon Champagne Brut Imperial

\$16

Rose

La Vieille Ferme, Côtes du Ventoux, France

\$9

Mirival, Côtes de Provence, France

\$15

Red Wines

Pinot Noir, La Crema, Monterey, California

\$12

Merlot, Alexander Valley Vineyards, California

\$11

Cabernet Sauvignon, BV Coastal Estates, California

\$9

Cabernet Sauvignon, Buehler Vineyard, California

\$11

Domestic Beers

Coors Light, Colorado

\$7

Bud Light, Missouri

\$7

Blue Moon, Colorado

\$7

Sam Adams Lager, Boston

\$7

Imported Beers

Stella Artois

\$8

Heineken

\$8

Corona

\$7



Specialty Cocktails

Moscow Mule | \$10

*Tito's Vodka, Ginger, Agave,
Lime & Ginger Beer*

Watermelon Spicy

Margarita | \$10

*Milagro Tequila, Cointreau, Fresh
Pressed Watermelon, Muddle
Jalapeno, Agave & Lime*

Spiked Pea Flower

Lemonade | \$10

*Smirnoff Vodka, Fresh Lemonade,
Limoncello & Pea Flower*

Strawberry Dark & Stormy | \$10

*Premium Dark Rum, Freshly
Muddled Strawberry &
Ginger Beer*

Watermelon Sangria | \$10

*Dry White Wine, Fresh Citrus,
Vodka & Cointreau*

Blackberry Basil

Old Fashioned | \$10

*Bulleit Bourbon, Agave, Freshly
Muddled Blackberry & Basil,
House Made Bitters,
Orange Peel*