

Cocktails

Stirred & Boozy

Prebatched and Served Ice Cold

Extra Dry House Martini \$15

Belvedere or Tanqueray 10.

Noilly Prat Dry Vermouth. Lemon Twist/Blue Cheese Olives

House Manhattan \$15

Woodford's Reserve. Carpano Antica Sweet Vermouth. Angostura Bitters

Old Fashioned \$13

Woodford's Rye. Demerara. Cherry. Bitters. Orange

Vanilla Negroni \$13

Bombay Sapphire. Campari. Vanilla Carpano Antica Sweet Vermouth

Cool & Refreshing

Cape Codder No. 2 \$13

Triple 8 Cranberry Vodka. Clear Creek Cranberry Liqueur. White Cranberry. Lime. Cranberry Bitters.

Raspberry Buck \$13

Makers. Lemon. Raspberry. Honey. Bitters. Ginger Beer

Hibiscus Mule \$13

Hibiscus-infused Tito's. Hibiscus Syrup. Lime. Ginger Beer

Offseason Planters \$13

Goslings Dark. Orange Curacao. Allspice. Lime. Demerara. Bitters

Fruity and Sour

Harvest Moon \$13

Applejack. Abricot. Benedictine. Lemon. Honey

Autumn Sour \$13

Makers. Pear. Lemon. Almond. Cinnamon

Berry Spritz \$13

Triple 888 Blueberry. Lemon. Hibiscus. Prosecco

El Diablo \$15

Casamigos Reposado. Cassis. Lime. Ginger Beer

After-Dinner

Espresso Martini \$14

888 Vanilla. Mr. Black Espresso. Cold Brew Espresso

Spiked Hot Coffee \$13

Appleton Rum. Benedictine. Sherry. Amaretto. Coffee. Whipped Cream. Honey. Nutmeg

Hot Toddy \$13

Makers. Honey. Lemon. Hot Water

Wines

Glass / Bottle

Chardonnay

Cave de Lugny, <i>Macon Lugny</i>	12 / 40
La Crema, <i>Monterey</i>	13 / 45
Jordan, <i>Russian River</i>	18 / 65
Domaine Laroche 1er Cru, <i>Chablis</i>	90
Mayacamas, <i>Napa Valley</i>	90

Sauvignon Blanc

Kono, <i>New Zealand</i>	10 / 35
Silverado, <i>Napa Valley</i>	13 / 45
Fourniere Pere & Fils, <i>Sancerre</i>	16 / 60
Cloudy Bay, <i>New Zealand</i>	60
Pascal Jolivet, <i>Sancerre</i>	70

Pinot

Kris Pinot Grigio, <i>Italy</i>	12 / 40
Acrobat Pinot Gris, <i>Oregon</i>	40
Santa Margherita Pinot Grigio, <i>Italy</i>	60

Other Whites

Ch. Respide Bordeaux Blanc, <i>France</i>	12 / 40
La Cana Albarino, <i>Spain</i>	12 / 40
Domain Pichot Chenin Blanc, <i>Vouvray</i>	40

Sparkling

Zonin Prosecco, <i>Italy</i> (187 ml)	8
Brut, Roederer Estate, <i>California</i>	45
Cleto Chiarli, "Organic" Lambrusco	45
Lucien Abrecht, Brut Rose, <i>Alsace</i> (375 ml)	25

Rosé

Whispering Angel, <i>Cotes de Provence</i>	14 / 50
Minuty, <i>Cotes de Provence</i>	16 / 60

Cabernet Sauvignon

Joseph Carr, <i>Paso Robles</i>	10 / 40
Beringer "Knights Valley", <i>Napa</i>	16 / 60
Austin Hope, <i>Paso Robles</i>	70
Chateau Tour Pibran, <i>Pauillac</i>	80
Jordan, <i>Alexander Valley</i>	90

Pinot Noir

Kings Ridge, <i>Willamette Valley</i>	13 / 45
Route Stock, <i>Sonoma Coast</i>	16 / 60
Villebois Menetou Salon, <i>Loire Valley</i>	50
La Crema, <i>Russian River</i>	75
Penner-Ash, <i>Willamette Valley</i>	90

Merlot

Rodney Strong, <i>Sonoma</i>	12 / 40
Chateau Vignot, <i>Bordeaux</i>	60
Duckhorn, <i>Napa Valley</i>	60

Other Reds

Kaiken Malbec, <i>Argentina</i>	10 / 35
Scarpeta Barbera, <i>Piedmont, Italy</i>	12 / 40
Antinori Montepuciano DOCG, <i>Italy</i>	60
Penfolds Shiraz Bin 28, <i>S. Australia</i>	60
Solitude Chateauneuf du Pape, <i>Rhone</i>	80

House Wines

Chardonnay, Pinot Grigio, Cabernet	8
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Bottles/Cans

Budweiser	5	Cambridge Flower Child IPA	6.5
Bud Light	5	Cisco Gripah	6
Coors Light	5	Naukabout Double IPA	9
Michelob Ultra	5	Cape Cod Red	8
Stella Artois	6	Von Trapp Pilsner	6
Corona Extra/Light	6	Shipyard Pumpkin	6
Guinness	7	Sam Adams Oktoberfest	6
Kronenburg Blanc	7	Haufbrau Dunkel	7
Lagunitas IPA	6	High Noon Cherry/Pineapple	8
Dogfish 60 Min	6		