**Cocktails**

**Stirred & Spirit Forward**
(Prebatched Served Ice Cold)

- **Dry Kettel Martini $16**
  - Ketel Vodka, Noilly Prat, Dry Vermouth, Olives or Twist

- **Old Carribean $14**
  - Plantation Dark, Plantation Pineapple

- **Grandma’s Tea $14**
  - Maker’s infused orange spiced tea. Lemon, Honey, Peach

- **Lavender Collins $14**
  - Empress Gin, Lavender, Lemon, Seltzer

- **Summer G&T $14**
  - Hendricks, Q Elderflower Tonic, Cucumber

- **Painkiller $14**
  - Diplomatico, Orange, Pineapple, Coconut

- **Bellini $14**
  - Peach, Peach Liquor, Peach Bitters, Prosecco

- **Mudslide $13**
  - Bailey’s, Kahlua, Vodka, Frozen

**Highballs & Collins**

- **Paloma $14**
  - Espolon Patron Pineapple, Maliga Yezal, Ancho Reyes, Triple Sec, House Sour, Mango

- **Cape Codder No. 2 $14**
  - Nantucket Cranberry Vodka, Cranberry Liquor, Lime White Cranberry

- **Hurricane $14**
  - Hibiscus infused Tito’s, Hibiscus Syrup, Ginger Beer, Lime

**Tropical & Fruity**

- **Planter’s Punch $14**
  - Plantation Dark, Benedictine, Lemon, Orange, Pineapple

**Spritz**

- **Rhubarb Fizz $14**
  - Tito’s, Strawberry Rhubarb, Lemon, Sparkling Rose

**Dessert**

- **Espresso Martini $15**
  - Nantucket Vanilla Vodka, Mr Black Espresso Liquor, Cold Brew Espresso

**Wine**

<table>
<thead>
<tr>
<th>Chardonnay</th>
<th>Glass / Bottle</th>
<th>Cabernet Sauvignon</th>
<th>Glass / Bottle</th>
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</thead>
<tbody>
<tr>
<td>Cave de Lugny, Macon Lugny</td>
<td>12 / 45</td>
<td>Joseph Carr, Paso Robles</td>
<td>12 / 45</td>
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<tr>
<td>La Crema, Monterey</td>
<td>13 / 45</td>
<td>Beringer “Knights Valley”, Napa Valley</td>
<td>16 / 60</td>
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<tr>
<td>Jordan, Russian River</td>
<td>18 / 65</td>
<td>Austin Hope, Paso Robles</td>
<td>70</td>
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<tr>
<td>Mayacamas, Napa Valley</td>
<td>90</td>
<td>Chateau Launde, St Julien, Bordeaux</td>
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<tr>
<td>V&amp;S Morey Santenay Les Hates Blanc, Burgundy</td>
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<td>Jordan, Alexander Valley</td>
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<tr>
<td>Joseph Drouhin 1er Cru Mont de Milieu, Chablis</td>
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<table>
<thead>
<tr>
<th>Pinot Noir</th>
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<th>Pinot Noir</th>
<th>Glass / Bottle</th>
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<tbody>
<tr>
<td>Kings Ridge, Willamette Valley</td>
<td>13 / 45</td>
<td>Belle Glon, Santo Rita Hills</td>
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<tr>
<td>La Crema, Russian River</td>
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<td>Penner-Ash, Willamette Valley</td>
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<tr>
<td>Domaine Chanson Santenay 1er Cru, Burgundy</td>
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<thead>
<tr>
<th>Merlot</th>
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<th>Glass / Bottle</th>
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<tbody>
<tr>
<td>Decoy, Sonoma</td>
<td>12 / 40</td>
<td>Duckhorn, Napa Valley</td>
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<tr>
<td>Grand Barrall Lamarzarre Figeac, St Emilion</td>
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<table>
<thead>
<tr>
<th>Other Reds</th>
<th>Glass / Bottle</th>
<th>Other Reds</th>
<th>Glass / Bottle</th>
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<tbody>
<tr>
<td>Finca Decero Malbec, Argentina</td>
<td>12 / 45</td>
<td>Badia A Coltibuono, Chianti Classico, Italy</td>
<td>14 / 50</td>
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<tr>
<td>Penfolds Shiraz Bin 28, S Australia</td>
<td>60</td>
<td>Jean Descombes Morgon, Beaujolais</td>
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<tr>
<td>Solitude Chateauauneuf du Pape, Rhone</td>
<td>88</td>
<td>Podere Brizulo Brunello di Montalcino, Italy</td>
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<table>
<thead>
<tr>
<th>Beer</th>
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<tr>
<td>Budweiser</td>
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<td>Laguminas IPA</td>
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<tr>
<td>Bud Light</td>
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<td>Dogfish 60 Min</td>
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<tr>
<td>Coors Light</td>
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<td>Cigar City Jai Alai</td>
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<tr>
<td>Michelob Ultra</td>
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<td>Cisco Gripah</td>
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<td>Stella Artois</td>
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<td>Nauahhoub Double IPA</td>
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<td>Corona Extra/Light</td>
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<td>Kona Big Wave</td>
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<tr>
<td>Guinness</td>
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<td>Cape Cod, Blonde</td>
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<tr>
<td>Kronenburg Blanc</td>
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<td>Sam Summer Ale</td>
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<tr>
<td>Dragon Stout</td>
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<td>High Noon Pineapple</td>
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<tr>
<td>Piloner Urquell</td>
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<td>Leinenkugel Summer Shandy</td>
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