


Wine List

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| House Wines by the Glass | 6.00 | |
| White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon | | |

Rosés

| | Glass | Bottle |
|--|-------|--------|
| Domaine La Colombe Rose, <i>Provence, France</i> | 8.50 | 35.00 |
| Meiomi Rose, CA | 12.00 | 48.00 |

Whites

| | Glass | Bottle |
|--|-------|--------|
| Kung Fu Girl Riesling, <i>Washington State</i> | 8.00 | 32.00 |
| Ruffino Moscato, <i>Veneto, Italy</i> | 9.00 | 37.00 |
| Stella Pinot Grigio, <i>Umbria, Italy</i> | 6.25 | 25.00 |
|  Picpoul De Pinet, <i>Languedoc, France</i> | 7.25 | 27.00 |
| Banfi Le Rime Pinot Grigio, <i>Tuscany, Italy</i> | 7.00 | 26.00 |
| Kris Pinot Grigio, <i>Trentino-Alto Adige, Italy</i> | 9.00 | 37.00 |
| Kim Crawford Sauvignon Blanc, <i>Marlborough, New Zealand</i> | 9.25 | 37.00 |
| Matua Sauvignon Blanc, <i>Marlborough, New Zealand</i> | 10.00 | 40.00 |
| Wente Morning Fog Chardonnay, <i>North Coast, CA</i> | 9.50 | 37.00 |
| Simi Chardonnay, <i>Sonoma, CA</i> | 9.75 | 38.00 |

Beer List


Domestic

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| Bud, Bud Light, Miller Lite, Michelob Ultra, Yuengling | All 3.50 |
| Narragansett Lager 5.0 ABV, New England | 2.50 all day |

Craft:

| | |
|--|------|
| Blue Moon Belgium White Ale 5.4 ABV, <i>Golden, CO</i> | 4.50 |
|  Holy City Washed Out Wheat 5.3 ABV, <i>Charleston, SC</i> | 5.00 |
| Westbrook White Thai 5.0 ABV, <i>Mt. Pleasant, SC</i> | 5.50 |
| Anderson Valley Seasonal Gose 4.2 ABV, <i>Boonville, CA</i> | 5.50 |
| Sierra Nevada Tropical Torpedo IPA, 6.7 ABV, <i>Chico, CA</i> | 5.50 |
| Westbrook One Claw Rye Pale Ale 5.5 ABV, <i>Mt. Pleasant, SC</i> | 5.50 |
|  River Rat Broad River Red Ale 5.3 ABV, <i>Columbia, SC</i> | 5.00 |
| Bell's Two Hearted IPA 7.0 ABV, <i>Kalamazoo, MI</i> | 5.50 |
| Cigar City Brewing Jai Alai IPA, 7.5 ABV, <i>Tampa, FL</i> | 5.50 |
|  Ballist Point Sculpin IPA 7.0 ABV, <i>Miramar, CA</i> | 5.50 |

Sparkling

| | Glass | Bottle |
|---|--------|---------|
|  Mionetta Prosecco, <i>Veneto, Italy</i> | \$7.25 | \$27.00 |
| Cristalino Brut Cava, <i>Penedes, Spain</i> | \$6.75 | \$26.00 |

Reds

| | Glass | Bottle |
|--|-------|--------|
| Trinity Oaks Pinot Noir, <i>1 bottle 1 tree, CA</i> | 6.75 | 26.00 |
| Due Torri Pinot Noir, <i>Venezie, Italy</i> | 8.00 | 32.00 |
| MDZ Malbec, <i>Mendoza, Argentina</i> | 7.00 | 26.00 |
| El Portillo Malbec, <i>Mendoza, Argentina</i> | 7.50 | 28.00 |
|  Meiomi Pinot Noir, CA | 11.00 | 42.00 |
| The Velvet Devil Merlot, <i>Washington State</i> | 7.50 | 28.00 |
|  Flaco Tempranillo, <i>Madrid, Spain</i> | 6.25 | 25.00 |
| Irreverent Red Blend, <i>Murcia, Spain</i> | 7.50 | 28.00 |
| Seven Falls Rapids Red, <i>Washington State</i> | 7.75 | 35.00 |
| Josh Cabernet Sauvignon, <i>North Coast, CA</i> | 9.75 | 38.00 |
| Rodney Strong Cabernet Sauvignon, <i>Sonoma, CA</i> | 10.00 | 40.00 |
|  Tormaresca Neprica, <i>Puglia, Italy</i> | 7.75 | 35.00 |
| Tormaresca Primitivo, <i>Salento, Italy</i> | 10.00 | 40.00 |
| Caposaldo Chianti DOCG, <i>Tuscany, Italy</i> | 7.00 | 27.00 |

Import:

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|---|------|
| Strongbow Gold Cider, GLUTEN FREE, 5.0 ABV, <i>England</i> | 5.50 |
|  Stiegl Radler Lager & Grapefruit Soda | |
| 2.5 ABV, <i>Austria</i> 16oz can | 5.50 |
| Corona Extra 4.6 ABV, <i>Mexico</i> | 4.00 |
| Peroni Nastro Azzurro Lager 4.7 ABV, <i>Italy</i> | 4.50 |
| Stella Artois Lager 5.2 ABV, <i>Belgium</i> | 4.50 |
| Guinness Draught 14.9oz 4.4 ABV, <i>Ireland</i> | 5.50 |

Join us every Tuesday
from 6pm to 9pm for
Tunes on Tuesdays!


Margaritas

Classic Margarita 100% blue agave tequila, fresh lime and agave shaken and served on the rocks with a salted rim 7.00

Spicy Grapefruit Margarita fresh squeezed ruby red grapefruit and cayenne pepper muddled with agave nectar and shaken with blue agave tequila served with a sugared rim 8.00

Strawberry Margarita 100% blue agave tequila, strawberry puree and fresh lime served on the rocks 7.50

Cilantro & Mint Margarita fresh cilantro, mint and lime muddled with agave nectar and served on the rocks with blue agave tequila 8.00


 **Pomarita** fresh lime muddled with agave nectar and shaken with blue agave tequila and Pom juice and served with a sugared rim 8.00


Mojitos & Mules

Classic Mojito fresh mint and lime muddled with sugar, shaken with white rum and topped with soda 7.00


Strawberry Mojito fresh mint and lime muddled with sugar and strawberry puree, shaken with white rum and topped with soda 7.50

Cucumber Mojito cucumber vodka with muddled lime and mint topped with Fresca 7.50

 **Grapefruit Mojito** Finlandia Grapefruit vodka with sugar-muddled fresh ruby red grapefruit and mint topped with Fresca 8.00

 **Pomegranate Mojito** Pomegranate vodka shaken with fresh mint and lime muddled with sugar and topped with Pom juice 7.50

Moscow Mule vodka and Gosling's ginger beer garnished with fresh mint and a lime \$6.50

 **Cucumber Mule** cucumber vodka and Gosling's ginger beer garnished with fresh mint and a lime 7.00

Poma-Mule Pomegranate vodka and pom juice topped with Gosling's ginger beer and garnished with fresh mint & a lime 7.00

Kentucky Mule Bourbon and Gosling's ginger beer garnished with fresh mint and a lime 6.50


Dark & Stormy Cruzan Rum and Gosling's ginger beer served with a lime wedge 6.50

New Classics

Peach Bellini Peach Puree and Prosecco 7.50

White Sangria by the glass 7.25

Red Sangria by the glass 7.25


 **St. Fresca** Finlandia grapefruit vodka and St. Germaine elderflower liqueur topped with Fresca 7.00

Strawberry Moonshine Lemonade Refreshing and sweet, firefly strawberry moonshine and lemonade 6.50

Whiskey Cocktails


Irish Ginger Jameson Irish whiskey, Gosling's ginger beer and a lime wedge 7.00


Whiskey Smash bourbon shaken with fresh sugar-muddled mint and lemon topped with a splash of soda 7.50

 **Elder Fashioned** St. Germaine elderflower liqueur, bourbon, angostura bitters topped with soda and served with an orange slice 8.00

Jameson Almond Old Fashioned Jameson Irish whisky, Disaronno amaretto and a splash of blood orange bitters served on the rocks with an orange twist 8.00

Martini Menu

 **Elderflower Martini** St. Germaine elderflower liqueur, Bombay gin, Cinzano dry vermouth and lime juice served with a wedge of lime 8.00

 **Lemon Basil Martini** Svedka Citron vodka, fresh lemon and basil with a splash of soda shaken and served with a sugared rim 7.50

Blood Orange Martini Solerno blood orange liqueur, Grand Marnier, lime juice and sour mix served with an orange twist 8.00

Pomegranate Cosmo Pomegranate vodka and fresh lime with a splash of Pom juice 8.00

Spirit Free Specialties

23.5oz San Pellegrino sparkling water 5.00

12oz Can Fresca 2.25