


## Wine List

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

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:

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