


Wine List

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

Rosés

 Gazela Vihno Verde Rose, *Minho, Portugal* \$6.00 \$24.00
Domaine La Colombe Rose, *Provence, France* \$8.50 \$35.00
M. Chapoutier Bila-Haut Rose, *Pay d'Oc, France* \$9.50 \$38.00




Whites

Ruffino Moscato, *Veneto, Italy* \$9.00 \$37.00
Pacific Rim Selenium Dry Riesling, *Columbia Valley, WA* \$7.50 \$28.00
Stella Pinot Grigio, *Umbria, Italy* \$6.25 \$25.00
 Banfi Le Rime Pinot Grigio, *Tuscany, Italy* \$7.00 \$26.00
Kris Pinot Grigio, *Trentino-Alto Adige, Italy* \$9.00 \$37.00
Kim Crawford Sauvignon Blanc, *Marlborough, New Zealand* \$9.25 \$37.00
 Ferrari Carano Fume Blanc, *Sonoma, CA* \$9.75 \$38.00
Hob Nob Chardonnay, *CA* \$7.50 \$28.00
Peirano Estate Vineyards Chardonnay, *Lodi, California* \$8.50 \$35.00
Simi Chardonnay, *Sonoma, CA* \$9.75 \$38.00
Meiomi Chardonnay, *Russian River, CA* \$10.00 \$40.00



Beer List

Domestic All \$3.50
Bud, Bud Light, Miller Lite, Michelob Ultra, Yuengling

Craft:

Leinenkugel Shandy 4.2 ABV, *Chippewa Falls, WI* \$4.50
Blue Moon Belgium White Ale 5.4 ABV, *Golden, CO* \$4.50
 Holy City Washed Out Wheat 5.3 ABV, *Charleston, SC* \$5.00
Westbrook White Thai 5.0 ABV, *Mt. Pleasant, SC* \$5.50
Westbrook One Claw Rye Pale Ale 5.5 ABV, *Mt. Pleasant, SC* \$5.50
Highland Gaelic Amber Ale 5.8 ABV, *Asheville, NC* \$5.25
 River Rat Broad River Red Ale 5.3 ABV, *Columbia, SC* \$5.00
River Rat Hazelnut Brown Ale 5.4 ABV, *Columbia, SC* \$5.00
Bell's Two Hearted IPA 7.0 ABV, *Kalamazoo, MI* \$5.50
Lagunitas IPA 6.2 ABV, *Petaluma, CA* \$5.00
 Ballist Point Sculpin IPA 7.0 ABV, *Miramar, CA* \$5.50
Dogfish Head 60 Minute IPA 6.0 ABV, *Rehoboth Beach, DE* \$5.00
Holy City Pluff Mud Porter 5.5 ABV, *Charleston, SC* \$5.00


Sparkling

 Mionetta Prosecco, *Veneto, Italy* Glass \$7.25 Bottle \$27.00
 Cristalino Brut Cava, *Penedes, Spain* \$6.75 \$26.00
Nicolas Feuillate Champagne, *Champagne, France*
Bottle Only \$63.00

Reds

Trinity Oaks Pinot Noir, 1 bottle 1 tree, CA Glass \$6.75 Bottle \$26.00
Five Rivers Pinot Noir, Santa Barbara, CA \$7.25 \$27.00
MDZ Malbec, *Mendoza, Argentina* \$7.00 \$26.00
El Portillo Malbec, Mendoza, Argentina \$7.50 \$28.00
 Meiomi Pinot Noir, *CA* \$11.00 \$42.00
 Flaco Tempranillo, *Madrid, Spain* \$6.25 \$25.00
Los Dos Grenache + Syrah Blend, Campo de Borja, Spain \$6.75 \$26.00
 Delas Cote Du VENTOUX, *Rhone Valley, France* \$7.50 \$28.00
Alias Cabernet Sauvignon, CA \$7.00 \$26.00
Josh Cabernet Sauvignon, North Coast, CA \$9.75 \$38.00
Rodney Strong Cabernet Sauvignon, Sonoma, CA \$10.00 \$40.00
14 Hands Stampede Red Blend, Columbia Valley, WA \$8.75 \$34.00
Villa Pozzi Nero d'Avola, Sicily, Italy \$6.75 \$26.00
 Tormaresca Neprica, *Puglia, Italy* \$7.75 \$35.00
Caposaldo Chianti DOCG, Tuscany, Italy \$7.00 \$27.00

Import:

 Stiegl Radler Lager & Grapefruit Soda
2.5 ABV, *Austria* 16oz can \$5.50
Corona Extra 4.6 ABV, *Mexico* \$4.00
Peroni Nastro Azzurro Lager 4.7 ABV, *Italy* \$4.50
Stella Artois Lager 5.2 ABV, *Belgium* \$4.50
Guinness Draught 14.9oz 4.4 ABV, *Ireland* \$5.50
Clausthaler Lager NON-ALCOHOLIC, *Germany* \$5.00

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

Happy Hour Daily 4:30 -7

\$4.00 House Wine & House Liquor | \$2.50 Domestic Beers normally \$3.50

5 Cocktails for \$5.00 each Choose From: Peach Bellini, Strawberry Moonshine Lemonade, Moscow Mule, Cucumber Mule or Kentucky Mule


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

 **Cucumber Basil Gimlet** Fresh Basil, cucumber & lime muddled with sugar shaken with gin and topped with soda \$8.00


Scotty Dog Scott's fav! Finlandia grapefruit vodka & freshly squeezed ruby red grapefruit served on the rocks with a salted rim \$7.00

Bees Knees Gin with fresh squeezed lemon and house made honey simple syrup, topped with Fresca \$7.75

 **Honey Bee** Cruzan spiced rum, fresh squeezed lemon and house made honey simple syrup, topped with Fresca \$7.75

Juanita Rossa Blue agave tequila, angostura bitters, San Pellegrino Aranciata Rossa and a squeeze of lime \$6.75

Italian Screwdriver House vodka and San Pellegrino Aranciata Rossa with a slice of orange \$6.75

 **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

Jack Honey Lemonade Jack Daniels Tennessee Honey and lemonade \$6.50


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

Milky Way Martini vanilla vodka, Godiva chocolate liqueur, Bailey's Irish cream and a splash of milk shaken and topped with chocolate shavings \$8.00

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

Spirit Free Specialties

12oz San Pellegrino Aranciata Rossa \$3.00

23.5oz San Pellegrino sparkling water \$5.00

12oz Can Gosling's Ginger Beer \$3.00

12oz Can Fresca \$2.25