



bar menu

COCKTAILS

- Atta Boy- Bourbon, Green Chartreuse, Grenadine, Lemon 13
- Bee's Knees- Gin, Lemon, Honey 11
- Captain Sparrow- Tequila, Chili Liqueur, Honey, Lime 12
- Cucumber Chill**- Vodka, Cucumber, Lemon, Sugar 12
- Garden of Eve**- Gin, Carrot, Yellow Chartreuse, Lime, Ginger 13
- Neo-Cafe**- Vodka, Grenadine, Lemon 11
- Painkiller- Rum Blend, Coconut, Pineapple, OJ, Orgeat++, Falernum 13
- Pink Panther- Tequila, Yellow Chartreuse, Grenadine, Lime 13
- Saddle Candy**- White Rum, Strawberry, Orgeat++, Lemon 12
- Slamhattan- Bourbon, Slow & Low, Montenegro, Bitters 12
- St. Elder Spritz- Elderflower, Chambord, Bubbles 13

** Can be made as mocktail

++ contains nuts

WINE

- Cabernet Sauvignon, Carmenet, California 10/38
- Cabernet Sauvignon, Montes Alpha, Chile 16/55
- Pinot Noir, Cono Sur, Chile 11/42
- Malbec, Abrasado, Argentina 10/38
- Red Blend, Simply..., Washington 11/42
- Chardonnay, Lapis Luna, California 11/42
- Pinot Grigio, Santi, Italy 11/42
- Sauvignon Blanc, Pebble Cove, New Zealand 11/42
- Moscato, Luccio, Italy 11/42
- Rosé, Marius, France 10/38
- Sparkling Rose, Segura Viudas, Spain 10
- Prosecco, Torresella, Italy 10/38

BEER

- Black Bird Cider Semi Dry
- Black Bird Cider Semi Sweet
- Blue Moon
- Coors Light
- Dogfish Head 60Min IPA
- Genesee
- Guinness
- Hayburner
- High Noon Peach/ Grapefruit
- Labatt's Blue Light
- Michelob Ultra
- Miller High Life
- Miller Lite
- Modelo
- Molson Canadian
- Peroni 0.0
- Surfside ½ & ½

ON TAP

Please ask your server!

WINE LIST BY THE BOTTLE
ON REQUEST