



Specialty Cocktails

Raspberry Lemon Drop: Absolut Citron, Chambord and fresh lemon juice with a sugared rim \$9.5

Glazed Pear Martini: Greygoose Lapoire, pear juice, fresh lemon juice, simple syrup with cinnamon sugar rim \$10

Son of A Sailor: Kill Devil Light Rum, Malibu Coconut Rum, banana liquor, orange and pineapple juice \$9

Royal Peach Lemonade: Crown Royal Peach, pink lemonade, peach juice, fresh lime and mint \$9.5

Bourbon Pomegranate Sour: Knobb Creek, house made sour mix, pomegranate juice \$11

Blood Orange Cosmopolitan: Effin Blood Orange Vodka, Cointreau, cranberry and fresh lime juice \$9

The Paloma: Patron silver tequila, Ruby red grapefruit juice, simple syrup, club soda, and fresh lime with a salt rim \$9.5

Bloody Mary: Absolut Peppar vodka, House made bloody Mary Mix, fresh lemon and lime with an Old Bay seasoned salt rim \$8.5

Cranberry Negroni: Bombay Sapphire Gin, Campari, Sweet Vermouth, orange bitters and cranberry juice \$9

Charleston Gin Fizz: Bombay Sapphire Gin, St. Germaine liquor, simple syrup, Ruby red grapefruit juice and soda water \$8.5

Caramel Apple Cider Mule: Caramel infused vodka, apple cider, ginger beer \$9.5

Kentucky Mule: Maker's Mark, ginger beer fresh lime juice and a dash of bitters \$9

Georgia Peach Mule: Grey goose vodka, Peach Schnapps, ginger beer, fresh lime and mint sprig \$9.5

Limoncello Mule: Absolut Citron, Limoncello, simple syrup, fresh lemon juice and ginger beer \$8.5

Cadillac Margarita: Casamigos Anejo Tequila, Cointreau, Grand Marnier, and house made Margarita mix \$13

Spicy Jalapeno Margarita: Patron silver tequila, Cointreau, lime juice, agave nectar, fresh jalapenos and a splash of orange juice \$10

Elderflower Margarita: Cuervo Reposado tequila, St. Germaine elderflower liquor, house made Margarita mix. \$9

Pomegranate Mezcal Margarita: Los Vecinos Mezcal, Cointreau, pomegranate juice, fresh lime \$11

Aperol Spritz: Aperol, Prosecco, Blood Orange Pellegrino Sparkling water, garnished with orange and fresh basil \$10

White Chocolate Mocha: Pinnacle Whipped Vodka, Godiva White Chocolate liquor, Kahlua and coffee topped with whipped cream and chocolate drizzle \$10

Peanut Butter White Russian: Skrewball Peanut Butter Whiskey, Kahlua, splash of cream \$9.5

Nutty Irishman: Jameson's Cold Brew Irish Whiskey, Bailey's Irish Cream, Frangelico and coffee topped with whipped cream \$10

Wines

House Pours

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- Two Vines, Chardonnay
Washington State \$7/\$23
- Sonoma Cutrer, Chardonnay
Sonoma Coast, California \$10.5/\$39
- Ava Grace Pinot Grigio
California \$6/\$21
- Ecaana Pinot Grigio
Italy \$7/\$23
- Hay Maker Sauvignon Blanc
New Zealand \$7/\$23
- Nobile Sauvignon Blanc
New Zealand \$9/\$30

- Castello de Poggio Moscato
Italy \$5.75/\$20
- Red Diamond Merlot
Washington State \$5.75/\$21
- Havenscort Pinot Noir
Napa, California \$5.5/\$18
- Light Horse Cabernet
New Zealand \$8/\$28
- McManis Cabernet
Lodi, California \$8/\$28
- Hahn Pinot Noir
Monterey Co., California \$8/\$28
- Peter Weinbach Riesling
Germany \$7/\$22

White Wines

- Cambria Katherine's Vineyard
Chardonnay
Santa Maria Valley, California \$28
- Rodney Strong Chalk Hill Chardonnay
Sonoma County, California \$30
- Matua Sauvignon Blanc
Marlborough, New Zealand \$20
- Terlan Pinot Grigio,
Terlano, Italy \$45
- Santa Margherita Pinot Grigio
Italy \$45
- Rosé All Day Rosé
France \$20

Red Wines

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- Meiom Pinot Noir
Sonoma Co., California \$30
- Sterling Cabernet
Napa Valley, California \$30
- Rodney Strong Alexander Valley
Cabernet Sauvignon
Sonoma Co., California \$45
- Smith and Hook Cabernet Sauvignon
Sonoma Co., California \$30

- Daou Cabernet Sauvignon
Paso Robles., California \$48
- Doña Paula Malbec
Argentina \$21
- “Unshackled” by Prisoner Red Blend
California \$46
- Kendall Jackson Vintage Reserve
Merlot
Sonoma Co., California \$30
- J. Lohr Falcon’s Peron Pinot Noir
Monterey Co., California \$42