



**Speciality Cocktails**      **\$16**

**Bees Knees** ~ Hendricks Gin, Lemon & Honey Syrup

**Paloma** ~ Patron Silver, White Grapefruit & Fresh Lime

**Paper Plane** ~ Bourbon, Amaro, Aperol & Lemon

**Italian Mule** ~ Disaronno, Fever Tree Ginger, Lime

**Toasted Coconut Martini** ~ Bacardi Coconut & Pineapple Rum, Pineapple Juice & Toasted Coconut Rim

**Espresso Martini** ~ Stoli Vanilla, Kahlua & Fresh Brewed Espresso

**Cherry Almond Old Fashioned** ~ Basil Hayden Bourbon, Amaretto, Angostura Bitters, Luxardo Cherry

**Testarossa Negroni** ~ Aperol, Cocchi Rosso Americano & Hendricks Gin

**Winter Mocktail**      \$10  
Fever Tree Ginger Beer with Fresh Lemon & Honey Syrup

**\*Prices subject to change**

**Wines by the Glass\***

**White**

Sauvignon Blanc ~ Glazebrook	14
Chardonnay ~ The Atom	14
Riesling ~ Madonna	13
Prosecco ~ Gujot	13
Pinot Grigio ~ Donini	13

**Rose**

Laurent Miquel Peve & Fils France	13
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**Italian Red**

Chianti ~ Fattoria	14
Montepulciano ~ Fantini	14
Super Tuscan ~ Modus	17

**Red**

Pinot Noir ~ The Pinot Project	14
Cabernet Sauvignon ~ Mercer	14
Cabernet Sauvignon ~ Decoy	17
Malbec ~ Don David	14

**Domestic Beers**      **\$7**

Budweiser	Coors Light
Sam Adams	Michelob Ultra
Goose Island IPA	

**Import Beers**      **\$8**

Corona	Menabrea
Heineken	Heineken Light
Peroni	Stella Artois