SPECIALTY COCKTAILS

CHOP SHOP OLD FASHIONED
CH BOURBON, BURNT CARAMEL DEMERARA, WHISKEY BARREL BITTERS, 12
OR TRY IT WITH DIPLOMATICO DARK RUM!!!

O’NEAL’S OLD FASHIONED
TULLAMORE DEW IRISH WHISKY, ROSEMARY SAGE SYRUP, GRAPEFRUIT & ANGO BITTERS 12

BARREL-AGED BROOKLYN
FEW RYE, AVERNA AMARO, LUXARDO MARASCHINO, MIRO DRY VERMOUTH(AGED IN HOUSE FOR 1 MONTH IN NEW OAK), 12

MORETTI’S MANHATTAN
BULLEIT RYE, SWEET VERMOUTH, BITTERCUBE CHERRY BARK VANILLA BITTERS, LUXARDO CHERRY SYRUP 14

SANTA’S SLURRING
SAILOR JERRY SPICED RUM, CAMPARI, GRAPEFRUIT JUICE, ANGOSTURA, TONIC 12

GRINCH BLOOD
MAESTRO DOBEL TEQUILA BLANCO, BEET JUICE, ROSEMARY SIMPLE 12

POLISH MULE
ZUBROWKA VODKA, TARRAGON SYRUP, LEMON JUICE, GINGER BEER 12

RUSTY BUT DUSTY NAIL
MONKEY SHOULDER SCOTCH, DRAMBUIE, AZTEC CHOCOLATE BITTERS 12

DRAFTS

HALF ACRE DAISY CUTTER PALE ALE 8
HALF ACRE PONY PILS 8
SHORTS LOCAL’S LIGHT LAGER 8
OFF COLOR SCURRY BROWN ALE 8
BELL’S WINTER WHITE ALE 8
STIEGL PILS 8
LEFT HAND MILK STOUT 8
GOOSE ISLAND NEXT COAST IPA 8
HOPEWELL YA FILTHY ANIMAL HOLIDAY SOUR 9
VANDERMILL TOTALLY ROASTED CIDER (NUT ALLERGY) 8

3 FLOYDS ROTATING

CANS

HALF ACRE TUNA INDIA PALE ALE 8
STONE XOCOVEZA IMPERIAL STOUT 9
GREENBUSH ANGER BLACK IPA 7
GOOSE ISLAND NATURAL VILLAIN GARAGE-STYLE LAGER 6
WAR PIGS FOGGY GEEZER IPA 7
STIEGL GRAPEFRUIT RADLER 8
LAGUNITAS LITTLE SUMPIN’ SUMPIN’ 7
REVOLUTION HAZY HERO IPA 7
MODELO ESPECIAL LAGER 7
PIPEWORKS NINJA VS UNICORN DOUBLE IPA 9
NEW BELGIUM FAT TIRE AMBER ALE 7
HIGH NOON HARD SELTZER BLACK CHERRY, GRAPEFRUIT 7
WHITES

2018 FRENZY {SAUVIGNON BLANC}
Marlborough, New Zealand $12/$44
Aromatic and lively, displaying flavors of passionfruit, guava and grapefruit with the perfect mineral finish

2018 BOIRA {PINOT GRIGIO}
Veneto, Italy $10/$38
Certified Organic. A fresh and inviting bouquet of acacia flowers, pears, apricots and bananas

2018 SLO DOWN BROKEN DREAMS {CHARDONNAY}
Napa, California $13/$48
A perfect balance of creamy texture and buttery mouthfeel with notes of lemon curd and pear

2018 MAX FERDINAND RICHTER ESTATE {RIESLING}
Mosel, Germany $12/$44
Fresh and full with flavors of peach, raspberry and elderberry blossom. This Riesling has a perfect balance of minerality to sweetness with a gentle clean dry finish

REDS

2017 PIZELLA FAMILY LA POSTA {MALBEC}
La Consulta, Argentina $10/$38
Family-owned vineyard showcasing this classic representation with deep, dark plum, berry, dark chocolate and baker’s spice flavors

2017 MONTINORE {PINOT NOIR}
Willamette Valley, OR $12/44
Certified Organic & Biodynamic. Volcanic soils show through red fruits, soft tannins and a touch of white pepper

2016 MATTHEW FRITZ {CABERNET SAUVIGNON}
Mendocino, CA $12/44
Inviting aromas of blackberry and deep plum welcome you to a palate of lush vegetation, baking spices and deep dark fruits

2018 PRUNOTTO DOLCETTO D’ALBA {DOLCETTO}
Piedmont, Italy $12/$44
Notes of fruit and flowers bring this ruby red to life. From hors d’oeuvres to cheese to a luscious steak, this wine can accompany an entire meal.

ROSÉ

2018 LIQUID GEOGRAPHY {ROSÉ}
Bierzo, Spain $12/$44
A dry, floral rosé with notes of strawberry. Pairs perfectly with patio season

SPARKLING

BISOL JEIO PROSECCO SUPERIORE {CHARDONNAY}
Veneto, Italy $10/$38
The perfect balance of citrus, apple and young pear aromas with a dry, vibrant finish

HOT DRINKS

HAIR OF THE DOG TODDY
JOURNEYMAN RYE, HONEYCRISP CIDRE, PU-ERHH  12

IRISH COFFEE
TULLAMORE DEW IRISH WHISKY, HOUSE OOLONG DEM, HOUSE BLEND Drip, HOUSE SWEET CREAM  12

N/A COCKTAILS

KISS BY A ROSE
RASSBERRIES, ROSE WATER, FRESH LEMON, TOPO CHICO  5

NONE OF YOUR BISCUS
HIBISCUS, FRESH LIME, TOPO CHICO  5