



SPECIALTY COCKTAILS

CHOP SHOP OLD FASHIONED

CH BOURBON, BURNT CARAMEL DEMERARA,
WHISKEY BARREL BITTERS, 12

MORETTI'S MANHATTAN

BULLEIT RYE, SWEET VERMOUTH,
BITTERCUBE CHERRYBARK VANILLA BITTERS,
LUXARDO CHERRY SYRUP 14

POLISH MULE

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

ORANGE SODA SLUSHIE

CH VODKA, LEMON, LIME AND ORANGE JUICES, ,
TRIPLE SEC, GOOSE ISLAND ORANGE CREAM SODA 10

SPICY BLACKBERRY MARGARITA

MAESTRO DOBEL, LIME JUICE,
BLACKBERRIES, JALAPEÑO 12

DRAFTS

ALLAGASH **WHITE ALE** 9

STIEGL **PILS** 9

HOPEWELL **CLOVER CLUB** 9

VANDERMILL **HARD APPLE CIDER** 9

3 FLOYDS **ZOMBIE DUST** 9

MAPLEWOOD **SON OF JUICE** 9

CANS

GOOSE ISLAND **SUMMERTIME** 8

STIEGL **GRAPEFRUIT RADLER** 8

LAGUNITAS **LITTLE SUMPIN' HAZY** 8

ORIGINAL SIN **BLACK WIDOW RASPBERRY CIDER** 8

NEW BELGIUM **FLAT TIRE AMBER ALE** 8

REVOLUTION GHOST RIDE **KOLSCH** 8

WHITE CLAW **BLACK CHERRY OR MANGO** 8

MODELO ESPECIAL **LAGER** 6

PBR **LAGER** 6

COORS LIGHT **LAGER** 6

MILLER HIGH LIFE **LAGER** 6



WHITES

SAUVIGNON BLANC 2018 FRENZY

Marlborough, New Zealand \$12/\$44

Aromatic and lively, displaying flavors of passionfruit, guava and grapefruit with the perfect mineral finish.

PINOT GRIGIO 2017 LA GIANA

Veneto, Italy \$12/\$44

*Aged entirely in stainless steel.
Grown in its ancestral home of Friuli.
The perfect balance of dry, fruity and delicious.*

REDS

PINOT NOIR 2017 MONTINORE

Willamette Valley, OR \$13/48

Certified Organic & Biodynamic. Volcanic soils show through red fruits, soft tannins and a touch of white pepper.

CABERNET SAUVIGNON 2018 MAS LA CHEVALIÈRE

Languedoc, France \$12/\$44

*Aged in combination of oak and stainless steel.
Full of black and red fruit, with enough
tannins to hold up to meat.*

ROSÉ

CABERNET FRANC ROSÉ 2018 DOMAINE DE LA NOBLAIE

Loire Valley, France \$12/\$44

*A fresh rosé with subtle notes of peach and strawberry,
a pure palate with a peppery finish.*

SPARKLING

CHARDONNAY BISOL JEIO PROSECCO SUPERIORE

Veneto, Italy \$12/\$44

*The perfect balance of citrus, apple and
young pear aromas with a dry, vibrant finish.*

ASK ABOUT OUR
COCKTAILS TO GO!