



OLD CLASSICS

MANHATTAN

Jim Beam, Sweet Vermouth, Cherry 8

COSMOPOLITAN

Smirnoff Vodka, Cranberry, Lime 8

OLD FASHIONED

Jack Daniel's, Muddled 9

STINGER

Brandy, Creme de Menthe 8

HARVEY WALLBANGER

Vodka, Galliano, Orange Juice 8

RUSTY NAIL

Scotch, Drambuie 9

KIR ROYAL

La Marca Proseco, Chambord, Lemon 11



CIDER SPECIALTIES

ANGRY ORCHARD APPLE CIDER

Add raspberry, blackberry or peach \$2 5.50

ANGRY FIREBALL

Angry Orchard with Fireball 9

ELDERFLOWER APPLE

Angry Orchard & Bols Elderflower Liquor 8



DRAFT BEER

GRIM BROTHERS LITTLE RED CAP

Dusseldorf style Alt Beir 5.50

GRIM BROTHERS SNOW DROP

Kottbusser Style Ale 5.50

SAM ADAMS

5.25

BUD LIGHT

4



MARTINIS & MORE

MOSCOW MULE

Stoli Vodka, Stoli Ginger Beer, Lime 9

GINGER COCKTAIL

Moscow Mule with a twist! Choose your spirit: 11
Spring 44 Honey Vodka - Spring 44 Old Tom Gin

PEAR MARTINI

Absolut Pear Vodka, Pineapple Juice, 9
Sweet & Sour

ITALIAN APPLE

Stoli Vanilla Vodka, Amaretto, Sour Apple, 10
Splash of Lime Juice, Cranberry Juice

FRENCH MARTINI

Ketel One Vodka, Chambord, Pineapple Juice 11

ELDERFLOWER MARTINI

Vodka, Bols Elderflower Liqueur, 9
Sweet & Sour

COOL CUCUMBER

Prairie Organic Cucumber Vodka, 9
Squeeze of Lime, Garnish of Cucumber

SWEET COWGIRL

Malibu Coconut Rum, Amaretto, 9
Cranberry Juice

POMEGRANATE FIZZ

La Marca Proseco, Pomegranate Liqueur 10

BOSTON TEA

Stolichnaya Vodka, Bacardi Rum, Contreau, 12
Beefeater Gin, Mixed with Cranberry Juice,
Sweet & Sour

WATERMELON LEMONADE

Smirnoff Vodka, Watermelon Liquor, 8
Cranberry Juice, Lemonade

BAHAMA MAMA

Myers Dark Rum, Kahlua, Coconut Rum, 11
Orange, Pineapple, Splash of Grenadine

AMARETTO SUNRISE CRUSH

Disaronno, Orange and Lemon Juice, Grenadine 9

PINEAPPLE UPSIDE DOWN CAKE

Stoli Vanilla, Pineapple Juice and a Dash 9
of Grenadine

MILKY WAY

Stoli Vanilla, Bailey's Irish Cream 10
and Rich Chocolate



WHITE WINE

GLASS/BOTTLE

FONTANA, PINOT GRIGIO

9/30

Crisp, dry and balanced with a hint of apple and honey. Perfect with seafood, white meats and light entrées or as a cocktail wine.

SAINTSBURY, CHARDONNAY

10/35

Lush nose of white nectarine, peaches, jasmine and meyer lemon. Richly textured with sweet vanilla spice. Pair with chicken, fish, salad or seafood.

CHATEAU STE. MICHELLE, RIESLING

9.5/30

Wine Spectators “best buy” refreshing, off-dry, delivering sweet lime and peach character with subtle mineral notes. Pair with chicken, fish, salad and seafood.

VILLA MARIA, SAUVIGNON BLANC

10/35

This intense New Zealand effort is alive with a myriad of flavors dominated by gooseberry, passion fruit, fresh citrus and herbaceous aromas. Pair with seafood, chicken and salads.

SEVEN DAUGHTERS, MOSCATO

9.5/30

Bubbly straw silver color. Bright fruity golden raisin and apricot aromas and flavors with a crisp, fruity sweet medium body and a tangy honeyed pear and citrus finish. A tasty sweet sipper.

SPARKLING

LA MARCA, PROSECO

9/34

Bubbly straw silver color. Bright fruity golden raisin and apricot aromas and flavors with a crisp, fruity sweet medium body and a tangy honeyed pear and citrus finish. A tasty sweet sipper.

HOUSE WINE

CANYON ROAD

8 / ½ Carafe 17

These wines showcase the style and expression of bright California varietals: Cabernet Sauvignon, Chardonnay, Merlot and White Zinfandel.



RED WINE

GLASS/BOTTLE

ROSENBLUM, ZINFANDEL

9/30

Bright black cherry, plum and raspberry aromas with subtle hints of vanilla and mocha. Smooth and velvety tannins. Pairs with all varieties of meats.

14 HANDS, MERLOT

9/30

Packed with rich flavors and aromas of blackberry, plum and cherry. A soft, round and balance wine. Pairs with red meats, hearty dishes.

COPPOLA SHIRAZ/ SYRAH

10/35

This complex wine has soft tannins, along with blackberry and boysenberry flavors Layered with notes of smoky bacon, sweet vanilla and bittersweet chocolate. Pairs with red meats, grilled meats and chicken.

BOGLE, CABERNET SAUVIGNON

9.5/33

Deeply extracted and complex dark plum fruit layered with vanilla. A touch of spicy clove and hazelnut, ample tannins to pair with all your steaks, roasted and grilled meats.

HESS ALLOMI CABERNET

-/50

Full bodied, with classic Cabernet red fruit flavors set off by aromas and flavors of currant and blackberry. A rich, balanced texture pairs with any beef entrée.

HANGTIME, PINOT NOIR

9.5/33

Vivid ruby color with aromas and flavors of wild cherry and cranberry. Silky tannins balanced with vibrant fruit pairs with beef that is not highly spiced.

HOT TO TROT, RED BLEND

9/30

Polished aromas of cherry, red-currant and tea. Flavors of ripe berries supported by a refined frame and subtle notes of baking spices pairs with grilled meats and heartier chicken dishes.

TRAPICHE, MALBEC

9/30

Inky, medium bodied, mild tannins dry red wine with strong impressions of dark fruits on the nose and palate. Slight hints of tobacco and red cherries pairs with red meats grilled or roasted, and savory dishes.

BERINGER "FOUNDER'S ESTATE" MERLOT 8.5/32

This straightforward and fruity wine is relatively light bodied, offering juicy black cherry and strawberry flavors and a hint of sweetness. It's soft and easy to sip.