

# Wine

Sparkling	Glass	Bottle
Prosecco, Maschio, Veneto, Italy	\$12.00	
Governor's Cuvée Brut, Stanford, N.V., Mendocino, California	\$12.00	
Blanc de Blancs Brut, De Perrière, N.V., Vin Mousseux, France		\$35.00
<b>Rosé</b>		
Sparkling Rosé, Rosé Bubbles (12 oz can), Seattle, Washington	\$18.00	
Negrette Rosé, Villa La Vie en Rosé, Fronton, France	\$10.00	\$42.00
Cava Brut Rosé, Campo Viejo, Penedes, Spain		\$44.00
<b>White</b>		
Riesling, Washington Hills, Washington	\$8.75	\$38.00
Pinot Grigio, Pio, Piemonte, Italy	\$6.75	\$29.00
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand	\$9.50	\$42.00
Sauvignon Blanc, Lionel Osmin, Fronton, France	\$10.00	\$42.00
Chardonnay, Doña Sol, California	\$6.75	\$29.00
Chardonnay, William Hill, Central Coast, California	\$9.75	\$41.00
Chardonnay, Mer Soleil "Reserve," Santa Barbara, California	\$10.00	\$42.00
<b>Red</b>		
Pinot Noir, J.W. Morris, California	\$7.50	\$32.00
Pinot Noir, J. Lohr, Monterey, California	\$12.00	\$44.00
Tempranillo, Faustino VII, Rioja, Spain	\$8.50	\$38.00
Merlot, Doña Sol, California	\$6.75	\$29.00
Montepulciano, Sabazio, Montepulciano, Italy	\$11.00	\$44.00
Negroamaro, Salice Salentino, Puglia, Italy	\$11.00	\$44.00
Malbec, Portillo Estate, Mendoza, Argentina	\$8.50	\$38.00
Red Blend, Black Ink, Napa Valley, California	\$9.50	\$41.00
Cabernet Sauvignon, Hacienda, Sonoma, California	\$8.50	\$38.00
Cabernet Sauvignon, Austerity, Paso Robles, California	\$9.75	\$42.00
Super Tuscan, Cantine Bruni, Tuscany, Italy	\$12.00	\$45.00

# Beer

Tecate Original	\$3.50
Budweiser	\$4.00
Bud Light	\$4.00
Miller Lite	\$4.00
Coors Light	\$4.00
Yuengling Lager	\$4.00
Negra Modelo	\$4.50
Michelob Ultra	\$4.50
Amstel Light	\$5.00
Corona	\$5.00
Corona Light	\$5.00
Heineken	\$5.00
Sierra Nevada	\$6.50
Sam Adams	\$5.00
Anchor Steam	\$5.00
Angry Orchard Rosé *	\$5.00
Stella Artois	\$5.00
Buckler N/A.	\$5.00
Stone Delicious IPA *	\$7.00
Dogfish Head 60 Minute IPA	\$6.50
Victory Headwaters Pale Ale	\$6.50
Big Hill Standard Cider *	\$6.50
Hoegaarden	\$5.50
Guinness Can	\$6.00
Wyndridge Crafty Cider *	\$6.50
Chimay Red	\$9.00

\* Gluten Free

Our draft and local/craft bottles change frequently so be sure to ask your server about our current selections.

# Beverages

<b>Soda &amp; Iced Tea</b>	
Coke *	\$2.50
Diet Coke *	\$2.50
Sprite *	\$2.50
Root Beer *	\$2.50
Ginger Ale *	\$2.50
Shirley Temple *	\$2.50
Minute Maid Lemonade *	\$2.50
Iced Tea *	\$2.00
San Pellegrino Grapefruit Soda	\$3.00
<b>Hot Stuff</b>	
Coffee *	\$2.50
Tea *	\$2.00
Hot Chocolate	\$2.25
<b>Milk &amp; Juice</b>	
Milk	\$2.50
Chocolate Milk	\$3.00
Apple Juice	\$2.50
Cranberry Juice	\$2.50
Orange Juice	\$2.50
Grape Juice	\$2.50
<b>Frozen</b>	
Vanilla Shake	\$6.75
Chocolate Shake	\$6.75
Strawberry Shake	\$6.75
Root Beer Float	\$6.75
<b>Other</b>	
Red Bull	\$3.00
Ginger Beer	\$3.50
Gryphon Café Cold Brew	\$3.50

\* Free Refills

# Cocktails

<b>Classic /Vintage Cocktails</b>	
<b>Old Fashioned</b>	
Old Grand Dad Bonded Bourbon, simple syrup, old fashioned bitters	\$10.00
<b>Manhattan</b>	
Rittenhouse Rye, Carpano Antica Sweet Vermouth, Angostura and orange bitters	\$13.00
<b>Martini</b>	
Plymouth Gin, Dolin Dry Vermouth, orange bitters	\$13.00
<b>Sazerac</b>	
Old Overholt Bonded Rye, Pernod, simple syrup, Peychaud's bitters	\$11.00
<b>Paloma</b>	
Hornitos Plata Tequila, San Pellegrino grapefruit soda, simple syrup, fresh grapefruit and lime juice, pinch of kosher salt	\$10.00
<b>Negroni</b>	
Brokers Gin, Campari, Carpano Antica Sweet Vermouth	\$12.00
<b>Hemingway Daiquiri</b>	
Wray & Nephew Overproof Rum, Luxardo, fresh grapefruit and lime juice, simple syrup	\$11.00
<b>Moscow Mule</b>	
Stateside Vodka, fresh lime juice, Angostura bitters, ginger beer	\$10.00
<b>Margarita</b>	
El Jimador Blanco Tequila, Triple Sec, fresh lime juice, agave syrup, house-made sour mix, orange juice	\$12.00
<b>Last Word</b>	
Beefeater Gin, Luxardo, Green Chartreuse, fresh lime juice	\$13.00
<b>Christopher's Cocktails</b>	
<b>A Line in the Sand</b>	
El Jimador Tequila, Aperol, fresh lime juice, agave syrup, mole bitters	\$11.00
<b>My Ty</b>	
Buffalo Trace Bourbon, Cointreau, Cherry Heering, orgeat syrup, fresh lemon juice	\$11.00
<b>Rain Water</b>	
Cucumber-infused Gin, St Germain, club soda	\$9.00
<b>Domesticated Animals</b>	
Siembra Valles Blanco Tequila, Lazzaroni Amaretto, Amaro Di Angostura, Suze, Cynar, Fernet Branca	\$10.00
<b>Blueberry Mojito</b>	
White Rum, blueberry simple syrup, fresh lime juice, fresh-picked mint	\$11.00
<b>Equinox</b>	
Beefeater Gin, Clifford Bay Sauvignon Blanc, fresh grapefruit juice, honey simple syrup, lavender bitters	\$10.00
<b>Yes I'm Changing</b>	
Old Overholt Rye, pineapple juice, simple syrup, fresh lemon juice, rotating IPA topper	\$10.00
<b>Blackberry Collins</b>	
Stateside Vodka, house-made sour mix, blackberry shrub, club soda, cranberry juice	\$10.00
<b>Rob's R.O.Y.</b>	
Monkey Shoulder Scotch, Ramazzotti Amaro, cold brew coffee, Luxardo, Whiskey barrel-aged bitters	\$13.00
<b>Sangria</b>	
<b>Red or White</b>	\$12.00