

Seasonal Craft Cocktails \$16

Espresso Old Fashioned

Elijah Craig Bourbon, espresso, coffee liquor, maple and chocolate bitters

Barrel Aged Old Fashioned

Elijah Craig Bourbon, Barrel Aged Maple Sap & Angostura Bitters

Lavendar Lychee Martini

Alb Vodka, Lychee, Lavendar, Lime

Otro Atardecer

Teremana Reposado, Aperol, St Germaine, maple and lime

Cranberry Cinnamon Sour

Botanist Gin, lemon juice, cranberry juice, saigon cinnamon

Blood Orange Spritz

Botanist Gin, blood orange, lemon, club soda

Apple Cider Fizz

House-made spiked cider topped with prosecco

Cabo Noir

Ocho Blanco Tequila, Supasawa, Pineapple-Ginger Elixir, Port Wine Float

Steeplechase Spiked Cider

Cold pressed local apple cider, dark rum, light rum, and spiced rum
Applejack brandy, Cinnamon Apple Spirits, spiced chai, fresh lemon

Black Currant Mule

Stoli Vanilla Vodka, Cassis, lime juice, Ginger beer, black currant

Cookies & Cream Martini

Stoli Vanilla, baileys, chocolate liquor, cinnamon sugar simple

Sangria by the Glass and Carafe

Peach Rose Sangria

Charles & Charles Rose, Peach Nectar, House Rum, & Assorted Fruits

Red Sangria

House Blend Red Wine, Brandy, House Rum, Juices & Assorted Fruits

Wines

Glass/Bottle

Cabernet

Spellbound	12	37
J. Lohr 7 Oaks	14	47
Hess Shirtail	14	47
Hess Allomi	19	62
Faust		87

Merlot

Spellbound	12	37
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Shiraz

Penfold's	12	37
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Chianti

Caposaldo	12	37
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Malbec

Bodega Norton 1895	14	47
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Sirah

Spellbound Petite Sirah	12	37
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Pinot Noir

Montes	13	47
Lyric	14	47
Napa Cellars 2018	17	57

Port

Taylor Fladgate 10 year	14	
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Wines

Glass/Bottle

Pinot Grigio

Santa Marina	12	37
Santa Margherita	17	62

Chardonnay

Spellbound	12	37
Hess Collection	17	57
Kendall Jackson	15	52

Riesling

Seaglass	13	40
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White Zinfandel

Beringer	12	37
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Rose

Charles & Charles	13	40
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Sauvignon Blanc

Hess Shirtail	12	35
Matua	13	40
Kim Crawford	17	52

Sparkling

Avissi Prosecco	11	40
Valdo Numero 1 Extra Dry	10	32
Domaine Chandon Brut	15	57

Bottled/Canned Beer

Lagers

ABV \$

Amstel Light	4.1%	6
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.5%	6
Corona Light	4.1%	6
Heineken Light	3.3%	6
Heineken 0.0	0.0%	6
Michelob Ultra	4.2%	6
Sam Adams Boston	5.0%	6
Redbridge Gluten Free	4.0%	6

Ales & IPA's

Dogfish Head 60 Minute IPA	6.0%	7
Founders All Day IPA	4.7%	7
Lagunitas IPA	6.2%	7
Lagunitas Lil' Sumpin' Sumpin' IPA	7.5%	7
Sierra Nevada Pale Ale	5.6%	7

Wheat/Other

Allagash White	5.1%	7
High Noon Hard Seltzer	4.5%	8
Angry Orchard Hard Cider	5.0%	7

Porter/Stouts

Breckenridge Vanilla Porter	5.4%	6
Founders Porter	6.5%	6
Founders Breakfast Stout	8.3%	9
Guinness Zero	0.5%	7

Espresso Bar

Coffee	3.5
Tea	3
Hot Chocolate	3.5
Single Espresso	4
Double Espresso	5.5
Cappuccino	5.5

Beverages

Brewed Iced Tea	3
Lemonade	3
Soft Drinks	3
Bottled Water Sm.	3.5
Bottled Water Lg.	5.5
Sparkling Water Sm.	3.5
Sparkling Water Lg.	5.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. We will charge a 3% CC Fee on all credit card transactions.