

# CRAFT COCKTAILS

## EVERYTHING MARY

belle isle honey habañero moonshine, sassy mary mix, everything bagel rim, garnished with bacon, pickle, olive, pepperoni, cucumber | 10

## BAKER'S MIMOSA

choice of orange, cranberry, grapefruit, pineapple, or blood orange juice; ask about our seasonal variety! | 7

## HARVEST SANGRIA

white sangria with smirnoff apple vodka, smirnoff peach vodka, blood orange juice, pear syrup, lemon juice, pinot grigio, and club soda, garnished with an orange wheel | 9

## WHITE PEACH BELLINI

smirnoff peach vodka, white peach puree and sparkling wine, finished with a lime spiral | 8

## GRAPEFRUIT & CUCUMBER COLLINS

smirnoff cucumber lime vodka, st. germain, ruby red grapefruit juice, cucumber garnish | 9

## BC OLD FASHIONED

bulleit rye whiskey, orange bitters, lemon juice, fresh basil, simple syrup | 12

## BLACKBERRY & BOURBON

woodford reserve bourbon, blackberry preserves, simple syrup, angostura bitters, fresh thyme, lemon juice, club soda, served in a mason jar, garnished with a thyme sprig and lemon wheel | 12

## TIKI BOURBON SMASH

bulleit rye whiskey, solerno blood orange liquor, passionfruit puree, muddled orange and mint leaves, orange juice | 12

## BOURBON BRÛLÉ

bulliet rye whiskey, cointreau, domaine de canton, and club soda garnished with a bruleed orange wheel | 12

## FIG & VANILLA BEAN COSMO

smirnoff vanilla vodka, cranberry juice, fig, fresh lime juice, shaken and finished with dried figs | 9.5

## BLACKBERRY & SAGE COSMO

tito's vodka, cointreau, blackberry preserves, muddled sage, cranberry juice, and lime juice, garnished with sage leaf | 11

## LEMON-LAVENDAR MARTINI

tito's vodka, fresh-squeezed lemon juice and lavender syrup, shaken, and finished with a sugar rim, lemon wheel and dried lavender buds | 11

## HONEY CRISP MULE

smirnoff apple vodka, smirnoff vanilla vodka, cranberry juice, lime juice, ginger beer, and muddled sage served in a copper mug, and garnished with dried cranberries | 11

## GRILLED PEACH SMASH

ghost pepper infused vodka, smirnoff peach vodka, simple syrup, muddled peaches, and lemon juice, garnished with bruleed peach | 11

## PASSIONFRUIT HABAÑERO MARGARITA

exotico repasado tequila, belle isle honey habañero moonshine, orange juice, lime juice, passionfruit puree, cayenne sugar rim | 11.5

## TITO'S LEMONADE

tito's vodka, domain de canton liquor, limoncello, lemon juice, pear syrup, goslings ginger beer, sugar rim, mint and lemon wheel garnish | 11

# CRAFT BEER ON TAP

## ALLAGASH WHITE

5.1% ABV belgian style wheat beer | 7.5

## STARR HILL THE LOVE

5.1% ABV german hefeweizen | 7.5

## OSKAR BLUES MAMA'S LITTLE YELLA PILS

4.7% ABV mountain pilsner | 7

## DEVIL'S BACKBONE VIENNA LAGER

5.2% ABV vienna-style lager | 7.5

## VON TRAPP GOLDEN HELLES

4.9% ABV golden lager | 7.5

## KENTUCKY BOURBON BARREL ALE®

8.2% ABV kentucky irish red ale | 9

## VICTORY GOLDEN MONKEY

9.5% ABV belgian-style tripel | 8

## DOGFISH LIQUID TRUTH SERUM IPA

7% ABV unfiltered IPA | 8

## EVOLUTION LOT N° 6

8.5% ABV double IPA | 9

## BLUE MOUNTAIN DARK HOLLOW

10% ABV barrel aged imperial stout | 9

ASK ABOUT OUR  
SEASONAL ROTATING TAPS!

# WINE BY THE BOTTLE

## CAMPANILE PINOT GRIGIO

dry, medium-bodied, light & crisp, floral nose, almond taste, italy | 32

## DR. LOOSEN RIESLING

peach, cherry and white currant flavors with spicy overtones, germany | 32

## THE CROSSINGS

### SAUVIGNON BLANC

passion fruit, citrus notes clean finish, new zealand | 42

## COLUMBIA CHARDONNAY

bright aromas of pear, green apple; hints of tropical fruit, sweet vanilla oak, washington | 34

## MER SOLEIL CHARDONNAY

pineapple & citrus blossom nose, vanilla and white peach taste, california | 45

## ZONIN PROSECCO

well-balanced with a delicate almond note (187ml), italy | 10

## BRIDLEWOOD PINOT NOIR

raspberry, dark cherry, hints of caramel, toffee, floral, black pepper notes, california | 36

## HIGHER GROUND PINOT NOIR

rich red berries, juicy plum, cranberry, hints of vanilla toffee, toasted oak, & spice, california | 44

## SEPTIMA CABERNET

blackberries, cherry, pepper and vanilla, hint of mint, argentina | 33

## STORYPOINT CABERNET

rich, bold, full-bodied, notes of nutmeg & vanilla, california | 41

## GOOSE RIDGE G3 MERLOT

tart red and purple fruit to tannins, soft streak of leather, dusting of coffee, washington | 46

# WINE ON TAP

6-oz. tap pour | 9-oz. tap pour

## CHRISTOPHE COQUARD ROSE

france 9 | 13

## PEREGRINE RANCH CHARDONNAY

california 9 | 13

## DIVINO PINOT GRIGIO

italy 8 | 12

## HEI MATAU SAUVIGNON BLANC

new zealand 9 | 13

## COAST & BARREL PINOT NOIR

california 8 | 12

## 30 YARDAS MALBEC

argentina 9 | 13

## PEREGRINE RANCH CABERNET SAUVIGNON

california 9 | 13

## SANTA JULIA CABERNET SAUVIGNON

oregon 9 | 13

# HAPPY HOUR

# DAILY 3PM – 6PM

# \$7 COCKTAILS

# \$5 TAPS (6-OZ. TAP WINE POUR)

## HOUSE SLIDER\*

new zealand beef, roasted red pepper aioli, muenster, lettuce, tomato, onion, mini brioche roll | 6

## CHICKEN TACO

buttermilk fried chicken, pico de gallo, tomato tarragon slaw, chipotle aioli | 4

## CLASSIC CHEESE PIZZA

with crushed tomato sauce & mozzarella cheese | 7

## FRESH CUT FRIES

dipping aioli: roasted red pepper, tomato tarragon, cucumber dill, and chipotle | 5

## FRIED CALAMARI

served with a sweet chili sauce | 6

## CAPRESE BRUSCHETTA

house-made mozzarella, oven roasted tomatoes, garlic oil, and micro basil on rustic sourdough drizzled with balsamic glaze | 5

## TUNA SLIDER\*

sashimi tuna tossed in poke sauce with avocado, pickled onions, sesame aioli, and sriracha mayo | 6

## TAVERN CHIPS

house-made parmesan chips, grated mozzarella & bacon | 5