



BEER ON TAP

SEASONAL ROTATING TAPS ask us about our selections!

BEER FLIGHT choice of any four of our beers on tap | 13

YVBC PINEAPPLE GRENADE hefeweizen 5.6% ABV | 7

KONA BIG WAVE golden ale 4.4% ABV | 6.5

SMARTMOUTH SAFETY DANCE pilsner 4.8% ABV | 7

DEVIL'S BACKBONE vienna lager 4.9% ABV | 9

ALLAGASH WHITE belgian wheat 5.1% ABV | 7.5

GOLDEN ROAD MANGO CART wheat ale 4% ABV | 7.5

O'CONNOR EL GUAPO IPA 7.5% ABV | 8

NEW REALM HAZY LIKE A FOX hazy IPA 6.4% ABV | 7.5

ELYSIAN SPACE DUST imperial IPA 8.5% ABV | 8

NEW BELGUIM FAT TIRE belgian white 5.2% ABV | 6.5

HEAVY SEAS LOOSE CANNON american IPA 7.2% ABV | 8

SEASONAL CIDER | 8

VICTORY SOUR MONKEY tart pilsner 9.5% ABV | 9

STELLA ARTOIS belgian pilsner 5.2% ABV | 5

BUD LIGHT 4.2% ABV | 4

MICHELOB ULTRA 4.2% ABV | 4

MILLER LITE 4.2% ABV | 4

WEEKLY SPECIALS

Dine-in or Carry-out

BOURBON & BURGER NIGHT

\$6 Featured bourbon + \$8 Burgers + \$5 Skillet cookies

Choose from any beef burger on the menu.

Gluten-free \$1 additional. Wednesdays 4pm - close

WINE WEDNESDAY

Half-off all bottled wines from 11am - close.

WINE 6-oz. | 9-oz. | bottle

CAMPANILE PINOT GRIGIO

dry, medium bodied, light & crisp, floral nose & almond taste, italy 8 | 12 | 33

STARBOROUGH SAUVIGNON BLANC

bright approachable and refreshing with hints of fresh guava, sweet kiwi, zesty citrus, and tropical passion fruit, new zealand 10 | 14 | 40

ANNABELLA CHARDONNAY

bountiful aromas of asian pear, orange blossom, candied lemon peel, and brown sugar with a toasted almond finish, california 10 | 14 | 40

RELAX RIESLING

fermented slightly dry, fruity bouquet and intense flavors of apples and peaches with just a hint of citrus, germany 8 | 12 | 33

PROPHECY ROSE

layers of ripe strawberry, raspberry, white peach and citrus with a crisp and refreshing finish, france 10 | 14 | 40

BRIDLEWOOD PINOT NOIR

raspberry, dark cherry, hints of caramel, toffee, floral, black pepper notes, california 9 | 13 | 37

GOOSE RIDGE G3 MERLOT

smooth, elegant mouthfeel and richness with aromas and flavors of black cherry, cranberry, spice, and cocoa, washington 10 | 14 | 40

SANTA JULIA CABERNET

medium-bodied ruby red with cassis and black cherry aromas, black and sweet pepper spices, argentina 8 | 12 | 33

INKBERRY SHIRAZ CABERNET

red currants and cranberries with hints of spice and oak, full-bodied, intense blackberry fruits, australia 10 | 14 | 40

PIZZA & PINT THURSDAY

\$7 Neapolitan pizzas + \$4 Pints of beer

Choose from classic cheese, margherita, or pepperoni pizzas. New pints featured weekly. 4pm - close



CRAFT COCKTAILS

BAKER'S MIMOSA

choice of orange, cranberry, grapefruit, pineapple, or blood orange juice
7 glass | 13 flight of four | 18 pitcher

EVERYTHING MARY

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

WHITE PEACH BELLINI

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

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

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

BLACKBERRY & SAGE COSMO

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

GRILLED PEACH SMASH

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

LEMON-LAVENDAR MARTINI

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

FIG & VANILLA BEAN COSMO

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

GRAPEFRUIT & CUCUMBER COLLINS

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

TIKI BOURBON SMASH

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

BASIL & RYE SOUR

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

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

BOURBON BRULEE

bulleit bourbon, cointreau, domaine de canton, and club soda garnished with a bruleed orange wheel | 11.5

PASSIONFRUIT HABAÑERO MARGARITA

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

BLACKBERRY & BOURBON

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

HAPPY HOUR | DAILY 3-6PM

\$5 BEER ON TAP · \$6 WINE ON TAP (6-oz.) · \$8 CRAFT COCKTAILS

Rotating taps excluded · See the above list of craft cocktails

CAPRESE BRUSCHETTA

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

BUTTERMILK CHICKEN TACO

buttermilk fried chicken, chipotle aioli, pico de gallo, citrus slaw, corn tortilla | 4

FRESH CUT FRIES

choose two: chipotle aioli, sriracha aioli, house dressing | 5

HOUSE SLIDER

new zealand beef, house dressing, mozzarella cheese, lettuce, tomato, onion, mini brioche roll | 6

CLASSIC CHEESE PIZZA

neapolitan pizza with crushed tomato sauce and mozzarella cheese | 7

TAVERN CHIPS

house-made parmesan chips topped with grated mozzarella and applewood smoked bacon | 5