

signature cocktails

The Most Ghost

15

A twisted mix of an Old Fashion & a Manhattan Woodford, Partner Sweet Vermouth, Cardamon, Luxardo Cherries & an orange

Buxton Moscow Mule

14

Ketel One Vodka, fresh ginger, fever tree ginger beer

Blood Orange & Pomegranate Moscow

15

Ketel One Vodka, Blood Orange Liqueur, Pomegranate Juice, Fever Tree Beer

Espresso Martini

13

Absolute Vodka, Kahlua, Cold Brew Coffee

draft beer

Bud Light

Michelob Ultra

Yuengling Lager

Stella Artois

Miller Lite

Coors Light

CBC Bodhi Double IPA

Y bridge Blood Orange Wheat



red wines

J.Lohr Estates Los Osos Merlot

7/26

Medium dark in color with a ruby hue. Black plum, black currant, and violet.

Alamos Malbec

8/30

Argentina- Black fruits, pepper spice with currant & black raspberries on the palate

Three Finger Jack Cabernet Sauvignon

7/26

California-Polished tannins & saturated flavors of black plums & cherries, finishes with coffee & black pepper.

Merf Cabernet Sauvignon

8/30

Columbia Valley, Washington- Rich & balanced, yet soft, flavors of blackberry, toffee, & subtle spice notes followed by silky tannins.

Proverb Pinot Noir

7/24

California - Bright red cherry, floral notes and a touch of molasses with smooth finish.

white wines

Harken Chardonnay

8/30

California-Rich, buttery & oaky with tropical fruits

Fess Parker Chardonnay

7/26

California- offers up generous notes of lemon cream, citrus, yellow peach, golden apple, toasty oak and vanilla all backed by bright, refreshing acidity.

Murphy Goode Sauvignon Blanc

8/30

North Coast Fume- This wine is all about the fruit spectrum, Look for tangerine, peach, pear, melon & pineapple.

Benvolio Pinot Grigio

7/26

Italy- nuances of wildflowers, with apple & pear flavors on the palate.

Voga Moscato

8/30

Northern Italy- Aroma & flavors of spiced peach, golden raisins, honeysuckle, & green apple.

Ruffino Moscato D'Asti

8/30

Italy (Piedmont Region)- delivers a sweet taste, tempered by the freshness offered by refined bubbles. Sage & fresh white stone fruit linger on the palate.