

## COCKTAILS, WINE, & BEER

### Specialty Cocktails

*Hand Crafted, Fresh Juices, Homemade Syrups*

#### The Basiltini | \$9

Revivalist Equinox Botanical Gin, or Big Springs Vodka, Cucumber Basil Simple Syrup, Fresh Lime, St. Germain

#### Cigar Old Fashioned | \$10

Big Springs American Whiskey, Black Walnut Bitters, Smoke

#### Spicy Booched Dragon Mule | \$9

Boil Line Starfruit, Lemon, Ginger Kombucha, Revivalist Dragon Jalapeño Gin, Dragon Fruit, Fresh Lemon

#### Lavender Martini | \$9

Lavender Syrup, Fresh Lemon, Big Springs Vodka, Prosecco

#### Red Sangria | \$8

Seasonal Blend of Citrus, Fig, Honey, and Thyme

#### Winter Wonderland Margarita | \$10

Teremana Tequila, Triple Sec, Lime, Coconut Syrup, Toasted Coconut Rim

#### The G & T | \$9

Revivalist Solstice Gin. Grapefruit Juice, Tonic, Brûléed Cinnamon Sugar Grapefruit

#### Mayor's Whiskey Sour | \$10

Big Springs Rye Whiskey, Chambord, Egg White, Fresh Lemon and Lime, Simple Syrup, Orange Juice, & Orange Bitters

### Draft Beer

*Ask your server about rotating on draft!*

New Trail Lazy River Pilsner | \$6

Troegs Perpetual IPA | \$7

Blue Moon | \$5

### Bottled or Canned Beer

Bud Lite | \$4

16 oz Yuengling | \$5

16 oz Miller Lite | \$4

New Trail Broken Heels | \$5

Michelob Ultra | \$4

Eddie Fitz Porter | \$6

Corona Pony | \$2

### Wine by the Glass

#### Red Wine

Dark Horse Cabernet Sauvignon | \$7/glass \$24/btl

Josh Cellars Cabernet Sauvignon | \$10/glass \$38/btl

Dark Horse Merlot | \$7/glass \$24/btl

Josh Cellars Merlot | \$10/glass \$38/btl

Josh Cellars Pinot Noir | \$10/glass \$38/btl

Layer Cake Malbec | \$10/glass \$36/btl

Cecchi Chianti | \$8/glass \$28/btl

local Union Cellars Prototype Red Blend \$9/glass \$34/btl

#### Rosé Wine

Josh Cellars Rosé | \$9/glass \$34/btl

#### White Wine

Kendall Jackson Chardonnay | \$10/glass \$32/btl

Local Union Cellars Sauvignon Blanc | \$9/glass \$34/btl

Ecco Domani Pinot Grigio | \$8/glass \$30/btl

### Bubbles

Prosecco on Tap | \$6

### After Dinner Cocktails

#### Limoncello | \$7

#### Irish Coffee | \$7

#### Salted Caramel Chocolate Martini | \$11

Big Springs Vanilla Vodka, Marie Brizard Chocolat Royal, Bailey's, Caramel Drizzle, Whipped Cream, Purity Salted Chocolate Caramel Garnish

#### Coffee Martini | \$10

Boil Line Nitro Cold Brew, Big Springs Vodka, Kahlua, Three Beans on Top- Health, Wealth, and Happiness

#### Peanut Butter Old Fashion | \$10

Screwball PB Whiskey, American Whiskey, Chocolate Bitters, Burnt Orange

#### French Mimosa | \$8

Chambord and Prosecco