

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

Harvest Margarita | \$10

Teremana Tequila, Apple Cider, Triple Sec, PA Maple Syrup, Torched Rosemary

The G & T | \$9

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

Smoked Tea Negroni | \$9

Smoked Assam Tea, Big Springs Gin, Campari, Sweet Vermouth, Orange Simple Pipette

Draft Beer

Ask your server about seasonal beers 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

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

Bridgeview Blue Moon Riesling on Draft | \$7

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', Caramel Drizzle, Whipped Cream, Purity Salted Chocolate Caramel Garnish

Pumpkin Pie Martini | \$9

Big Springs Vanilla Vodka, Pumpkin Liqueur, Baileys

Peanut Butter Old Fashion | \$10

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

French Mimosa | \$8

Chambord and Prosecco

The Cowboy | \$8

Resurgent Whiskey, Half & Half, Splash of Boil Line Cold Brew

Asked about our Bourbon & Scotch Selection