



## COCKTAILS

**BLOOD ORANGE-MOSA**

blood orange juice and sparkling wine | 8

**EVERYTHING MARY**

belle isle honey habanero moonshine and sassy mary mix, everything bagel rim, garnished with everything! (bacon, pickle, olive, pepperoni, cucumber) | 10

**PEAR BELLINI**

grey goose la poire, pear syrup, lime juice, prosecco, sugar rim | 8.5

**SPARKLING CITRUS PINEAPPLE SANGRIA**

bacardi pineapple fusion, grey goose citron, triple sec, ruby red grapefruit & pineapple juice, sparkling wine | 9

**TORCHED CHERRY & GINGER SANGRIA**

domaine de canton, bacardi torched cherry fusion, merlot, cranberry and pomegranate juices | 9

**PEACH BASIL MULE**

pearl peach vodka, fresh squeezed orange juice, fresh basil, ginger beer | 9

**GRAPEFRUIT & HONEY PALOMA**

exotico reposado tequila, belle isle ruby grapefruit moonshine, ruby red grapefruit juice, club soda, sugar and cayenne rim | 9.5

**SMOKED ROSEMARY MANHATTAN**

copper fox rye whiskey, cherry syrup, cranberry juice, cointreau, shaken and finished with a smoked rosemary sprig | 12

**WATERMELON CRAWL**

pearl cucumber vodka, fresh basil, lime juice, watermelon syrup, shaken and finished with a sugar rim, sparkling wine & fresh watermelon | 10

**PLUM COSMO**

pearl plum vodka, domaine de canton, cranberry juice, lime juice, sugar rim, orange wheel | 10

**GRAPEFRUIT & CUCUMBER COLLINS**

pearl cucumber vodka, st. germaine, ruby red grapefruit juice, cucumber | 8.5

**BLUEBERI GIN SOUR**

bombay sapphire, blueberi stoli, fresh squeezed lime juice, cranberry juice and sugar, shaken & finished with fresh blueberries | 9.5

**SUMMER DREAM SOUR**

knob creek, pearl vanilla bean vodka, fresh squeezed orange and lemon juice, egg whites and sugar, shaken and finished with an orange wheel | 11.5

## TAPS

### craft beer

**OMMEGANG RARE VOS AMBER ALE**

6.5% ABV - medium-bodied, orange blossom nose, mellow, fruity, and spicy, new york. | 8

**STRANGWAYS ALBINO MONKEY**

5% ABV - belgian white ale, spicy hops, coriander, orange peel, white pepper, virginia. | 6.5

**HARDYWOOD PILS**

5.2% ABV - german style pilsner crisp and clean with a snappy herbal spice, virginia. | 6.5

**TRAPEZIUM 75 LEMON HONEY GINGER ALE**

7.6% ABV - refreshing imperial pale ale with ginger, lemon and honey, virginia. | 7

**LEGEND BROWN ALE**

6% ABV - full-bodied, malt-forward beer with mahogany tones, virginia. | 6.5

**STONE IPA**

6.9% ABV, citrus, pine hop flavors and aromas perfectly balanced by a subtle malt, california. | 7.5

**GREAT DIVIDE YETI IMPERIAL STOUT**

9.5% ABV - big roasty flavor, caramel and toffee notes, colorado. | 7.5

**DEVIL'S BACKBONE VIENNA LAGER**

5.2% ABV - amber chestnut colored, smooth malty finish, virginia. | 6.5

**BALLAST POINT SEA ROSE TART CHERRY WHEAT**

4% ABV - light with a fruity nose and a dry, slightly tart finish, california. | 7.5

**ACE CIDER (seasonal)**

5% ABV - california. | 6.5

**SEASONAL OFFERINGS**

Ask your server about our current seasonal craft beers.

## BOTTLES

### craft beer

**ACE PINEAPPLE CIDER**

5% ABV - pineapple cider big pineapple nose and semi-sweet initial taste with a tart finish, california. | 6.5

**GREEN FLASH SEA TO SEA**

4% ABV - unfiltered Zwickel lager light body, sweet malt, fruity hop flavors, crisp, clean, california. | 5.5

**LONERIDER SHOT GUN BETTY**

5.8% ABV - heffeweizen medium body, clove, citrus, bubblegum, north carolina. | 6

**LOST COAST TANGERINE**

5% ABV - wheat citrus ale combination of wheat and crystal malts, california. | 7

**SMARTMOUTH ALTER EGO**

7.7% ABV - saison effervescent with fruity notes, hint of pepper and a dry finish, virginia. | 6

**ROGUE HAZELNUT NECTAR**

6.2% ABV - brown ale hazelnut aroma, rich nutty flavor, smooth malty finish, oregon. | 7

**DOGFISH BURTON BATON**

10% ABV - american double/imperial IPA, delaware. | 9

**BRECKENRIDGE VANILLA**

4.7% ABV - porter chocolate and roasted nut flavors, colorado. | 5.5

**LEFT HAND NITRO**

6% ABV- milk stout creamy, smooth, slightly sweet, colorado. | 6.5

## wine

6oz. TAP POUR | 9oz. TAP POUR

ARCHER ROOSE SAUVIGNON BLANC, chile 8 | 12

LA VITE PINOT GRIGIO, italy 7 | 11

LIAR CHARDONNAY, california 7 | 11

ISABELLA PROSECCO, italy (8oz. pour) | 9

REATA PINOT NOIR, california 10 | 14

TERRACCIANO VINO ROSSO, italy 8 | 11.5

ARCHER ROOSE CABERNET SAUVIGNON, chile 7 | 11

### whites | wine | reds

DR. LOOSEN RIESLING germany | 28

CAMPANILE PINOT GRIGIO italy | 32

COLUMBIA CHARDONNAY washington | 33

MER SOLEIL RESERVE CHARDONNAY, california | 48

THE CROSSINGS SAUVIGNON BLANC new zealand | 39

BRIDLEWOOD PINOT NOIR california | 34

SANTA JULIA CABERNET SAUVIGNON argentina | 29

KUNDE CABERNET california | 49

STORYPOINT CABERNET SAUVIGNON california | 41

GOOSE RIDGE G3 MERLOT washington | 46

## HAPPY HOUR

daily 3-6pm

**\$5 ALL TAPS**

Beer on Tap & Wine on Tap 6oz. pour

**\$6 DAILY SPECIAL COCKTAIL**

Happy Hour is offered in the bar area and on the patio.

**PORK BELLY TACO**

pork belly, tomato tarragon slaw, avocado, pickled onion, cilantro, lime wedge | 5

**CHICKEN TACO**

buttermilk fried chicken, pico de gallo, tomato tarragon slaw, chipotle aioli | 3.5

**CLASSIC CHEESE PIZZA**

with crushed tomato sauce & mozzarella cheese | 6

**TAVERN CHIPS**

house made parmesan chips, grated mozzarella & bacon | 4

**FRIED CALAMARI**

served with a sweet chili sauce | 4

**FRESH CUT FRIES**

choice of two dipping aiolis: roasted red pepper, tomato tarragon, braised onion, or chipotle | 4

**CAPRESE BRUSCHETTA**

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

**BBQ CHICKEN SLIDER**

pulled bbq chicken, bbq sauce, tomato tarragon slaw, tobacco fried onion, brioche roll, house made parmesan chips | 4