DRINK MENU

CRAFT COCKTAILS

Andes Daiquiri **$13**
Diplimatico Reserva Exclusiva rum, lime juice, strawberry puree, simple syrup

South Side **$11**
Beefeater gin, Angostura bitters, lime juice, simple syrup, mint

Social Lady **$15**
Tanqueray gin, Cointreau, lemon juice, simple syrup, aquafaba

Vaquero Sipper **$14**
Maestro Dobel Reposado, Amaro Nonino, Del Maguey Vida mezcal, Angostura orange bitters

High West Fix **$12**
High West Rye whiskey, Grand Marnier, Campari, lemon juice, grapefruit juice, ginger syrup

Espresso Martini **$16**
Grey Goose, Caffè Borghetti Espresso liqueur, espresso, Amaro Nonino, simple syrup, Fee Brothers black walnut bitters

French Martini **$12**
Tito's, Chambord, pineapple juice, lemon juice

Voodoo Down **$11**
Maker's Mark, Planteray Original Dark rum, St. Germain, lemon juice, ginger syrup, honey

Humo Peligroso **$16**
Dos Hombres mezcal, Amaro Nonino, ginger syrup, lime juice

Macaulay Culkin **$16**
Patron tequila, Disaronno amaretto, lime juice, lemon juice, Angostura chocolate bitters, honey, aquafaba

ZERO-PROOF COCKTAILS

Smooth Sailor **$8**
Ritual Rum Alternative, lime juice, Fever Tree ginger beer

The Matador **$8**
Ritual Agave Spirit Alternative, pineapple juice, lime juice, simple, bitters** (optional)

Currently Vibing **$8**
Ritual Whiskey Alternative, pineapple juice, lemon juice, vanilla syrup

Blucumber Spritz **$7**
lemon juice, Fever Tree sparkling cucumber, blueberry syrup, seltzer

Lavender Refresher **$7**
lemon juice, lavender syrup, Fever Tree sparkling

Citrus & Spice **$7**
lemon juice, ginger syrup, Fever Tree sparkling grapefruit

****bitters is created with alcohol****

WINE SELECTION

White Wine	G/B
Allegro Moscato	$9.50/$38
Chateau Ste. Michelle Riesling	$8/$32
Canvas Pinot Grigio	$9.50/$38
Santa Margherita Pinot Grigio	$22.50/$90
Canvas Chardonnay	$9.50/$38
Hess Collection Chardonnay	$20/$80
Benziger Family Winery Sauvignon Blanc	$9.50/$38
Kim Crawford Sauvignon Blanc	$10.75/$43

Red Wine	
Charles Woodson Interception Red Blend	$17/$68
Decoy Red Blend	$20/$80
Concha y Toro Malbec	$10.50/$42
Canvas Pinot Noir	$9.50/$38
Nielson Wines Pinot Noir	$12/$48
Bonanza Cabernet Sauvignon	$19/$76
Canvas Cabernet Sauvignon	$9.50/$38
Paso d'Oro Cabernet Sauvignon	$14/$56

Sparkling & Rosé	
Canvas Blanc de Blancs	$9.50/$38
La Marca Prosecco	$15/$30
Mionetto Avantgarde Collection Prosecco	$10/$40
Avaline Rosé	$14.50/$58
La Vieille Ferme Rose	$9.50/$38
Maschio Zero White Sparkling (NA)	$11/$44

Exclusively by the Bottle	
Kendall-Jackson Vinter's Reserve Chardonnay	$42
The Prisoner Red Blend	$100
Böen by Belle Glos Tri-County Pinot Noir	$80
Moet & Chandon Reserve Imperial Champange	$176

BOTTLES & CANS

Domestic $6
Bud Light, Busch Light, Coors Light Michelob Ultra, Miller Lite

Import/Craft $7
Corona Extra, Modelo, Heineken, Samuel Adams Boston Lager, Spotted Cow, Angry Orchard, Rotating Local

Seltzers $8
High Noon, White Claw, Carbliss **(+$1)**

Non-Alcoholic $6
Heineken 0.0, Athletic Brewing

BEER BUCKETS

Domestic Bucket $20
five beers of your choice
Bud Light, Busch Light, Michelob Ultra, Coors Light, Miller Lite

Import/Craft Bucket $28
five beers of your choice
Corona Extra, Modelo, Heineken, Samuel Adams Boston Lager

Keep It Local Bucket $25
five beers of your choice
Spotted Cow, Rotating Local Beer

ASK OUR STAFF ABOUT OUR FEATURED COCKTAILS & TAP LIST

SOCIAL
Restaurant Bar