



DRINK MENU

GUEST WINE

AMERICAN RED TABLE WINE - \$7

Red Blend - Lone Birch Yakima Valley, WA

AMERICAN WHITE TABLE WINE - \$7

Pinot Grigio - Milbrandt, Columbia Valley, WA

SPARKLING ROSE - \$7

Lynfred Winery, Roselle, Illinois

2018 CHARDONNAY - \$9

Poppy Wine, Santa Lucia Highlands, California

2019 CABERNET SAUVIGNON - \$9

Poppy Wine, Paso Robles, California

2019 PINOT NOIR - \$9

Sera Fina Cellars, Sierra Foothills, California -
"Knucklehead"

2020 SAUVIGNON BLANC - \$9

Misty Cove Wines - Marlborough, New Zealand

PROSECCO - \$13

Loriella, Italy



CRAFT COCKTAILS

OLD FASHIONED - \$14

Star Light Bourbon, Aromatic and Orange Bitters, with an Orange Peel and Luxardo Cherry Garnish

ITASCA MULE - \$14

Star Union Vodka, Muddled Fresh Lime and Orange, House-made Ginger Beer, with a Lime Wedge Garnish

FRENCH 75 - \$14

London Dry Gin, Fresh Lemon Juice, Prosecco and Rosemary with Lemon Peel Garnish

MARGARITA - \$14

Azteca Azul Plata Tequila, Fresh Lime Juice, Agave Syrup, Garnished with a Lime Wedge

MANHATTAN - \$14

New Riff Rye Bourbon, Sweet Vermouth, Aromatic Bitters with Luxardo Cherry

MOJITO - \$14

Star Union Silver Rum, Fresh Lime Juice, Mint Sprig, and Mint Syrup

NEGRONI - \$14

Cantarelle Gin, Sweet Vermouth, Bitter Apéritif, with an Orange Peel Garnish

PALOMA - \$14

Azteca Azul Plata Tequila, Fresh Grapefruit and Lime Juice, Agave Syrup, Top with Club Soda, Garnished with a Lime Wedge

JUNGLE BIRD - \$14

Star Union Dark Rum, Bitter Apéritif, Pineapple Juice, Fresh Lime Juice, Demerara Syrup, Garnish with a Lime Wedge

