

HOT COCKTAILS

- Irish Coffee** \$10
Bailey's Irish Cream, Jameson Irish Whiskey and Joe
- Hot Toddy** \$11
Jameson Irish Whiskey, lemon, hot water & a touch of honey
- Spiked Hot Cider** \$10
Your choice of rum or whiskey with hot cider

COCKTAILS

- House Margarita** \$11
El Jimador tequila, Cointreau and our house citrus sour
- Agave Margarita** \$12
El Jimador tequila, Cointreau, agave and lime juice
- Strawberry Margarita** \$13
House Margarita with a splash of strawberry purée
- Blood Orange Margarita** \$13
House Margarita with a splash of blood orange
- Spicy Margarita** \$13
El Jimador tequila, house citrus sour w/muddled jalapeño & cayenne. Add strawberry for \$1
- House Paloma** \$14
El Jimador tequila, Cointreau, lime, fresh grapefruit juice and a splash of Aperol. Topped with soda
- Mexican Mule** \$13
El Jimador tequila, fresh lime juice and ginger beer
- Bee Sting** \$13
Hornitos Repisado, Maine honey syrup, cayenne pepper. Topped with soda
- Gin Fresca** \$14
Stroudwater Gin and our strawberry house Fresca
- Pina Colada Mimosa** \$11
- Traditional Strawberry Daiquiri** \$10
Plantation white rum, fresh lime juice, strawberry purée, mint garnish. Shaken with ice and served in a martini glass
- Coconut Margarita** \$17
Casamigos Anejo, cream of coconut, fresh lime juice and cointreau

WHITE WINE

- Erath Pinot Gris** \$12
Aromas of pear, honeydew melon, and rose petals
- Natura Chardonnay** \$8
An un-oaked, organic offering—sustainably farmed in Chile
- Natura Rose** \$10
Intense, fruity aromas, such as cherry and black currant. Silky and elegant on the palate. Fresh, fruity, and balanced
- Pine Ridge Chenin Blanc Viogner** \$9
California: Crisp & bright white blend featuring citrus notes
- Zonin Prosecco** \$9
A soft & fruity sparkling brut

RED WINE

- Barone Montalto Cabernet Sauvignon Nero D'Avola** \$10
Full of Spices, with hints of natured fruit supported by a fresh natural acidity and intense tannins
- Donna Laura Ali Sangiovese Toscana** \$10
A light, dry, smooth Italian red

DRAUGHT BEER

- Allagash White** \$6
- Austin Street Patina Pale Ale** \$9
- Battery Steel Flume DIPA** \$9
- Bissell Brothers Substance IPA** \$9
- Lone Pine Maple Sunday Brown AIE** \$9
- Modelo Especial** \$5

CANNED BEER, WINE & CIDER

- Down East Cider Traditional: 5.1% GF** \$6
- Vintage Wines Pacific Bloom Sangria: 8.5% GF** \$12
- Austin Street Neverender DIPA: 8.3%** \$12
- Battery Steele Golden Path Pilsner 5%** \$8
- Battery Steele Axion IPA 6.8%** \$11
- Bissell Brothers Lux Mosaic Pale Ale 5.1%** \$9
- Fore River Brewing Timberhitch Red Ale: 6.3%** \$9
- Guinness 16oz** \$8
- Miller Lite: 4.2%** \$4
- Rising Tide Verona Italian Pilsner: 4.5%** \$8

MOCKTAILS & SOFT DRINKS

- Mocks—"Cow" Donkey** \$5
Pineapple juice, dash of strawberry purée & ginger beer
- Sparkling Lemonade** \$5
Lemonade, soda water and a splash of strawberry purée
- Blackberry Lime Fizzy** \$4
Fresh lime juice, blackberry puree, house simple and soda water, garnished with mint
- Soda** \$2
Coke, Diet Coke, Ginger Ale, Sprite, Soda Water, Lemonade, Iced Tea
- Juice** \$3
Orange, cranberry, grapefruit or pineapple
- Hot Drinks**
- Coffee, black tea or peppermint tea* \$2.50
- Hot apple cider or hot cocoa* \$3

