

## COCKTAILS



<b>POLISH DINNER</b> potato vodka, pickle juice	14
<b>SEASONAL PALOMA</b> tequila blanco, cranberry, grapefruit	14
<b>AVIATION</b> gin, luxardo, crème de violette, lemon	14
<b>DAIQUIRI</b> rum, lime, sugar	14
<b>SPECIAL OLD FASHIONED</b> selected bourbon, bitters, cherry, orange	14
<b>FIGGY GOD FATHER</b> amaretto, scotch, sticky fig syrup	14
<b>EARL GREY COLLINS</b> earl grey syrup, gin, lemon, seltzer	14
<b>SUMTHIN' NUTTY</b> whiskey, coconut cream, cherry bitters	14
<b>WINE FLIGHT</b> three 3 oz pours, rotation of reds and whites	12



## DRAFT BEER CHECK WITH YOUR SERVER



## HAPPY HOUR



## \$5 HAPPY HOUR SPECIALS TUES-FRI 430-6



## WINES



	g/btl
<b>PROSECCO</b> Italy	13/40
<b>RIESLING</b> Germany	11/34
<b>PINOT GRIGIO</b> Italy	11/34
<b>VERDEJO</b> Spain	12/36
<b>CHARDONNAY</b> California	12/36
<b>SAUVIGNON BLANC</b> France or New Zealand	12/36
<b>ROSE</b> Spain	12/36
<b>PINOT NOIR</b> Oregon	13/40
<b>MALBEC</b> Argentina *Organic	13/40
<b>MERLOT</b> France	12/36
<b>CABERNET</b> California	12/36
<b>MONTEPULCIANO</b> Italy	13/40



<b>CHABLIS</b> France	55
<b>SANCERRE</b> France	48
<b>MERLOT</b> Washington	44
<b>ZINFANDEL</b> California	58
<b>SANIGIOVESE</b> Italy	65