



COCKTAIL

Charles Sangria | 8

Passion Fruit Crush | 10

Tito's Vodka,
Captain Morgan Spiced Rum,
Passion Fruit Puree, Lemon Lime Soda

The Charles Martini | 11

Barr Hill Gin, Grapefruit, Lemon,
Thyme Simple Syrup, Egg White,
Club Soda, Cardamom Bitters

El Dorado | 10

Avion Silver Tequila, Cointreau,
Pineapple Habanero Syrup, Lime Juice

Spring Man | 10

Tin Cup Whiskey, Lemon,
Blood Berry Syrup, Ginger Beer

The Poptail | 10

Ruffino Prosecco, St-Germain,
Tropical Popsicle

Sagamore Staycation | 11

Sagamore Rye Whiskey,
Raspberry Lemon Simple Syrup, Lemon,
Orange Bitters, Lemon Lime Soda

The Confused Fruit | 10

Three Olives Cucumber Lime Vodka, St-Germain, Cucumber, Mint,
Lime, Lemon, topped with Lemon Lime Soda

WINE

Nobilo Sauvignon Blanc (tap) | 9

Meiomi Rosé | 11

Kenwood Pinot Gris | 9

Smoke Tree Chardonnay | 11

Washington Hills Riesling | 10

Diseno Malbec (tap) | 10

One Hope Red Blend | 10

Cloudfall Pinot Noir | 10

Tom Gore Cabernet Sauvignon | 11

Quinta de Azevedo Vinho Verde | 9

Ruffino Prosecco | 9/36

Veuve Clicquot Brut | 90

DRAFT

Miller Lite | 5

Blue Moon Belgian White | 5

Bell's Two Hearted Ale | 5

Goose Island IPA | 5

Ask your server or bartender about our seasonal and rotating taps.

BOTTLE

Miller Lite | 5

Coors Light | 5

Michelob Ultra | 5

Heineken | 6

Corona | 6

Stella Artois | 6

Brewer's Art Resurrection Abbey Brown Ale | 6

White Claw Ruby Grapefruit Hard Seltzer | 6

Golden Road Wolf Pup Session IPA | 6

Angry Orchard Crisp Apple Cider | 5

Blue Point Toasted Lager | 6

Brooklyn Summer Ale | 6