

BEVERAGE MENU

BEER

PREMIUM DRAFT \$4.00

21st Amendment Brew Free or Die IPA
Trumer Pilsner
Pitcher of Your Choice \$15.00

DOMESTIC BOTTLES \$4.00

Anchor Steam
Blue Moon
Budweiser
Bud Light
Coors Light
Sierra Nevada

IMPORTED BOTTLES \$4.00

Amstel Light
Pacífico
Guinness
Newcastle Brown Ale
Pilsner Urquell
Stella Artois
Angry Orchard Cider

PREMIUM BOTTLES \$5.00

Anderson Valley, Boont Amber
Deschutes Fresh Squeezed IPA
Sculpin IPA

NON-ALCOHOLIC BOTTLES \$3.00

Cock & Bull Ginger Beer
St. Pauli Girl

FEATURED COCKTAILS

AVIATION \$10.00

Crème de Violet, Luxardo Liqueur, Gin,
Lemon Served Up

BITTERMILK OLD FASHIONED \$13.00

Eagle Rare Whiskey, Dash of Bittermilk,
Orange-Cherry Garnish
Served Over

SECOND SCHANTZ \$9.00

St. Germain, Gin, Lemon, Sprite+Soda
Collins Glass

MEZCAL MARGARITA \$10.00

Mezcal, Peychauds Bitters, Fresh Lime,
Hibiscus Salt Rim
Served Over

FRENCH MARTINI \$11.00

Grey Goose, Chambord, Pineapple Juice
Martini Glass

DANIELS VESPER \$14.00

Botanivore Gin, Grey Goose, Lillet, Lemon Twist
Served Up

MAI TAI SPARKLE \$14.00

Mt. Gay Eclipse Rum, Amaretto, Lime, Cointreau,
Sparkling Wine
Champagne Glass

WINE BY THE GLASS

WHITE

Kenwood, Yulupa, Brut, CA	\$6.00
Terra d'Oro, Pinot Grigio, CA '17	\$8.00
Vila Wolf, Dry Riesling, DE '15	\$8.00
Benziger, Sauvignon Blanc, CA '16	\$9.00
University Club Chardonnay, CA NV	\$7.00
Conundrum by Caymus, White Blend, CA '15	\$11.00
Miraval, Rosé, Cotes de Provence, FR '17	\$9.00
Saintsbury, Chardonnay, Carneros, CA '16	\$9.00

CHAMPAGNE

Dom Perignon '06	\$28.00
Veuve Rosé	\$19.00
Krug	\$49.00

RED

Migration by Duckhorn, Pinot Noir, Russian River Valley, CA '15	\$14.00
Antigal, Uno, Malbec, Mendoza, AR, '13	\$8.00
Ferrari-Carano, Merlot, Sonoma, CA '15	\$9.00
Chappellet, Mountain Cuvee, Bordeaux Blend, Napa, CA '16	\$14.00
Gamba, Zinfandel, Russian River, CA '15	\$14.00

DESSERT

Royal Tokaj, Late Harvest, HU '15	\$7.00
-----------------------------------	--------