



## Cocktails



### **Passion Fruit Margarita**



Tequila, passion fruit, lime and orange bitters

**\$14**

### **Autumn Red Sangria**

Cabernet and blackberries garnished with thyme, pomegranate seeds, star anise

**\$14**

### **The Picante Paloma**

tequila, habanero, grapefruit, lime, pomegranate caviar and tajin

**\$14**

### **The Pops Spritz**

Aperol, cava, peach caviar with a flavored popsicle (ask what our flavor of the day is)

**\$14**

### **The Old Old Fashion**

Woodford Reserve, twenty port and cherry bitters

**\$14**

## *Martinis*

### **The Audrey**

Cucumber infused vodka, St. Germaine and lemon juice

**\$15**



### **Not Your Moms Cosmo**

Citrus vodka, hibiscus tea, cranberry, lemonade and orange  
combier

**\$15**



### **Toasted Espresso**

Dark Matter espresso, Liquor 43, vodka garnished with a  
toasted marshmallow and caramelized walnut

**\$16**

### **Pineapple Express**

Tequila, pomegranate liqueur, pineapple, lemon and Thai  
spice bitters

**\$15**

### **Angry Mermaid**

Habanero infused mezcal, elderflower, and lime juice  
garnished with a roasted habanero

**\$15**

## *White Wine*



Kim Crawford | Sauvignon Blanc, New Zealand | **\$12/45**

Cavé De Lugny·Macon Carte | Chardonnay, Burgundy | **\$12 / 45**



Barone Fini | Pinot Grigio, Trentino Italy | **\$12 / 45**

## *Rosé*

Space Aged Rosé | California | **\$12 / 45**

Hampton Water | Languedoc, France | **\$13 / 55**

## *Red Wine*

Weather | Pinot Noir, Sonoma County | **\$14/75**

Unshackled by Prisoner | Red blend, California | **\$15/75**

Serial | Cabernet Sauvignon, Paso Robles | **\$14/70**

## *Brut*

Mumm Napa | Brut Prestige, Napa | **\$13/60**

Ruffino | Prosecco, Italy | **\$9/50**



## *Drafts*



Modelo | **\$8**



Gumball Head | **\$8**

## *Bottles & Cans*

Bud Lite | **\$7**

Coors Lite | **\$7**

Corona | **\$7**

Antihero | **\$7**

Lagunitas Little Sumpin | **\$7**

High Noon | **\$8**