



Beers

Guinness	Sam Adams Summer	Gaelic Ale	Stella Artois
Bud	Sam Adams Light	Paulaner	Brooklyn Lager
Bud Light	Yuengling	Franziskaner Weissbier	Two Hearted Ale
Carolina Blonde	Caralina Strawberry Blonde	Allagash White	

Martinis

Royal Apple

Crown royal
Apple pucker
Cranberry juice

Pomopolitan

Pearl pomegrante
Cointreau
Cranberry juice
Lime

Chocolate Espresso

Alchemy chocolate vodka
Bailey's
Frangelica
Esspresso

Mint Julep

Maker's mark
Mint
Sugar

Wild Berry Peach Infusion

Vodka infused with
peaches, blueberries
raspberries and black berries

Orange Thing

Tito's vodka
Cointreau
Orange juice

French

Absolut vanil
Chambord
Pineapple

Sauzatini

Sauza tres generations anejo
Cointreau
Sour

Cocktails

Narajito

Bacardi O
Orange
Mint

Lemon Drop

Limoncello
Grey goose le citron
soda water

Red tic tac

Red bull
Bacardi O
Cherry

Nolia

Just
Try
It

Vodka

Grey Goose
Grey Goose Le Citron
Grey Goose L'Orange

Tito's
Skyy
Chopin
p.i.n.k.

Imperia
Belvedere
Pearl pommegranate
Smirnoff apple

Absolut
Absolut vanil
Alchemy chocolate

Gin

Beefeater
Citadelle
Bombay saphire
Tangeray

Rum

Bacardi
Captain morgan
Myers
Malibu

Tequila

Sauza blanco
Patron silver
Sauza tres generation anejo

Bourbon

Maker's mark
Wild turkey
Woodford reserve
Jim beam black
Jack daniels
Crown Royal
Basil hayden

Whiskey

Seagrams 7
Seagrams VO
Chivas
Bushmills
Canadian club
Jameson

Scotch

Johnny walker black
Dewars
Balvenie port wood
Glenlivet 12yr
Chivas
Laphroaig 10 Yr
MaCallan

Et cetera

Cointreau
Baileys
Kahlua
Frangelico
Galliano
Pernod
Limoncello
Midori
Chambord
DiSaraonno
Grand marnier
Sambuca

Monday Night Beer Dinner

\$35 -

Every Monday night we will
feature a three course beer dinner.

Each course will be paired
with a different beer.

Tuesday Night Wine Dinner

\$35 -

Every Tuesday night we will
feature a three course wine dinner.

Each course will be paired
with a different wine.

Please ask your server for details or to make a reservation.