



## HOUSE SPECIALTY COCKTAILS 18.

**ESPRESSO MARTINI** (*classic or hazenut*)  
*grey goose vodka, kahlua, espresso*

### BASIC

*blackberry infused grey goose vodka,  
passionfruit, lemon, eggwhite, lillet rouge*

### THYME COLLINS

*thyme infused bombay dry gin, lemon,  
honey, angostura*

### CANELA MARGARITA

*cinnamon infused cazadores tequila,  
grapefruit, lemon, agave*

### SMOKE SHOW

*chipotle infused agua magica mezcal,  
aperol, cynar, orange oil*

### FAST & LOOSE

*angels envy bourbon, averna, aperol,  
espresso, orange oil*

### JULIE-ANNA

*dusse cognac, bacardi black barrel rum,  
lemon, orgeat, angostura*

### HOT TODDY 17.

*teeling irish whiskey, lemon, honey, clove*

### GLOGG 16.

*mulled wine*

Honorable Mention - add bleu cheese  
stuffed olives to any martini 3.

## DRAFT BEER 9.

Bitburger Pilsner  
Daisy Cutter Pale Ale  
Guinness  
Singlecut Lager  
Montauk Wave Chaser IPA

## WINE BY THE GLASS

### BUBBLES

Pol Roger NV Brut, Champagne 25  
Lamberti, Prosecco, Italy 14  
L'Heureu de Nit, Cava Brut Rose 21 18

### WHITES

Barone Fini, Pinot Grigio 23, Italy 13  
Kunde, Sauvignon Blanc 22, Sonoma, CA 15  
Forstreiter, Gruner Veltliner 21, Austria 14  
Davis Bydum, Chardonnay, Russian River 16

### ROSE

Pere & Fils, Rose 23, Cote de Provence, FR 14

### REDS

Foris, Pinot Noir 21, Rouge Valley, Oregon 16  
Melini, Chianti 22, Tuscany, Italy 13  
El Esteco, Malbec 23, Argentina 14  
Twenty Rows, Cabernet 21, Napa Valley 15

Happy Hour  
4-7pm  
in the bar.

\$4 off House Specialty Cocktails  
\$7 Chianti & Sauvignon Blanc  
\$6 draft beers  
\$1.50 Raw Oyster  
\$2.50 Baked Oyster  
\$2 Yellowfin Tuna Nacho

## BEER BOTTLES & CANS

Industrial Arts Wrench IPA 12.  
Lagunitas IPA 8.  
Downeast Original Cider 9.  
Rekorderlig Strawberry Lime 9.  
High Noon Pineapple 9.  
Schneider Weiss 14.  
Coors Banquet 8.  
Heineken Light 8.  
Pacifico 8.  
Guinness 0 (N/A) 9.