



## ARTISAN COCKTAILS

### The Classic Margarita\*\*

Hornitos Tequila, Triple Sec, Fever tree margarita mix -Add strawberry, raspberry, or raspberry jalapeño for \$1  
9.00

### Orange Old Fashioned\*\*

Jim Beam, Bitters, Orange Simple Syrup, garnished with a black cherry and an Orange peel. Upcharge other bourbons for additional cost  
11.00

### Optional liquor upcharges available for Old Fashioned

Korbel (No Upcharge) Bulleit \$1.00 Buffalo Trace (When Available) \$4.00 Jack Daniels \$1.00 Crown \$1.00 Hirsch \$1.00 Jameson \$1.00 Jameson Orange \$1.00 Jameson Black Barrel \$2.00 Knob Creek \$2.00 Knob Creek Rye \$2.00 Evan Williams 100 \$2.00 Larceny Small Batch 92' \$3.00 Makers 46' \$3.00 Makers Mark \$3.00 Angels Envy \$4.00 Basil Hayden \$6.00 Eagle Rare \$6.00 Blantons \$12.00 Crooked Water \$11.00

### Caramel apple Martini

Absolut Vanilia, Effen apple Vodka, Butterscotch schnapps  
9.00

### Pecan Pie Martini

Jim Beam, Rumchata, creme de cocoa, finished with caramel, pecans, and whip cream  
11.00

### Naughty Pirate Tea

Effen Apple, Tanqueray, Captain Morgan, Triple Sec, Sweet & Sour and Cranberry juice  
9.00

### Long Island Iced Coffee

Carolanns Sweet Cream, Kahlua, Hornitos, Titos, Cold Brew Coffee. Topped with whip cream  
10.00

### Apple Mule

Effen Apple Vodka, Lime simple syrup, Fever Tree Ginger Beer, topped with apple cider powder  
9.00

### Peach Sangria

Absolut Peach, Summer of 69', raspberry puree, lemon, lime, and cranberry juice, and lemonade  
10.00

### Apple Cider Bourbon Smash\*\*\*

Jim Beam, bitters, lemon juice, apple cider, cinnamon, orange simple syrup  
9.00

### Maple Manhattan

Knob Creek Maple, Sweet Vermouth, Bitters, & garnished with a Black Cherry. Substitutions of Brandy or Bourbons available for an upcharge.  
10.00

\*\* Starred Artisan cocktails have an N/A spirit option available

### Happy Hour

Monday Through Friday Happy Hour 3:00-5:00 PM. \$1.00 off tap beer and wine \$2 off a cheese, pepperoni, or sausage pizza



## MOCKTAILS

- Apple Ginger Fizz ..... 6.00  
 Apple Cider, fever tree ginger beer, lime juice, cinnamon
- Autumn Punch ..... 5.00  
 Apple Cider, Orange juice, Cranberry juice, topped with club soda, Sprinkled with Cinnamon

## WINES

- Campo Viejo Reserva Tempranillo ..... \$7.50 23  
 Notes of ripe berries, sweet spices and cocoa with earthy character, polished tannins and a sleek texture.
- Uno Malbec ..... 8.50  
 Smooth dry red with rich tannin body and oaky finish.
- Carlos Creek Cabernet Sauvignon ..... \$8.50 30  
 Dry red, 100% sourced from Lodi California. Finishes with notes of rich toffee and smooth toasted oak.
- Little Red Corvette ..... \$7.50 20  
 Smoke on the Water original red blend with an oaked ending. Midsweet
- 14 Hands Sweet Red ..... \$8.00 28  
 Sweet, spunky and fizzy with hints of blackberry, cherry and red raspberry. USA
- UnShackled Sauvignon Blanc ..... \$9.00 31  
 Notes of peach, melon, fresh citrus and tropical fruit. Touches of Chenin Blanc and Roussanne. St. Helena
- Summer of '69 ..... \$7.50 20  
 Smoke on the Water original collaboration with The North Shore Winery. Chardonnay, Chenin Blanc with a touch of Viognier
- Leese Fitch Chardonnay ..... \$8.00 28  
 A light Sonoma Chardonnay with a hint of sweetness, notes of apple, citrus and tangerine
- Chateau Ste. Michelle Harvest Select Riesling ..... \$8.00 28  
 Lush notes of peach, apricot and honey. Delightful dessert wine or pair with spicy dishes
- Voga Moscato ..... \$7.00 23  
 Fresh citrus, apricot. Spritzy and sweet. Northern Italy
- Rhubarb Raspberry ..... \$8.50 30  
 When rhubarb and raspberry love each other very much, this is what happens. Definitely worth a try!