

# Cocktails

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## **PUMPKIN SPICE CRANBERRY SOUR**

Orange Vodka, Pumpkin Spice Syrup, Cranberry Juice, Sour Mix & Lemon

## **PEAR CIDER**

Citrus Vodka, Pomegranate Syrup, Lime & Agave Syrups & Apple Cider

## **SPICED PEAR & BOURBON**

Bulleit Bourbon, Spiced Pear Syrup, Pumpkin Syrup, Cinnamon & Lemon

## **GIN FOR BREAKFAST**

Gin, St. Germaine Elderflower Liqueur, Blood Orange Syrup, Lime & Ginger Ale

## **BLUSHING DRAGON**

Grapefruit Vodka, Gran Marnier, Aperol & Fresh Grapefruit Juice

## **CAMPFIRE SLING**

Templeton Rye, Maple Simple Syrup, Toasted Marshmallow Simple Syrup & Chocolate Bitters

## **HONEY & THE MOON**

Lemon Vodka, Honey Simple Syrup, Tea & Lemon

## **CRANBERRY MOJITO**

Rum, Honey Fig Simple Syrup, Cranberry Juice, Muddled Mint & Lime

## **APPLE PIE PUNCH**

Smirnoff Caramel, Apple Vodka, Pear Juice, Apple Cider & Ginger Ale

## **HIBISCUS GIN SOUR**

Bombay Sapphire, Raspberry Liqueur, Hibiscus Syrup & Fresh Squeezed Lemon Juice

## **CINNAMON ROSEMARY OLD-FASHIONED**

Bourbon, Rosemary Simple Syrup, Honey, Cinnamon & Orange Bitters

## **BEE STING**

Cranberry Infused Vodka, Ancho Reyes, Honey Fig Simple Syrup, Fresh Orange Juice & White Cranberry Juice

## **BLACKBERRY MINT COOLER**

Hendricks Gin, Blackberry Brandy, Cucumber Mint Simple Syrup, Blackberries & Fresh Lemon Juice

## **WINTER SEA BREEZE**

Vodka, Pomegranate Syrup, White Cranberry & Grapefruit Juice

## **AUTUMN SMASH**

Templeton Rye, Grand Marnier, Strawberry Preserves, Maple Simple Syrup & Lemon

## **POISONED APPLE CIDER**

Captain Morgan, Pomegranate Syrup, Pumpkin Syrup & Apple Cider

## **HARVEST MOON APPLEJACK**

Tuaca, Honey Simple Syrup, Lemon Juice, Apple Cider & Ginger Ale

## **WINTER SANGRIA**

Cabernet, Absolut Pears Vodka, Triple Sec, Cranberry Juice, OJ & Ginger Ale; Muddled with Apples & Pears

# Mules

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## **CARAMEL**

Smirnoff Caramel, Apple Cider & Ginger Beer

## **CINNAMON & ORANGE**

Vodka, Cinnamon Simple Syrup, Fresh Orange Juice & Ginger Beer

## **BOURBON PEAR**

Bourbon, Pear Juice & Ginger Beer

## **CRANBERRY MULE**

Cranberry Infused Vodka, Cranberry Juice, Apple Cider & Ginger Beer

# Martinis

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## **SALTED CARAMEL APPLETINI**

Stoli Karamel Vodka, Green Apple Schnapps, Apple Cider & a Swirl of Caramel with a Salt Rim

## **ESPRESSO**

Espresso Vodka, Dark Crème de Cacao & Cold Brew Coffee

## **VANILLA PEAR**

Pear Vodka, Vanilla Vodka, White Cranberry Juice & Sierra Mist; Rimmed with Sugar

## **APPLE PUMPKINTINI**

Vanilla Vodka, Pumpkin Spice Syrup, Apple Cider & Ginger Ale

# Margaritas

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### *CHOICES OF TEQUILA:*

*PATRON SILVER, DON JULIO ANEJO, CUERVO GOLD,  
SAUZA GOLD, CUERVO 1800 SILVER*

## **HONEY PEAR**

Tequila, Triple Sec, Honey, Pear Juice & a Cinnamon Sprinkle

## **BLOOD ORANGE APPLE CIDER**

Tequila, Triple Sec, Blood Orange Syrup, Fresh Lime & Apple Cider

## **CRANBERRY FIG**

Tequila, Triple Sec, Honey Fig Simple Syrup, Cranberry Juice & Sour Mix

## **MANGO COCONUT**

Tequila, Coconut Rum, Mango Syrup, Fresh Lime & Sour Mix

# Sangrias

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## **APPLE CIDER SANGRIA**

Pinot Grigio, Christian Brothers Brandy, Stoli Caramel, Honey Fig Simple Syrup, Apple Cider & Ginger Ale; Muddled with Apple & Pear

## **RED SANGRIA**

Cabernet, Blackberry Brandy, Peach Brandy, Fresh Orange Juice & Ginger Ale; Muddled with Lemon, Lime & Orange

## **WINTER WHITE SANGRIA**

Pinot Grigio, Peach Brandy, White Cranberry Juice & Club; Muddled with Orange & Pear

# Creamy & Dreamy Cocktails

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## **S'MORES MARTINI**

Vanilla Vodka, Godiva Chocolate, Crème de Cacao, Toasted Marshmallow Simple Syrup & Milk; Rimmed with Graham Cracker Crumbs & Chocolate

## **GINGERBREAD RUSSIAN**

Vodka, Kamora, Gingerbread Syrup, Cinnamon & Milk

## **WHITE CHOCOLATE SNOWFLAKE**

Vanilla Vodka, Godiva White Chocolate Liqueur, White Crème de Cacao & Milk

## **PEACHES & CREAM ALEXANDER**

Peach Brandy, Rumchatta, Milk & Cinnamon

## **PUMPKIN SPICED LATTE**

Rumchatta, Espresso Vodka, Pumpkin Spice Syrup & Milk

## **CHOCOLATE RASPBERRY TRUFFLE**

Godiva Chocolate, Razzmatazz & Milk; Rimmed with Chocolate & Graham Cracker Crumbs

# A Taste of Summer

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## **MANGO BREEZE**

Myer's Dark Rum, Coconut Rum, Banana Liqueur, Mango Syrup, Pineapple Juice & Grenadine

## **ORANGE CRUSH**

Orange Vodka, Triple Sec, Fresh Orange Juice & Sierra Mist

## **HULA DANCER**

Coconut Rum, White Crème de Cacao, Strawberry Puree, Pineapple & Cranberry Juice

# Desserts

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## **SEASONAL CRÈME BRULEE**

The Chef's Creation... Traditional French custard with a twist! Topped with caramelized sugar & whipped cream. Ask about today's selection!

## **CHOCOLATE PEANUT BUTTER CAKE**

Rich Chocolate Cake topped with Peanut Butter icing & Chocolate Ganache

## **CHOCOLATE STOUT BROWNIES**

Chewy Fudge Brownies infused with Guinness Stout ~ Make it a la mode for \$1.00 more.

## **FRIED ICE CREAM**

A scoop of Vanilla Bean Ice Cream covered with Cinnamon, Sugar & Corn Flakes; then deep-fried. Topped with Honey, Whipped Cream & a Cherry!

## **DESSERT FEATURE**

Ask your server for today's selection!

## Wine

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### **IMAGERY SAUVIGNON BLANC**

lemon/lime/grapefruit  
9/35

### **McMANIS CHARDONNAY**

apple/pear/white peaches/touch of oak  
8/30

### **HANDCRAFT MALBEC**

blueberry/cocoa/plum  
9/35

### **PARDUCCI PINOT NOIR**

raspberry/strawberry  
8/30

### **PRAYERS OF SINNERS RED BLEND**

petite syrah/merlot/blackberry/dark fruit  
8.5/40

### **ANTERRA PINOT GRIGIO**

citrus/green apple/lemon

### **BONVIA MOSCATO**

crisp/acidic/sweet  
7.5/30

### **IMAGERY CABERNET SAUVIGNON**

dark fruit/clove/pepper/oak  
10/40

### **ALLEGRO RIESLING**

sweet/crisp/refreshing  
8/30

### **STEMMARI ROSE**

wild strawberry/minerals/clean  
8.50/40

### **FERRARI-CARANO SIENA RED BLEND**

cherry/blueberry/plum/sweet oak  
13/55

### **DAVIS BYNUM CHARDONNAY**

toasty brioche/apples/hazelnut  
16/60

## House Wines

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### ***SALMON CREEK***

**CHARDONNAY ~ PINOT GRIGIO**

**CABERNET ~ MERLOT**

**WHITE ZINFANDEL**

## Premium Bottles

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### **RODNEY STRONG ROCKAWAY CABERNET SAUVIGNON (2014)**

blackberry/currant/toast  
\$150

### **CAYMUS CABERNET SAUVIGNON (2016)**

cassis/dark berries/lavender/nutmeg  
\$175