



# DRINK MENU

*craft beer. seasonal cocktails. curated wine.*

**Happy Hour Every Day!**

**Mon - Fri 4-6pm**

**Sat - Sun 3-5pm**

\$2 off draft beer

\$2 off wines by the glass

\$6 rail drinks

\$2 off individual pizzas

\$2 off select apps

## Wines

### White

<b>BARONE FINI</b>	<b>\$11 6oz \$14 9oz   \$40 B</b>
pinot grigio   veneto   italy	
<b>DOMAINE BELLEVUE</b>	<b>\$11 6oz \$14 9oz   \$40 B</b>
sauvignon blanc   touraine   france	
<b>ASLINA</b>	<b>\$13 6oz \$17 9oz   \$47 B</b>
chardonnay   western cape   south africa	
<b>MAR DE VINAS</b>	<b>\$12 6oz \$16 9oz   \$42 B</b>
albarino   val do salnes   spain	
<b>GREEN EYES</b>	<b>\$11 6oz \$14 9oz   \$41 B</b>
gruner veltliner   kremstal   austria	

### Rose

<b>LEGADO DEL MONCAYO</b>	<b>\$12 6oz \$16 9oz   \$45 B</b>
granacha   camp de borja   spain	

### Red

<b>THE CALLING</b>	<b>\$15 6oz \$19 9oz   \$52 B</b>
pinot noir   monterey county   california	
<b>REQUIEM</b>	<b>\$14 6oz \$18 9oz   \$50 B</b>
cabernet sauvignon   columbia valley   washington	
<b>VINA OTANO</b>	<b>\$14 6oz \$18 9oz   \$50 B</b>
rioja   fuenmayor   spain	
<b>EL ORIGEN</b>	<b>\$13 6oz \$17 9oz   \$47 B</b>
malbec   finca reserva   mendoza   argentina	
<b>ANDRE BERTHET RAYNE</b>	<b>\$12 6oz \$16 9oz   \$42 B</b>
cotes du rhone   rhone valley   france	

### Bubbles

<b>FATTORIA CONCA D'ORO</b>	<b>\$14 6oz \$18 9oz   \$50 B</b>
prosecco   vento   italy	
<b>CA'FURLAN MARIANA</b>	<b>\$13 6oz \$17 9oz   \$45 B</b>
rose prosecco   veneto   italy	
<b>LINDI 910</b>	<b>\$11 6oz \$15 9oz   \$41 B</b>
lambrusco   emilia-romagna   italy	

## Zero-Proof Libations

<b>ROSEMARY'S BLUSH</b>	<b>\$11</b>
pearson's rhubarb & ginger spirit   honey rosemary syrup   pomegranate   lemon   rose water   fever tree elderflower tonic	
<b>LAVENDER SPRITZ</b>	<b>\$10</b>
butterfly pea tea   lemon   lavender syrup   josh n/a sparkling	
<b>PASSION FRUIT MULE</b>	<b>\$10</b>
seedlip notas de agave   passion fruit   coconut water   lime   ginger beer	
<b>YUZU BLUSH</b>	<b>\$9</b>
raspberry puree   lime   fever tree lime & yuzu   angostura bitters   josh n/a sparkling	
<b>FUEGO LIBRE</b>	<b>\$10</b>
seedlip notas de agave   lime   agave   scrappy's fire tincture   tajin rim	

## Signature Cocktails

<b>BACKYARD SOUR</b>	<b>\$14</b>
rittenhouse rye   housemade lemongello   lemon   peach puree	
<b>PEAR PRESSURE</b>	<b>\$14</b>
cirrus vodka   rothman & winter orchard pear   lemon   pear puree   cinnamon syrup   cinnamon sugar rim	
<b>THE BUTTERFLY EFFECT</b>	<b>\$14</b>
bombay sapphire gin   lemon   butterfly pea tea   lavender syrup   egg white	
<b>BLOOD MOON RISING</b>	<b>\$15</b>
esponlon reposado   campari   lime   blood orange   cinnamon syrup   tajin rim	
<b>DIRTY DOGG MARTINI</b>	<b>\$15</b>
cirrus vodka   blue cheese infused vermouth   olive brine   house made blue cheese stuffed olives	
<b>PASSION SMOKARITA</b>	<b>\$15</b>
el jimador tequila   vida mezcal   triple sec   passion fruit   lime   agave   tajin rim	
<b>HIBISCUS MIAMI</b>	<b>\$12</b>
bacardi rum   lime   raspberry puree   hibiscus syrup   soda water	
<b>SPRING FLING MULE</b>	<b>\$13</b>
titos vodka   st-germain   lemon   ginger beer   rhubarb bitters	
<b>GATSBY GLOW</b>	<b>\$15</b>
bombay sapphire gin   cointreau   lemon   grenadine	

## Brewtails

<b>HANS PETER</b>	<b>\$9</b>
paulaner hefeweizen   house made lemonade   prosecco	
<b>MICHIGAN MARTINI</b>	<b>\$7</b>
pabst blue ribbon   pimento stuffed olives   dill pickle spear	

**ASK YOUR SERVER  
FOR SOME BEER  
OR WINE TO GO**