

# BEER

## ON THE HANDLES

	14oz	20oz	PIT
<b>SYC Pinseeker</b> Lager	6	9	19
<b>Sea Change Irish Red</b>	7	10	21
<b>Sea Change Prairie Fairy</b> Blackberry Wheat Ale	7	10	21
<b>Blind Enthusiasm Zus</b>	7	10	21
<b>Rotational IPA</b>	MARKET PRICE		
<b>Rotational Handle</b>	MARKET PRICE		
<b>Tall Cans</b>	9 EA		

ASK YOUR SERVER FOR OUR CRAFT CANNED OPTIONS

## NON-ALCOHOLIC

<b>Coffee</b>	3½	<b>Pop</b> 473ML	4
<b>Tea</b>	3½	<b>Juice</b>	4

## WINE

### BUBBLES

	6oz	9oz	BTL
<b>Giusti Rosalia Prosecco</b> Italy	10	-	40

### WHITE

	6oz	9oz	BTL
<b>Mission Hill Estate Series Chardonnay</b> Kelowna	10	15	40
<b>Sartori Pinot Grigio</b> Italy	10	15	40
<b>Squealing Pig Sauvignon Blanc</b> New Zealand	11	16½	45
<b>Paulessen Riesling</b> Germany	11½	17¼	47
<b>Attems Ramato Pinot Grigio</b> Italy	-	-	47
<b>Tandem Casual Rosé</b> Spain	10½	15¾	43

### RED

	6oz	9oz	BTL
<b>Luigi Bosca La Linda Malbec</b> Argentina	10	15	40
<b>La Maldita Garnacha</b> Spain	10½	15¾	43
<b>Sartori L'Apassione</b> Italy	11	16½	45
<b>Mission Hill Estate Series Pinot Noir</b> Kelowna	11½	17¼	47
<b>Château St Jean Cabernet Sauvignon</b> California	11½	17¼	47
<b>Beringer Knights Valley Cabernet Sauvignon</b> California	-	-	96

**Sangria** Daily Creation

**Glass 10 Pitcher 30**

## COCKTAILS

<b>Flower Sour</b> 2oz	14	<b>Old Fashioned</b> 2oz	13
Eau Claire Flourish Gin, Crème de Violette, lemon juice, elderflower syrup, egg white, bitters		Buffalo Trace Bourbon, maple syrup, blood orange & black walnut bitters	
<b>Vodka Berry Smash</b> 2.5oz	14	<b>Espresso Martini</b> 2oz	13
Vodka, mixed berries, simple syrup, prosecco		Fort Distillery Two Bean Brew liqueur, baileys, espresso, simple syrup	
<b>Spicy Marg</b> 2oz	13	<b>Tee Box Caesar</b> 1oz	9
Casamigos Blanco Tequila, spicy verde liqueur, triple sec, lime, simple syrup, soda		Vodka, signature fry spice rim, Walters Caesar Mix or Clamato, pickle	
<b>Aperol Spritz</b> 2oz	13	Add deep fried pierogi 1½	
Aperol, Campari, prosecco, orange			