

## BEER

Tall Cans, Bottles & Draft

- 9 **K&P 1883**  
Calabogie Brewing;  
Amber Ale, 4.5%
- 10 **Yummy!**  
Beyond The Pale; North  
East Pale Ale, 5.4%
- 9 **Land Shark Lager**  
355ml Bottle; Island-  
Style Cerveza, 4.6%
- 9 **Hazy State**  
Collective Arts; Session  
IPA, 4.1%
- 10 **Pink Fuzz**  
Beyond The Pale;  
Grapefruit Wheat Ale,  
6.0%
- 11 **Farmhouse Cider**  
Pommies; Gluten-free,  
5%

### ON TAP

- 9 Steamwhistle Pilsner 5%

### Featured Can

- Ask your server for  
details

## WINE

Glass/Bottle

- RED*
- 11/39 **Montepulciano**  
Murele; D'abruzzo,  
Italy
- WHITE*
- 11/39 **Pinot Grigio**  
La Delizia; Italy
- ROSE*
- 14/49 **Cinsault Rose**  
Les Jamelles; Pays  
d'Oc, France
- BUBBLV*
- 13/43 **Spumante Brut**  
Nua; Veneto, Italy

## BAR RAIL

- 9.5 **Single**
- 13.5 **Double**

# COCKTAILS

\$16.5 , 2+ oz

## John Wick-skey

Bourbon, triple sec, lemon, simple syrup, whites

## Clint Westworld

Bourbon, black walnut and ango bitters, maple

## Gray Wolf

Gin, peach, ginger beer, peach bitters, lemon

## Martini

Gin or Vodka; olive or lemon

## Negroni

Gin, Campari, orange, sweet vermouth

## Caesar

Vodka, Clamato, worcestershire, tabasco

## Luca Brasi

Makers Mark, Drambuie, Amaretto cherry

## Mr. Bean

Vodka, Amaretto, Kahlua, chocolate bitters, fresh pulled espresso

## Mojito

Rum, mint, lime, sugar, soda

## La Cristina

Tequila, Mezcal, mango, lemon, jalapeno syrup

## French 75

Gin, lemon, sparkling wine

## Moscow Mule

Vodka, lime, mint, ginger beer

## Aperol Spritz

Aperol, sparkling wine, soda

## ON TAP Cocktail \$7

Ask your server for what's on rotation

## CLASSICS

Ask us to shake it up for you!

# ZERO-PROOF

7 **IPA Beer**  
355ml, Collective Arts; New England Style, 0.4%

4 **Frozen Mugs**  
Root Beer, Orange Crush, Grape Crush Cream Soda

7 **Margarita**  
355ml, Bluff; Lime, yuzu, agave, 0.5%

6 **Country Lemonade**  
Fresh Lemon, Soda, Simple Syrup