



Wine

White

- Nicolas, Chardonnay, France '17 6/24
 Glass Mountain, Chardonnay, Chile '17 7/28
 Ruffino, Pinot Grigio, Italy '17 8/32
 Wente, Sauv. Blanc, Cali '17 8/32
 Crios, Rose of Malbec, Argentina '17 8/32
 Ramon Bilbao, Albarino, Rias Baixas '17 9/36
 Villa Rosa, Moscato D'asti, Italy '17 6/24
 Chateau Ste Michelle, Riesling, Columbia Valley '16 8/32
 Aime Roquesante, Rose, France '17 9/36
 Napa Cellars, Chardonnay, Napa '16 11/44
 Laboure' - Roi, Chardonnay, Pouilly-Fuisse' '13 51

Red

- Nicolas, Cabernet Sauv, France '17 6/24
 Alias, Pinot Noir, Cali '17 7/28
 Norton Reserva, Malbec, Argentina '16 9/36
 Z. Alexander Brown, Uncaged Pinot Noir, Cali '17 10/40
 Altamente, Monastrell, Jumilla '15 10/40
 Vistalba, Malbec/Cab Blend, Mendoza '16 10/40
 Ercavio, Tempranillo, Jamilla '15 9/36
 Ghostrunner, Ungrafted Red Zin, Lodi '17 9/36
 Borne of Fire, Cab Sauv, Columbia Valley '17 13/52
 Cedar+Salmon, Pinot Noir, Willamette Valley '16 51
 Chateau d' Arcins, Haut-Medoc, Bordeaux '14 53

Sparkling

- Campo-Viejo, Cava Brut Reserva, Spain 9/36
 Campo-Viejo, Cava Rose, Spain 9/36

Beer

Draft 6

- Dogfish Head 60 min IPA (DE) abv 6% 16oz
 Up next: Coppertail Free Dive IPA (FL) abv 5.9%
 Harpoon UFO White (MA) 4.8% 16oz
 Crooked Stave Sour Rose (CO) 4.5% 16oz
 Playalinda Robonaut Red Ale (FL) 5.3% 16oz
 Funky Buddha Pineapple Beach Blonde (FL) 5% 16oz
 Up next: Stone Brewing Tropic of Thunder Lager (CA) abv 5.8%
 Lagunitas Willet Whiskey Barrel Aged Stout (CA) 12.9% 12oz

Cans

- Adopt a Cook (round of beers for the kitchen) 5*
 Playalinda Pleasure Chest IPA (FL) 6.6% 5
 Mural Agua Fresca Cerveza New Belgium (Mexico) 4% 4
 Highland Gaelic Ale (NC) 5.5% 4
 Barrel of Monks Blood Orange Bliss Wheat Ale (FL) 5.5% 5
 Dogfish Head Sea Quench Sour (DE) 4.9% 4
 Central 28 Up River Pale Ale (FL) 6% 4
 Left Hand Milk Stout (CO) 6% 4
 Ace Perry Cider (CA) 5% 4
 Lagunitas Czech Pilsner (CA) 6% 5
 Anderson Valley Blood Orange Gose (CA) 4.2% 4

Drinks

Cocktails

***Mr. Smith's Sherry Manhattan 9**
 1776 sherry rye, pedro ximenez sherry, citrus bitters, peychand's bitters, absinthe cherry

Gin Thyme 9

langley's gin, thyme simple, blueberries, lime, fever tree tonic

*Hibiscus Tea 9

hibiscus tea vodka, lemon honey shrub, elderflower tonic, sour

Dark & Blurry 9

goslings dark rum, ginger lime shrub, ginger beer

*Absinthe Minded 9

chai infused bourbon, absinthe cherries, fennel bitters

*Sage Against the Machine 9

blackberry infused gin, lime, st. germain, sage bitters

*Bison Guava Margarita 9

jalapeno and cilantro infused tequila, house sour, guava puree

*Incom-pear-able 9

pear infused whiskey, cocchi, citrus bitters, bruleed cinnamon pear

Gin & Jam 9

blackwood's gin, basil simple, lime, strawberry jam

*Dilly Vanilly 9

cucumber dill vodka, house sour, soda

Pimm Me Up Ronnie 9

pimm's #1, cynar, ginger beer, lemon, citrus bitters

This Little Figgy 9

pisco, lime, fig simple, egg whites

*HAPPY HOUR COCKTAILS

Tequila

Zignum Mezcal 7

Espanita Silver 7

Espanita Reposada 8

Whisky / Bourbon Scotch

Jameson IPA Edition 12

2 Gingers Irish 6

Basil Hayden 10

St. Augustine Dbl Cask 10

Basil Hayden Dark Rye 12

High West Amer Prairie 9

High West Bourye 17

1776 Rye 9

Old Forester 100 Proof Rye 8

Old Forester 7

Lismore 15 yr Single Malt 10

Bastille Blended 1789 10

Bank Note Blended 7

Suntory Toki (malted) 9

Stranahan Yellow (malted) 11

Macallan Double Cask 14

Laphroaig Single Malt 10

Vodka

Tito's 7

Bison Grass 9

St. Augustine 7

Wheatley 6

Cathead Honeysuckle 7

Kettle One 9

Gin

Benham's Gin 8

Death's Door 8

Gun Powder Irish 8

Langley's 8

Apostles 8

St. Augustine 8

Blackwoods 7

Uncle Val's Restorative 7

Uncle Val's Botanical 7

Plymouth 8

Rum

Brugal 1888 7

Gosling's Black 6

Dog Island Barrel Aged 6

Shipwrecked Spiced 6

