

BEER

ROTATING SEASONAL SELECTIONS AVAILABLE
IN 16 OZ POURS



DRAUGHT

STANDARD PINT: \$8.50-\$10

PREMIUM/IMPORTED: \$10-\$11

GUINNESS - \$10.50

STELLA ARTOIS - \$10

HEINEKEN - \$10

CORONA - \$10

BOTTLED & CANNED

STANDARD 341ML/355ML CANS
& BOTTLES | \$7.50-\$9.50

KEITH'S - \$8

RICKARD'S RED
OR WHITE - \$8.50

COORS LIGHT - \$7.50

CANADIAN - \$7.50

HOEGAARDEN - \$9

BUDWEISER - \$7.50

GUINNESS (CAN) - \$9.50

CORONA - \$9

HEINEKEN - \$9

STELLA ARTOIS - \$9

GOOSE ISLAND IPA - \$9.50

CANADIAN - \$8.50

SAPPORO - \$10.50

COORS - \$8.50

SLEEMAN'S - \$9

RICKARD'S RED - \$9

MOOSEHEAD - \$8.50

KEITH'S - \$8.50

BEER & CIDER

LIGHT LAGER
(LOW ALCOHOL) \$6

NON-ALCOHOLIC
BEER \$6

APPLE CIDER \$6
Sparkling, non-alcoholic available

GENTLE COCKTAILS

SHERRY SPRITZER \$7

Cream sherry, soda water,
slice of orange

LEMON GINGER FIZZ \$6

Ginger ale, fresh lemon,
dash of bitters

ELDERFLOWER COOLER \$7

Elderflower syrup, soda, mint,
splash of white wine

PEACH BELLINI \$8

Sparkling juice, peach purée,
a hint of prosecco

CLASSIC FAVORITES

TOM COLLINS \$8

Gin, lemon juice, sugar, soda

BRANDY ALEXANDER \$9

Brandy, cream, crème de cacao

GRASSHOPPER \$8

Creamy blend of crème de menthe and
crème de cacao

WHISKEY HIGHBALL \$8

Whiskey with soda water, served tall and light



SIGNATURE COCKTAILS

Classic with a twist. Crafted to please all palates (1.5 oz each | \$14–\$17 depending on ingredients)

CITRUS GROVE MOJITO \$14

White rum, fresh lime, mint, orange zest, soda

SPICED PINEAPPLE MARGARITA \$15

Tequila, triple sec, muddled pineapple, chili rim

SMOKED OLD FASHIONED \$16

Bourbon, bitters, orange peel, smoked wood finish

LAVENDER COLLINS \$14

Gin, lemon juice, lavender syrup, soda

CUCUMBER BASIL SMASH \$15

Vodka, cucumber, fresh basil, lime juice

MANHATTAN RESERVE \$17

Bourbon, sweet vermouth, Angostura bitters, Amarena cherry

CUCUMBER ELDERFLOWER MARTINI \$16

Gin, elderflower liqueur, cucumber, fresh lime, simple syrup

SPICED OLD FASHIONED \$17

Rye whiskey, house-spiced syrup, bitters, orange zest

MANGO JALAPEÑO MARGARITA \$16

Tequila, triple sec, mango purée, jalapeño syrup, fresh lime, Tajin rim

ESPRESSO MARTINI \$17

Vodka, coffee liqueur, espresso shot, vanilla syrup

BASIL BERRY SMASH \$15

Vodka, muddled basil & mixed berries, lemon juice, simple syrup

COCONUT MOJITO \$15

White rum, coconut cream, mint, lime, soda

NEGRONI BIANCO \$16

Gin, Lillet Blanc, dry vermouth, lemon twist



RED WINES

JOSH CELLARS CABERNET SAUVIGNON (California)

5oz	BOTTLE
\$13	\$52

MEIOMI PINOT NOIR (California)

\$14	\$55
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TRAPICHE MALBEC (Argentina)

\$12	\$47
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VELENOSI BRECCIAROLO ROSSO DI MONTEPULCIANO (Marche, Italy)

\$15	\$66
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GRAYSON CELLARS CABERNET SAUVIGNON (California, USA)

\$16	\$70
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BORGIO SCOPETO CHIANTI DOCG (Siena, Tuscany, Italy)

\$17	\$78
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MARKHAM VINEYARDS CABERNET SAUVIGNON (Napa Valley, California, USA)

\$29	\$158
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BY THE GLASS

CABERNET SAUVIGNON

5oz	BOTTLE
\$12	\$46

MALBEC

\$13	\$48
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PINOT NOIR

\$14	\$52
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PROSECCO

PROSECCO (Romeo, Italy)

5oz	BOTTLE
12	46

PROSECCO ROSÉ (Juliet, Italy)

12	46
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CLASSIC COCKTAILS

Tried-and-true favorites.

NEGRONI \$13

Gin, sweet vermouth, Campari

MOSCOW MULE \$13

Vodka, ginger beer, lime

WHISKEY SOUR \$13

Whiskey, lemon juice, simple syrup, egg white (optional)

COSMOPOLITAN \$13

Vodka, triple sec, cranberry juice, lime

WHITE WINES

KIM CRAWFORD SAUVIGNON BLANC

(New Zealand)

5oz BOTTLE

\$13 \$52

J. LOHR CHARDONNAY

(California)

\$12 \$48

RUFFINO PINOT GRIGIO

(Italy)

\$11 \$45

HEIST ESTATE WINERY UNOAKED CHARDONNAY

(Niagara, Ontario, Canada)

\$14 \$55

ROCK FERRY THIRD ROCK™ SAUVIGNON BLANC

(Marlborough, New Zealand)

\$16 \$70

GERARDO CESARI PINOT GRIGIO

(Alto Adige, Italy)

\$16 \$70

BY THE GLASS

5oz

BOTTLE

PINOT GRIGIO

\$11

\$42

SAUVIGNON BLANC

\$12

\$46

CHARDONNAY

\$13

\$48

ROSÉ / SPARKLING

MUMM NAPA BRUT (CA)

\$15

\$58

BOTTEGA ROSÉ GOLD (ITALY)

\$55

\$14

WINES BY THE GLASS

HOUSE RED (MERLOT OR CABERNET)

3oz (petite) or 5oz pours

\$5

\$8

HOUSE WHITE (CHARDONNAY OR RIESLING)

\$5

\$8

SPARKLING ROSÉ

\$6

\$9

WARM & COZY OPTIONS

IRISH CREAM COFFEE \$6

Coffee with a touch of Irish cream liqueur (decaf available)

CHAMOMILE TEA LATTE \$4

Soothing herbal tea with warm milk

HOT TODDY \$7

Lemon, honey, cinnamon, and a splash of whiskey

COLD DRINKS

SOFT DRINKS 2.49

Pepsi | Diet Pepsi | 7UP | Ginger Ale | Iced Tea

MILK 3.99

White | Chocolate

JUICE 3.99

Apple | Orange | Cranberry | Grapefruit | Lemonade

NOTE:

We are happy to offer low-sugar and decaf alternatives. Please let your server know of any dietary or medication-related needs.

Cheers to health, happiness, and great company!

MOCKTAILS & REFRESHERS

CRANBERRY SPRITZ \$5

Cranberry, soda, and lime

MINTED LEMONADE \$5

Fresh lemon juice, mint, honey syrup

ORANGE BLOSSOM \$5

Orange juice, soda, dash of grenadine

HERBAL ICED TEA \$4

Naturally caffeine-free and lightly sweetened

ELEVATED MOCKTAILS

Citrus Grove \$9

Fresh orange, lemon & lime, honey syrup, soda, thyme sprig

Berry Hibiscus Fizz \$9

Hibiscus tea, mixed berries, lemon, soda, mint

Garden Cooler \$9

Cucumber, mint, lime, elderflower syrup, soda

Pineapple Ginger Mule \$9

Pineapple juice, ginger beer, lime, chili syrup

Lavender Lemonade \$9

Fresh lemonade infused with lavender syrup, served over crushed ice

MOCKTAILS & NON-ALCOHOLIC

Berry Breeze \$9

Mixed berries, lime, mint, soda

Coconut Cooler \$9

Coconut water, pineapple, fresh lime

Virgin Caesar \$8

Clamato juice, spices, celery, lime

Non-Alcoholic Beer \$7

ESPRESSO & COFFEE

Espresso \$3.99

Double Espresso \$5.50

Cappuccino \$4.75

Café Latte \$4.75

Vanilla Latte \$5.45

Chocolate Café Mocha \$5.45

Chai Latte \$4.75

Vanilla Chai Latte \$5.45

Chai Mocha \$5.45

TEA & OTHER HOT DRINKS

Tea (Herbal / Special) \$2.50

Tea \$3.45

Tea (Orange Pekoe) \$3.45

Hot Chocolate \$4.25

ICED COFFEE BLENDED

ICED CAPPUCCINO \$6.25

Espresso & milk, topped with whipped cream (90 cal)

ICED MOCHACCINO \$6.95

Chocolate sauce, espresso & milk, whipped cream (330 cal)

ICED VANILLA MOCHACCINO \$7.25

Vanilla syrup, chocolate sauce, espresso & milk, topped with whipped cream

ICED CARAMEL CAPPUCCINO \$7.95

Caramel & espresso blend, topped with whipped cream (250 cal)

