

SPECIALTY COCKTAILS

Rum Punch \$14
Coconut, Spiced & Light Rum, Pineapple,
Orange & Cranberry

Spicy Mango Margarita \$15
Jalapeno Tequila, Mango, Triple Sec, Tajín Rim

Hugo Spritz \$16
Elderflower Liqueur, Prosecco, Fresh Mint, Lime

AWARD WINNING
Secret Garden Grovetini \$18
Muddled Basil, Cucumber & Lime, Hendrick’s Gin,
Finished with Prosecco

Summer Mocktail \$7
Bartender’s Seasonal Creation

CANNED BEVERAGES

High Noon; Vodka or Tequila \$8
Nutrl Seltzer \$8
Surfside \$8
Bad Seed Cider \$7
Transfusion \$9

WINE

SPARKLING

Prosecco \$12/35
Torresella, Italy

Sparkling Crémant d’Alsace \$39/Bottle
Cui Cui, Michel Nartz, Alsace France

WHITE

Riesling \$12/35
Lamoreaux Landing, Finger Lakes NY

Pinot Grigio \$14/41
KRIS, Veneto Italy

Sauvignon Blanc \$15/44
Otto's Constant Dream, New Zealand

Chardonnay \$13/38
Bernier, Loire Valley France

Albariño \$14/41
Kentia, Rias Baixas Spain

Chablis \$50/Bottle
Albert Bichot, Beaune France

DESSERT & AFTER DINNER DRINKS

Lemon Cheesecake \$12
Key Lime Pie \$11
Flourless Chocolate Torte \$11
Jane’s Ice Cream “Slice of Life” Cake \$12
Espresso Martini \$14
Vanilla & Espresso Vodkas, Baileys, Kahlua
Nutty Irishman \$14
Frangelico, Bailey’s, Jameson, Coffee

BEER \$5 Domestic, \$6 Imported

Bud Light
Budweiser
Coors Light
Corona
Guinness
Heineken
Labatt Blue
Michelob Ultra
Miller Lite
Sam Adams Boston Lager
Sloop Juice Bomb IPA
Athletic N/A (Lite or IPA)

*Ask your Server about today’s Draft Beers *

ROSE

Rosé \$14/41
Ame du Vin, Provence France

Sparkling Rosé 350ml \$15
LaLuca, Veneto Italy

RED

Côtes du Rhône \$12/34
Famille Perrin, Rhone Valley France

Montepulciano \$14/43
Umani Ronchi, Abruzzo Italy

Pinot Noir \$14/39
Underwood, OR

Malbec \$13/37
Alamos, Mendoza Argentina

Cabernet Sauvignon \$15/43
Substance, Columbia Valley WA

Cabernet Sauvignon \$78/Bottle
Chateau Buena Vista, Napa Valley CA