



WINE/BEER/DRINK LIST

SPARKLING/WHITE

<i>Prima Perla, Prosecco</i>	<i>8/30</i>
<i>Castello del Poggio, Moscato</i>	<i>8/12/30</i>
<i>Schramsberg, Blanc de Blancs</i>	<i>35/55</i>
<i>Moet & Chandon, Brut Champagne</i>	<i>42/74</i>
<i>Carletto Pinot Grigio</i>	<i>8/12/30</i>
<i>Barone Fini Pinot Grigio</i>	<i>10/15/35</i>
<i>Saint M Reisling</i>	<i>9/14/34</i>
<i>Oyster Bay Sauvignon Blanc</i>	<i>9/14/34</i>
<i>Drylands Sauvignon Blanc</i>	<i>10/15/35</i>
<i>Domino Chardonnay</i>	<i>8/12/30</i>
<i>Chateau Ste. Michelle Chardonnay</i>	<i>9/14/34</i>
<i>Cakebread Chardonnay</i>	<i>65</i>
<i>M. Chapoutier Belleruche Rose</i>	<i>9/14/34</i>
<i>Cote de roses Rose ~ Gerard Bertrand</i>	<i>24 Half Bottle</i>

SIGNATURE COCKTAILS

Virtually Exhausted ~ vanilla vodka, coffee liqueur, espresso

Distantini ~ raspberry vodka, pomegranate liqueur, lemonade

Mask O Mule ~ Tito's, ginger beer, lime juice

6 Feet Sweet ~ Coconut Rum, Midori, amaretto, pineapple juice

RED WINE

<i>Carletto Montepulciano</i>	<i>8/12/30</i>
<i>Trapiche Oak Cask Malbec</i>	<i>8/12/30</i>
<i>Vistalba Corte "C" Malbec/Cabernet</i>	<i>32</i>
<i>Austin Hope Troublemaker Red Blend</i>	<i>9/14/34</i>
<i>Montpellier Pinot Noir</i>	<i>8/12/30</i>
<i>Stone Cellar Merlot</i>	<i>8/12/30</i>
<i>Stone Cellar Cabernet Sauvignon</i>	<i>8/12/30</i>
<i>Gnarly Head "1924" Cabernet Sauvignon</i>	<i>9/14/34</i>
<i>Justin Cabernet Sauvignon</i>	<i>36 Half Bottle</i>
<i>Justin Cabernet Sauvignon</i>	<i>55 Full Bottle</i>
<i>Gran Reserva Cabernet Sauvignon</i>	<i>45</i>
<i>Joe Carr Cabernet Sauvignon</i>	<i>48</i>
<i>Col Solare Cabernet Based</i>	<i>115</i>
<i>Austin Hope Paso Robles Cabernet Sauvignon 2015</i>	<i>140</i>

BOTTLED BEER

*Bud, Bud Light, Stella Artois, Corona Extra, Corona Light
Sam Adams Lager, Yuengling*

DRAFT BEER

*Counterweight Sticky Threads A IPA 7 %
Lawson's SIP of Sunshine 8 %
Hooker No Filter NEIPA 7 %
Counterweight Ho Ho Hope For The Kids IPA 6.4 %
Sam Adams Winter Lager 5.6 %
Back East Ice Cream Man 6.4%*