



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>Giunco Vermentino</i>	<i>8/12/30</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>Source of Joy Rose, France</i>	<i>9/14/34</i>

SIGNATURE COCKTAILS

Virtually Exhausted~ vanilla vodka, coffee liquer, espresso

Distantini ~ raspberry vodka, pomegranate liquer, lemonade

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

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

HA Booze-Nanza ~ blue curacao, dark rum, coconut rum, pineapple juice, orange bitters

RED WINE

<i>Carletto Montepulciano</i>	<i>8/12/30</i>
<i>Trapiche Oak Cask Malbec</i>	<i>8/12/30</i>
<i>Austin Hope Troublemaker Red Blend</i>	<i>9/14/34</i>
<i>Higher Ground Pinot Noir, CA</i>	<i>9/14/34</i>
<i>Inscription Pinot Noir, OR</i>	<i>40</i>
<i>Stone Cellar Merlot</i>	<i>8/12/30</i>
<i>Stone Cellar Cabernet Sauvignon</i>	<i>8/12/30</i>
<i>Justin Cabernet Sauvignon</i>	<i>36 Half Bottle/55 Full Bottle</i>
<i>Raymond Cabernet Sauvignon</i>	<i>65</i>
<i>Chateau Ste. Michelle Artists Series Blend</i>	<i>85</i>
<i>Girard Artistry Red Blend</i>	<i>85</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, Heineken 0.0(no alcohol), Back East Ice Cream Man`

DRAFT BEER

Counter Weight Fest Bier 5.9%
Sam Adams Jack-O Pumpkin Ale 4.4%
Lawson's SIP of Sunshine 8%
Back East Ice Cream Man IPA 6.4%
Back East Tony Goes Dancing 8%
Thomas Hooker Tiki Tour Pilsner 5.1%

TRULY SELTZER

Wildberry

CBD SELTZER

Thomas Hooker Mango