

CRAFT COCKTAILS (\$11)

Honey Pear Margarita

1800 tequila, pear juice, honey, lime

Smoked Maple Old Fashioned

knob creek smoked maple, soda, maple syrup, bitters, orange, lemon, amarena cherries

Ring of Fire

angry orchard, fireball

Winter Wonderland

vanilla vodka, white chocolate godiva, peppermint

Chocolate Hazelnut Martini

vanilla vodka, frangelico, godiva, cream

Vanilla Lemon Drop

vanilla vodka, lemon, triple sec

Winter Sangria

red blend, pomegranate juice, ginger ale, apples, oranges

Cinnamon Toast Crunch

vanilla vodka, fireball, rumchata

Gingerbread White Russian

vanilla vodka, kahlua, gingerbread syrup, cream

Cranberry Mule

cinnamon infused vodka, cranberry, lime, ginger beer

BEER

Bud Light- Budweiser - Miller Lite- Michelob Ultra- Coors Light - Dortmund-
Stella Artois- Commodore Perry IPA- Blue Moon- Corona- Peroni- Frosty Lime
Wit - Yuengling - Angry Orchard

*Ask your server about our weekly cocktail specials
& rotating beer selection!*

WINE

Reds

Salmon Creek Cabernet Sauvignon

California 8.10/26

Vista Point Merlot

California 8.10/26

10 Span Pinot Noir

California 8.88/32.87

Ravel and Stitch Cabernet

California 10.5/40

Benziger Cabernet Sauvignon

California 9.5/34

Angel's Ink Pinot Noir

California 37

Prisoner Cabernet

California 59

Silver Oak Cabernet

California 98

Whites

Vista Point Pinot Grigio

California 8.10/26

Vista Point Chardonnay

California 8.10/26

Charles Smith Kung Fu Girl Riesling

Washington 8.26/32.93

Zonin Prosecco

Italy 9.50

Sea Glass Sauvignon Blanc

California 9.5/34

Castello del Poggio Moscato

Provincia de Pavia 9.5/34

DESSERT

Cannoli – 4.96

Deep Fried Buckeyes – 8.95

White House Chocolate Buckeyes,
chocolate drizzle, strawberry compote,
powdered sugar

Chocolate Dipped Cannoli – 5.41

Zeppole – 9.97

cannoli cream, cinnamon sugar,
powdered sugar, strawberries &
blueberries

Tiramisu – 8.47

Death by Chocolate – 9.45

flourless chocolate cake