



COCKTAILS

ESPRESSO MARTINI | 17

*ketel one vodka, mr. black coffee liqueur,
cold brew, vanilla*

P*TINI | 17

*vanilla vodka, peach liqueur, passionfruit, lime,
prosecco float*

PRIVATE AFFAIR | 18

*ahc patron gran seleccion reposado tequila,
grand marnier, pomegranate, lime,
agave, clove*

BANANA GINGER DAIQUIRI | 16

*planteray three star rum, banane du bresil,
ginger, lemon*

BAD INFLUENCE | 17

*espolon blanco tequila, blood orange,
cinnamon, cranberry*

DONNA'S KISS | 18

*ketel one vodka, bailey's chocolate,
amaretto disaronno, half & half, cherry*

SOFT LAUNCH | 18

*st. george spiced pear, st. germain elderflower,
cocchi barolo chinato, lemon, amway cava brut*

BERRY ME IN SATIN | 16

*tito's vodka, crème de cacao, blackberry,
aztec bitters*

THE GREAT PUMPKIN | 16

*amaras verde mezcal, pumpkin, pineapple,
lemon, mole bitters*

CHERRY RYE-MANCE | 18

bulleit rye whiskey, lemon, cherry, rosemary

AUTUMN GLOW | 18

bombay sapphire gin, italicus, lemon

NONE OF YOUR BEES KNEES | 16

*tanqueray gin, cointreau, lemon, maple,
orange bitters*

FIG & BEAN | 18

*jefferson's bourbon, fig, cold brew,
almond, cream*

COCKTAIL OF THE MONTH

ask your server about the secret cocktail

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may increase your risk of foodborne illness. Ask your server about menu
items that are cooked to order or served raw. Bet you had no idea, right?*



THE PARTY BOWL

THE PARTY BOWL | 80

serves 2-4 guests

BITES

BAR NUTS | 6

BEER + CIDER + SELTZER

make it spagett (aperol) +3

MILLER HIGH LIFE | 8

the champagne of beers - 12oz

MODELO | 8

mexican lager

HIGH NOON | 8

pineapple, peach

MICHELOB ULTRA | 7

light lager

LONG DRINK | 6

traditional

OVERON | 8

wheat ale

THIRD NATURE BREWING 3NEIPA | 8

hazy ipa

FOUNDERS ALL DAY IPA | 8

american ipa

VANDERMILL HARD CIDER | 8

semi-sweet cider

YUENGLING | 8

lager

KONA BIG WAVE | 7

golden ale

GOOD BOY | 8

vodka iced tea & lemonade



WINE

BRUT CHAMPAGNE | 30

*moët & chandon — brut imperial 187ml /
champagne, france*

PROSECCO 17 | 64

*sommariva — superiore brut / conegliano
valdobbiadene, italy*

SAUVIGNON BLANC 15 | 56

*mount richmond estate — frenzy /
marlborough, new zealand*

PINOT GRIGIO 16 | 60

abbazia di novacella / alto adige, italy

CHARDONNAY 15 | 56

*le p'tit paysan — jack's hill / monterey
county, california*

RIESLING 15 | 56

dr. hermann — 'h' / mosel, germany

MOSCATO D'ASTI 14 | 53

villa rosa / piedmont, italy

ROSÉ 14 | 53

arca nova — vinho verde / minho, portugal

SPARKLING ROSÉ | 14

freixenet — 187ml / italy

CABERNET SAUVIGNON 15 | 56

ultraviolet / california

PINOT NOIR 16 | 60

folk machine / central coast, california

RED BLEND 14 | 53

the whole shabang! / california

CHAMBONG

*amway cava / 10
moët chandon / 30
miller high life / 8*



SPIRITS

BOURBON & WHISKEY

*Maker's Mark / 12
Maker's Mark Amway Custom Blend / 22
Woodford / 14
Woodford Double Oak / 19
Knob Creek / 13
Booker's* / 18
Buffalo Trace* / 13
Basil Hayden / 16
Basil Hayden Dark Rye / 16
Macallan 12 / 21
Dewar's / 10
Jefferson's Bourbon / 16
Jefferson's Rye / 12
Jefferson's Reserve / 21
Jefferson's Ocean / 24
Jameson / 12
Bulleit Rye / 12
Bulleit / 12*

TEQUILA

*Casamigos Blanco / 14
Don Julio 70 Cristalino / 18
Don Julio Reposado / 17
Espolòn Blanco / 13
Espolòn Reposado / 13
Patrón Silver / 16
AHC Patrón Gran Seleccion / 18
Verde Amaras Mezcal / 12
Don Julio 1942 Añejo / 54
Clase Azul Reposado / 57*

GIN

*Hendrick's / 14
Nolet's / 13
Tanqueray / 10
Bombay Sapphire / 12*

RUM

*Captain Morgan Spiced / 13
Myers's Dark / 10
Bumbu / 13
Planteray 3 star / 12
Planteray Cut & Dry Coconut / 12
Bacardi / 13*

VODKA

*Ketel One / 12
Tito's / 11
Grey Goose / 13
Grey Goose La Poire / 13
Belvedere / 15*

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