

# DRINK MENU

## COCKTAILS

### Farm Stand Lemonade

Ketel One Botanical Peach & Orange Blossom, Cupcake Prosecco, Lemonade & a splash of strawberry puree.

### Blackberry G&T

Tanqueray Gin, blackberry puree & tonic water.

### Classic Woodford Manhattan

Woodford Reserve, Carpano Antica Vermouth, Woodford Reserve spiced cherry bitters & a Luxardo cherry.

### Apple Cinnamon Mule

Ketel One Vodka, Apple Cider, Ginger Beer & a squeeze of lime

### Skewed-up White Russian

Skrewball Peanut Butter Whiskey, Caffe Borghetti Espresso Liqueur & Milk.

### Cheers Caramel Mudslide

Smirnoff Kissed Caramel vodka, Butterscotch Schnapps & Baileys Salted Caramel Irish cream served frozen.

### Poisoned Apple

Crown Apple whiskey, Apple Pucker & cranberry juice.

### The Perculator

Perc Coffee Liqueur, Stoli Vanilla, Galliano & Creme de Cocoa

### Coconut Pineapple Dream

1800 Coconut Tequila, Pineapple juice, Lemonade & Campari

## MARTINIS

### Sparkling Botanical Cosmopolitan

Ketel-One Botanical Peach & Orange Blossom, Cointreau, Cranberry Juice, topped with Prosecco

### Peanut Butter Cup Martini

Screwball peanut butter whiskey, Godiva Chocolate Liqueur, Milk

### Espresso Martini

Van Gogh Double Espresso Vodka, Kahlua & Baileys Espresso Cream

### Cheers Mud Pie Martini

Rumchata, Stoli Vanilla Vodka & Kahlua, served with chocolate syrup & chocolate shavings

### Pomegranate Martini

Ketel One Vodka, Triple Sec & Pomogranite Juice

### Caramel Appletini

Ketel One Vodka, butterscotch schnapps & apple cider

## MARGARITAS

### Prickly Pear

Patron tequila, Cointreau, fresh lime juice, prickly pear juice & OJ.

### Skinny

Don Julio Silver Tequila, Gran Gala, triple sec, fresh squeezed lime, agave nectar & club soda.

### Celebration Margarita

El Jimador Silver Tequila, Gran Gala & sour mix with Cupcake Prosecco.

### Coronarita

El Jimador Silver Tequila, Gran Gala & sour mix with a Corona beer

### Cider Margarita

Mi Campo Tequila, apple cider, lime juice & triple sec

## SPARKLING WINE

### Chandon Sparkling, CA

### Chandon Sparkling Rose, CA

## WHITE/ROSE

### Cupcake Prosecco, IT

### Mezzacorona Pinot Grigio, IT

### Kim Crawford Sauvignon Blanc, NZ

### Kendall-Jackson Chardonnay, CA

### Butter Chardonnay, CA

### LaBelle Moscato

### Chloe Rose

## RED

### <sup>NEW</sup> Oberon Napa Cabernet

With a kiss of Syrah, a dash of Merlot has helped to create Oberon's deep colors, supple silky tannins, & vibrant black cherry, candied blackberry and spices. A hint of coffee and dark chocolate create a lingering & delightful finish. Pairs nicely with any of our steak dishes.

### <sup>NEW</sup> Spellbound Cabernet

Lush texture and bold dark fruit flavors of blackberry, ripe plum and cassis with a hint of oak and spice. Cedar and tobacco aromas accent the full, round palate, and the wine finishes with soft, integrated tannins.

### Meiomi Pinot Noir

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate.

### Greg Norman Cab/Merlot, AU

### Catena Malbec, AR

## HOUSE WINES

### House Wines

Chardonnay, Merlot, Cabernet Sauvignon 7.50

## CANNED OR BOTTLED BEERS

Mysterious Haze, Allagash White, Pabst Blue Ribbon, White Claw (Mango or Black Cherry), Lawsons Sip of Sunshine, Ten Bends, Wandering Soul, Modelo, RedBridge, Dos Equis, Twisted Tea, Corona Extra, Corona Light, Coors Light, Michelob Ultra, Bud, Bud Light, Miller Lite, Heineken, High Noon peach, O'Douls, Angry Orchard & Harpoon UFO.