



COCKTAILS, BOTTLED BEER & WINES

MIDNIGHT MANHATTAN \$14

rye, Montenegro Amaro, orange bitters, brandied cherry, served up

KILLER BEE \$13

smoky mezcal, local *Fly Honey Farms* honey, and lemon, served on the rocks

MAPLE BOURBON OLD FASHIONED \$14

Taconic Distillery maple bourbon whiskey, maple syrup, bitters, served on the rocks

APPLE BOMB \$13

Old Forrester bourbon, apple cider, lemon juice, *Fly Honey Farms* honey, on the rocks

BLOODY MARY \$14

Toma Bloody Mary mix, vodka, carrots, olives, and lemon served on the rocks

RED SANGRIA \$11

DOMESTIC BOTTLED BEERS \$6

Bud , Bud Light, Coors Light, Miller Lite, Pabst

IMPORTED BOTTLED BEERS \$7

Stella Artois, Amstel Light, Heineken, Corona, Modelo

GLUTEN FREE BEERS \$9

Evasion Blonde Ale
Evasion IPA

NON ALCOHOLIC \$6

Athletic Running Wild IPA

CIDERS \$7

Doc's Original Cider

WHITE WINES \$9 glass/ \$28 bottle

Pavette, Chardonay, California
Cassalini, Pinot Grigio, Italy
Clifford Bay, Sauvignon Blanc, New Zealand
Aragosta, Rose, Italy

RED WINES

Cigar Box, Malbec, Argentina
Castle Rock, Pinot Noir, California
Cycles Gladiator, Cabernet Sauvignon, California

* *If you have a food allergy, please inform your server or manager.*

We apply a 20% gratuity on parties of 6 or more.