

COCKTAILS

PEACH BOURBON SMASH \$13

Old Forrester bourbon, organic peach puree, mint syrup, lemon juice

KILLER BEE \$13

Siete Misterios mezcal, local Fly Honey Farms honey, and lemon

BLACKBERRY LEMONADE \$13

Titos vodka, organic blackberry puree, lemonade

SPICY CUCUMBER MINTITO \$13

Crop cucumber vodka, jalapeno, mint syrup, lime, soda

APEROL SPRITZ \$13

Prosecco, Aperol served on the rocks with orange

PEACH MOONSHINE \$12

Midnight Peach moonshine, lemon, and peach tea

BLACKBERRY MOONSHINE \$12

Midnight Blackberry moonshine, splash of lemonade

BLOODY MARY \$14

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

SANGRIA (WHITE or RED) \$12

BOTTLED BEERS & WINES

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

Bitburger Dry Lager

CIDERS \$7

Doc's Original Cider

WHITE/ ROSE WINES \$9 glass/ \$28 bottle

Pavette, Chardonay, California

Cassalini, Pinot Grigio, Italy

Clifford Bay, Sauvignon Blanc, New Zealand

Santa Carolina , Rose, Chile

RED WINES

Cigar Box, Malbec, Argentina

Castle Rock, Pinot Noir, California

Cycles Gladiator, Cabernet Sauvignon, California

* *We impose a price adjustment on non-cash transactions that is no greater than our cost of acceptance.*

* *If you have a food allergy, please inform your server or manager. We apply a 20% gratuity on parties of 6 or more. 6.30.22*