

COCKTAILS

MAPLE BOURBON OLD FASHIONED \$14

Taconic maple bourbon, maple syrup, bitters, on the rocks

KILLER BEE \$13

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

RUM MANHATTAN \$14

Kracken spiced rum, amaro, sweet vermouth, bitters, on the rocks

APEROL SPRITZ \$13

Prosecco, Aperol served on the rocks with orange

PEACH MOONSHINE \$12

Midnight Peach moonshine, lemon, and peach tea

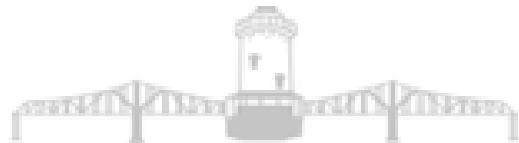
BLACKBERRY MOONSHINE \$12

Midnight Blackberry moonshine, splash of lemonade

BLOODY MARY \$14

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

RED SANGRIA \$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 \$10 glass/ \$29 bottle

Pavette, Chardonay, California

Scarlet, Pinot Grigio, Italy

Clifford Bay, Sauvignon Blanc, New Zealand

Santa Carolina , Rose, Chile

RED WINES

Cigar Box, Malbec, Argentina

Havenscourt, 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. 9.16.22*