

# DRINK MENU

## Cocktails

### KENTUCKY MULE

A cozy twist on a classic mule has Jim Beam bourbon, ginger beer and a splash of lime juice.

14

### BROWN SUGAR OLD FASHIONED

This perfect winter drink utilizes Redemption Rye Whiskey, Angostura bitters, a dash of club soda, brown sugar, garnished with an orange peel and cinnamon stick.

15

### CHOCOLATE MARTINI

A delicious cocktail that drinks like a dessert blends kettle one vodka, chocolate liqueur, Irish Manor, chocolate syrup, garnished with chocolate shavings.

16

### BIG APPLE MANHATTAN

This Manhattan has a subtle, fruity taste using Apple Brandy, Redemption Rye Whiskey and Angostura bitters.

15

### THE LAST WORD

Adirondack Gin, Green Chartreuse, maraschino liqueur and lime juice blend perfectly in this prohibition era cocktail best described as having a "good bite".

14

### BOOZY HOT CHOCOLATE

This classic of the Carpe winter is brimming with Stoli Vanilla vodka, Kahlua, housemade hot chocolate, whip cream and fresh chocolate shavings.

16

## Beer

**DRAFTS** BLUE MOON (8) H GUINNESS (8) S VOODOO JUICY HAZY IPA (8.5) H SAM ADAMS SEASONAL (8) W PERONI (8) C MODELO (8) C EVEN FLOW (8.5) H KANE BREWERY HEAD HIGH IPA (8.5) H

### BOTTLES / CANS

**DOMESTICS** BUD (5.75) C BUD LT (5.75) C COORS LT (5.75) C MILLER LT (5.75) C NARRAGANSETT LAGER (5.75) C BROOKLYN SUMMER ALE (7) C MICHELOB ULTRA (5.75) C

**IMPORTS** HEINEKEN (6.75) C HEINEKEN LT (6.75) C STELLA ARTOIS (6.75) C CORONA (6.75) C MODELO ESPECIAL (6.75) C MAGNERS (7.25) F

**CRAFTS** LAGUNITAS IPA (6.75) H KONA BREWING CO. BIG WAVE GOLDEN ALE (6.75) C FIDDLEHEAD IPA (6.75) H DOGFISH 60 MINUTE IPA (6.75) H SHINER BOCK (6.75) C SIERRA NEVADA HAZY LITTLE THING (7.25) H JUICE BOMB SLOOP BREWING (7.75) H ALLAGASH WHITE (8.25) W GOLDEN MONKEY (8.25) M WELLS BANANA BREAD (8.25) F BALLAST POINT SCULPIN IPA (8.25) H BALLAST POINT SCULPIN GRAPEFRUIT (8.25) F

**HARD SELTZERS** SURFSIDE (9) HIGH NOON (8)

### C CRISP

Crisp beers are lighter, cleaner in flavor, and crisply refreshing. They range in color from straw to amber, have low to medium abvs, and are light to medium in body.

### W WHEAT

An Americanized version of a Hefe Weizen, these beers range within the pale to golden range in color. Hop character will be low to high, most are moderate in bitterness. May be some fruitiness from fermentation though most examples use of a fairly neutral ale yeast, resulting in a clean fermentation. Abvs range from 4 to 7%.

### M MALTY

Malt-driven flavors dominate the flavor profiles of these brews; in each, expect a degree of sweetness and deep malty notes of nuts, toffee, caramel, toast, and fruit. These beers range from copper to dark brown in color, from light to full bodied, and low to high in abv.

### F FRUIT

These beers are most notable for the bold fruit they possess; fruits and spices are sometimes added to further accentuate such flavors. These brews may be sweet, semi-dry, or dry, but are never overtly bitter. Abv ranges from low to high, body is low to high and color ranges from golden to dark brown.

### H HOPPY

These brews have delicious aromas and pronounced bitterness derived from generous additions of hops. Hops in these brews will always provide the most intense flavor contribution. These beers range from medium to full bodied, yellow to brown in color, and low to high abvs.

### S STOUT

Stouts are typically opaque. The nose should be grainy and can carry hints of coffee, chocolate, licorice, and molasses with no apparent hops. The flavor is similar to the nose and should be rich and full. A good stout can be silky, full, and creamy. Abvs range from 4 - 9%.

## Wines

### Red Wine

No 1/2 Price on Petit Clos Sauvignon Blanc or Freynelle Cabernet Sauvignon

#### PINOT NOIR, FREDERIC ESMONIN

FRANCE (10 / 40)

Les Montvrieries displays bright red fruit, notes of fresh picked cherry and strawberry. Classic Burgundy style.

PN

#### CABERNET SAUVIGNON, MARGARETT'S CALIFORNIA

CALIFORNIA (11 / 46)

Warm ruby color. Alluring toasty oak notes with bright red and wild berry fruits and a hint of tartness.

CS

#### CABERNET SAUVIGNON, FREYNELLE BORDEAUX, FRANCE

FRANCE (12 / 48)

Good red color; quite intense. Fresh, balanced nose with notes of red berries with a hint of spearmint.

CS

#### MALBEC, AGUA DE PIEDRA

MENDOZA, ARGENTINA (9 / 36)

Rich red, complex red fruit with chocolate and plum, full, lush round supple tannin.

MA

#### TEMPRANILLO, LOPEZ DE HARO

RIOJA, SPAIN (8 / 32)

Rustic dry cherry fruit and saddle leather with tobacco hints and sweet damp earth.

TO

### Sparkling

#### PROSECCO, MONFORTE

VENETO, ITALY (9 / 36)

Lively bubbles deliver delicious pear and melon fruit flavors.

PR

### Rosé Wine

#### GRENACHE / CINSULT, LAVENDETTE

COTES DE PROVENCE, FRANCE (9 / 36)

Salmon color, inviting floral and mineral nose with refreshing strawberry and watermelon fruit.

R

### White Wine

#### SAUVIGNON BLANC, RADLEY & FINCH

WESTERN CAPE, SOUTH AFRICA (9 / 36)

Luminous pale straw color with ripe tropical stone fruits, zesty lime and nectarine.

SB

#### SAUVIGNON BLANC, PETIT CLOS

MARLBOROUGH, NEW ZEALAND (13 / 52)

This wine has good balance, a very nice acid presence and a smooth finish. \*not included for Thursday promotion

SB

#### PINOT GRIGIO, MONTE DEGLI

ITALY (9 / 36)

Fresh, crisp and light with white peach fruit, balanced with lemon citrus acidity.

PG

#### CHARDONNAY, LOUIS LATOUR

FRANCE (10 / 40)

Beautiful yellow color with hints of green. Fresh, precise with aromas of pear and green apple, dazzling minerality and acidity.

CH