Winter Menu

SPECIALTY COCKTAILS

Aperol Spritz $15.00
- Aperol 7%, orange, and a splash of soda

Beer’s Knee $15.00
- Beefeater Gin, fresh lemon juice, and honey syrup

Cucumber Martini $15.00
- Effen Cucumber Vodka, a splash of fresh lime juice; topped with a cucumber slice upon request

Dark and Stormy $15.00
- Goslings Rum, ginger beer, and fresh lime juice

Black Raspberry Lemonade $15.00
- Ketel One, Chambord, fresh lime juice, and a splash of soda

SEASONAL COCKTAILS

Hot Rum Cider $15.00
- Hot Fresh Apple Cider spiked with Boscari Spiced Rum

Hot Whiskey Cider $15.00
- Hot Fresh Apple Cider spiked with Obatler Whiskey

WHITE AND SPARKLING WINE

Ruffino Pinot Grigio $10.50/144
- Framingham Sauvignon Blanc $12.50/144
- Il Prosecco $12.50/144
- McManis Chardonnay $10.50/144
- Marquis De La Tour $50
- Verve Clicquot $125
- Dom Perignon $250

RED WINE

Cupcake Pinot Noir $12.50/144
- Hob Nob Merlot $10.50/144
- Epics Malbec $10.50/144
- Francis Coppola “Rosso” $12.50/144
- Pink Flamingo Rose $12.50/144

BOTTLED BEER

Bud Light $7.50
- Heineken 0.0 $7.50
- Stonewall IPA $9.00
- Corona $9.00
- Guinness $9.00
- Hoegaarden $9.00
- Stella Cidre $9.00

BEER ON TAP

Stella $9.00
- Schofferhofer Grapefruit $9.00
- Goose Island Oktoberfest $9.00

*No outside beverages permitted.
*Alcohol will only be served with the purchase of food.
*Patrons must wear mask at all times when not seated at their table.
*All patrons must have a seat and remain at least 6 ft from the next table.
A 20% Gratuity is added to every check.