



## *Wine List*

**Riesling** *Maddalena \$6/\$25*

**Moscato** *Foris \$6/\$24*

**White Zinfandel** *Albertoni \$5/\$22*

**Chardonnay** *Maddalena \$5.50/\$23*

**Chardonnay** *Kendall Jackson \$7/\$30*

**Pinot Grigio** *Albertoni \$5.50/\$23*

**Pinot Noir** *Hob Nob \$6/\$25*

**Cabernet** *Grayson \$6/\$25*

**Merlot** *Grayson \$6/\$25*

**Shiraz** *Stump Jump \$6.50/\$26*

### **Wine by the Bottle**

*Andre Spumante Sparkling Wine \$16*

*Korbel Brut Champagne \$32*

*Sea Pearl Sauvignon Blanc \$23*

*Santa Margherita Pinot Grigio \$35*

*Block 9 Pinot Noir \$30*

*Round Pond Estate Cabernet \$78*

# *Beer List*

## **Domestic Bottles \$3.50**

*Bud Light*  
*Coors Light*  
*Michelob Ultra*  
*Busch Light*  
*Miller Lite*

*Budweiser*  
*Goose Island IPA*  
*Michelob Amberbock*  
*Seagrams Strawberry Daquiri*

## **Imported Bottles \$4.25**

*Corona, Guinness, Stella Artois*

## **On Tap**

*All are craft beers from around the state*  
*Ask your server for details*

# *Seasonal Cocktails*

## ***Caramel Machiatto***

*Crown Royal Salted Caramel,  
Kahlua, cream, and caramel \$7*

## ***Gimme S'more***

*Whipped vodka, Baileys, cocoa, with a graham  
cracker rim and a toasted marshmallow \$6.50*

## ***Ginger Pear Martini***

*Pear Vodka, ginger pear syrup,  
and lemon juice \$7*

## ***Spiked Cider***

*Jim Beam Peach, Crown Royal Apple, and  
apple cider \$7.50*

## ***Bloody Willow***

*Crafted with our house made roasted onion  
vodka \$5.50*

## ***Jack-o-lantern***

*Jack Daniels, ginger beer, and spiced  
pumpkin syrup \$6.50*

## ***Toffee Coffee***

*Amaretto, Bailey's, Kahlua, and  
butterscotch cream \$6*

## ***Autumn Sunset***

*St Germain's, Crown Apple, and  
cranberry juice \$7*

## ***Apple Cinnamosa***

*Fireball, Moscato, and apple cider with a  
cinnamon sugar rim \$6*

## ***Maker's Manhattan***

*Maker's Mark bourbon, sweet vermouth, and  
Angostura bitters, \$7*