

CRAFT COCKTAIL FEATURES

- Gin Box 10**
Tanqueray gin, rosemary simple syrup, fresh squeezed lime, ginger beer
- Frozen Peach Bellini 10**
Juame Serra Cristalino brut and frozen peach puree
- Magellan Navigator Martini 10**
Magellan gin and a touch of dry Vermouth served up, with blue cheese stuffed olives
- Black Raspberry Mint Spritzer 12**
Hendrick’s Gin, Chambord, muddled mint and housemades simple syrup topped with soda
- Frozen Mango Margarita 12**
Jose Cuervo, house-made mango margarita mix with salt
- Blue Fish 8**
Absolut Citron, Blue Curacao, lemonade, topped with our fresh house-made sour
- Michigan Mule 9**
New Holland Life Lake vodka, Ginger beer, and fresh squeezed lime juice your choice of Regular, Raspberry, Blueberry, or Strawberry
- Frozen Raspberry Thyme Lemonade 12**
Tito’s handcrafted vodka, raspberry sorbet, lemonade and fresh thyme
- Pomegranate Martini 10**
Tito’s handcrafted vodka, Pama liqueur, triple sec and fresh squeezed sour mix
- Cucumber Martini 9**
Effen cucumber vodka, dry Vermouth, simple syrup, fresh mint and cucumber
- Spring Sour 9**
Crown Royal, Triple sec,, house-made rosemary syrup, bitters and house-made sour mix
- Kentucky Mule 9**
Buffalo trace, goslings ginger beer and fresh lime juice
- Manisteeni 9**
Hpnotiq liqueur, Blueberry Stoli, lemonade
- Holland Old Fashioned 9**
New Holland Spirits’ Beer Barrel Bourbon complemented by simple syrup, cherry, orange and a dash of bitters, finished with a splash of soda
- Frozen Mudslide 14**
Tito’s handmade vodka, Kahlua, Bailey’s Irish cream and vanilla gelato

BEVERAGES

- Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Club Soda, Root Beer, Ginger Ale, Dr. Pepper 3.19*
- Tea – Republic of Tea -Mango Ceylon, Cardamon Cinnamon, Blackberry Sage, Hibiscus, Double Red Rooibos, Decaf Ginger Peach, Earl Grey, Green, Orange Blossom, 2.50**
- San Pellergrino** Limonata and Aranciata 3.50
- Fruit Juices-** Orange, Cranberry, Pineapple, Grapefruit 3
- Smoothies-**Strawberry, Peach, Mango, Raspberry 6
- Coffee and Espresso** from Owl Eye Coffee Roasters
Fair Trade Organic French Roast or Decaf 2.50
Espresso shot, Latte, Mocha and Cappuccino \$4.50

WINES BY THE GLASS

- Reds**
Meoimi Pinot Noir 10
Waterbrook Merlot 8
Cline Zinfandel 9
Cycles Gladiator, Cabernet Sauvignon 7
J. Lohr, Cabernet Sauvignon 9
Conundrum, red blend 10
Bogle, Essential Red 7
- Whites**
10 Span, Chardonnay 7
Treana, Chardonnay 10
Ava Grace, Pinot Grigio 7
Matua, Sauvignon Blanc 9
Chateau Chantal, late harvest Riesling 9
Montevina, White Zinfandel 6
Cloud Chaser, Rose 11
- Dessert Wines & Appertifs**
Frost Bitten, Ice Riesling 5
St. Julien, Solera Port 5
Round Barn, Devine Black Walnut Cream 8
- Sparkling Wine & Champagne**
Chandon, sparkling wine 9
Riondo, Prosecco, split 7
Juame Serra Cristalino, brut 5

DRAFT BEER

- Bells** Two Hearted Ale \$5
- Bells** Oberon \$5
- Perrin** Golden Ale \$5
- Mountain Town** Train Wreck Amber \$5
- Founders** Nitro Oatmeal Stout \$5
- Atwater** Vanilla Java Porter \$5
- Shorts** Local Light \$5
- Oddside** Citra Pale Ale \$5

BOTTLED BEER, CIDER AND SELTZER

Bud Light	3.50
Budweiser	3.50
Coors Light	3.50
Corona	4.00
Corona Light	4.00
Fat Tire	4.50
Founders Centennial IPA	5.00
Founders Dirty Bastard	5.50
Founders Porter	5.00
Guinness Stout	4.50
Buckler (NA)	4.00
Heineken	4.50
Labatt Blue	3.50
Michelob Ultra	3.50
Miller Lite	3.50
NH Dragon’s Milk	6.00
Stella Artois	4.50
Stella Cider	4.50
Truly Hard Seltzer	5.00