

COCKTAILS \$15

Caipirinha

Cachaca, Sugar, Fresh Lime

East Side

Beefeater, Cucumber, Fresh Lime Juice, Mint

Don Johnson

Tito's Vodka, Grapefruit Juice, Lime, Torn Mint

Agave Margarita

Don Julio Blanco, Agave Nectar, Fresh Lime

Manhattan Cocktail

Bulleit Rye, Grand Marnier, Angostura Bitters

Whiskey Smash

Bulleit Bourbon, Lemon Juice, Simple Syrup, Mint

BEER \$7

IPA, Flower Power, New York

Pale Ale, Whale's Tale, Massachusetts

Brown Ale, Brooklyn Brown, New York

Pilsner, Two Roads Ol' Factory, Connecticut

Premium Lager, Peroni, Italy

Light Lager, Coors Light, Colorado

Lager, Sam Adam's Seasonal, Massachusetts

Lager, Budweiser, Missouri

Alcohol Free, Kaliber, Ireland

WINE

Montepulciano, Valle Martello, Italy

12/40

Pinot Noir, Hob Nob, France

11/38

Pinot Noir, A to Z, Oregon

15/58

Cabernet Sauvignon, The Seeker, Chile

10/36

Cabernet Sauvignon, Oberon, Napa

16/60

Malbec, Aruma, Lafite Rothschild, Argentina

12/40

Chianti, Badia di Morrona for Z Hospitality, Italy

12/44

Super Tuscan, Villa Antinori, Italy

16/80

Brunello di Montalcino, Caparzo, Italy

20/80

Chardonnay, Smoking Loon, California

10/36

Chardonnay, Sonoma Cutrer, California

16/60

Pinot Grigio, Principato, Italy

10/36

Sauvignon Blanc, Justin, California

12/40

Sancerre, Chateau de Sancerre, Loire, France

16/65

Gavi di Gavi, Picollo, Italy

14/50

Rose, Sacha Lichine, Provence

12/40

Rose, Fleurs de Prairie, Provence

16/55

Prosecco, Mionetto, Brut, Italy

12/50

Champagne, Veuve Clicquot, Reims, France

18/98

Join us every Tuesday for "Wine Appreciation Night"

50% discount on most list wines.