



## DRINK MENU

### SIGNATURE COCKTAILS

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#### *BB&T \$14*

*Browned Buttered Wild Turkey 101, brown sugar simple, Angostura bitters*

#### *Ginzu Spritz \$12*

*Yuzu Ginger Belle Isle, sweet lemon, cucumber, topped with prosecco and Aperol*

#### *Wild 'N Spicy \$13*

*Cirrus Jala-Piña Vodka, Tanteo Jalapeño Tequila, Cointreau, lemon, agave, muddled jalapeno*

#### *Komodo Dragon \$13*

*Sake, Ketel One Grapefruit Rose vodka, agave, lemon, grapefruit, Sriracha*

#### *Sayonara \$14*

*Ilegal mezcal, Luxardo, Dolin G n py, Absinthe spritz, lime*

#### *Ginger Green Tea \$13*

*Citrus Gin, ginger green tea, ginger syrup, lemon, fresh basil*

#### *Strawberry Basil Mule \$12*

*Vodka, muddled strawberries and basil, agave, lime, ginger beer*

#### *Georgia Manhattan \$14*

*Choice of bourbon or rye, sweet vermouth, peach liqueur, Angostura bitters*

### DRAFT BEER

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*Solace Crazy Pils \$7*

*Ardent X IPA \$8*

*Rotating Taps*

### BOTTLES & CANS

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*Coors Banquet \$6*

*Miller Lite \$6*

*Corona Lite \$6*

*Sapporo Premium \$6/\$10*

*Seasonal Bold Rock Cider \$7*

*Kirin Light \$7*

*Kirin Ichiban \$7*

*Allagash White \$7*

*Devil's Backbone Vienna Lager \$7*

*Stella Artois \$7*

*Rotating IPA \$7*

*Rotating Stout or Porter \$9*

*Rotating Sour 16oz \$10*

*Duvel \$9*

*Heineken 0.0 (non-alcoholic) \$6*



# DRINK MENU

## WINE

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### WHITE WINE

Colutta Pinot Grigio, Italy \$13/\$48

Sokol Blosser Pinot Gris, Oregon \$14/\$52

Yealands Sauv. Blanc, New Zealand \$12/\$44

Daou Sauvignon Blanc, California \$13/\$48

Baru Mauzac-Sauvignon, France \$12/\$44

Mas la Chevaliere Chardonnay, France \$12/\$44

San Simeon Chardonnay, California \$14/\$52

Essence Riesling, Germany \$12/\$44

### SPARKLING WINE

Cipriani Prosecco, Italy \$12/\$55

Treveri Sparkling Rose, Washington \$12/\$55

### ROSE WINE

M. Chapoutier Belleruche (Grenache), France \$11/\$40

Gamble Fam. "Mill Keeper" (Cab Sauv), CA \$12/\$44

Mateus Dry Rosé (Baga & Touriga), Portugal \$13/\$48

Del Rio Estate Grown (Grenache), OR \$14/\$52

### RED WINE

Unshackled Red Blend, California \$15/\$56

Wonderwall Pinot Noir, California \$15/\$56

Inscription Pinot Noir, Oregon \$14/\$52

Foxglove Cabernet, California \$14/\$52

Quilt Cabernet, California \$17/\$64

Chakana Malbec, Argentina \$14/\$52

Baru Braucol-Melot Blend, France \$12/\$44

Alias Merlot, California \$12/\$44

## SAKE

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### JOTO JUNMAI NIGORI (300 ml)

\$10/\$30

Dry, earthy balance, milky, coconutty fruit notes, typical of the Nigori style. -Unfiltered

### MOUNTAIN MOON JUNMAI GINJO (300 ml)

\$11/\$32

Woodsy honeycomb, satin fruit, medium-to-full body, chestnut. -Filtered

### JOTO WATARI BUNE JUNMAI GINJO (300 ml)

\$14/\$42

Overall lively and bright, fruity, over-ripe melon, bright white peach. -Filtered

### JOZEN HIYAOROSHI JUNMAI GINJO (300 ml)

\$16/\$48

Fresh and fruity, sweet melon, cherries, and hints of vanilla, roasted nuts, and stewed plums. -Filtered

### JOTO SHICHI HON YARI (300 ml)

\$13/\$38

Creamy in weight and texture, bright grapefruit notes, crisp finish. -Filtered

### JOTO DAIGINJO (300 ml)

\$17/\$50

Hints of crushed sage, spiced apple, satin texture. -Filtered

### MATSUCUP (180 ml)

\$18

Tastes of cantaloupe, leek, fresh clay and pear, hint of sweetness, light bodied, burnt caramel, and marshmallow. -Filtered

## Mocktails \$6

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### Ginger Mojito

Mint, ginger simple, lime juice, soda, ginger beer

### Pomegranate Mule

Ginger beer, lime juice, pomegranate juice

### Virgin Punch

Orange juice, cranberry juice, pomegranate juice, soda