



Specialty Cocktails.

APPLE BUTTER JEANS \$16

Rittenhouse Rye, local apple butter, lemon, egg, nutmeg

GARDEN GODDESS \$17

Vodka, gin, cucumber, lemon, sage, house infused salt

UH-UH HONEY \$17

Appleton Estate Rum, Spotted Lantern Fly Honey, lemon

TONIC YOUTH \$16

Roku Gin, housemade lemongrass tonic, aromatics

SALAMANDER \$17

Mezcal, ancho reyes, passionfruit, lemon, IPA, chili salt

LOCAL OLD FASHIONED \$18

Bartender's choice local whiskey, angostura, orange

Beer.

PLEASE SEE THE BOARD FOR A
SELECTION OF LOCAL DRAFTS!

BOTTLES/CANS

Michelob Ultra 6
Bud Light 6
Miller High Life 6
Anderson Valley Gose 8

Wine.

BUBBLES

Arte Latino Cava Brut, Argentina NV 15 | 65
Acimum Prosecco, IT, NV 14 | 61
Moet & Chandon, France. NV 120

WHITE

Jouclary Chardonnay, France 2021 16 | 70
Jasci Pecorino, Italy 2020 17 | 79
Casa da Vale, vinho Verde, Portugal 2021 15 | 68
Les Dauphins Cotes du rhone, France 2021 16 | 70
La Linda Torrentes, Argentina 2020 18 | 85

ROSE

Broadbent Rose, Portugal NV 15 | 65

RED

Feudi di San Presa Frappato, Sicily 2021 17 | 79
Touraine Gamay, France 2020 16 | 69
Montepulciano D'Abruzzo, Italy 2020. 16 | 69
Cabernet Sauvignon, Argentina 2019 16 | 69

DESSERT

Marenco Moscato d'Asti, Italy 2021 19

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% AUTOMATIC GRATUITY