

Cocktails

APEROL SPRITZ Aperol, prosecco, soda water	\$12
HOUSE SANGRIA Cointreau, peach schnapps, ginger ale, cranberry juice and orange juice	\$12
LYCHEE FIZZ Lychee purée, prosecco and grenadine	\$12
BEE STING Gin, honey, fresh lemon juice	\$12
NEW YORK SOUR Bourbon, lemon juice, egg white, red wine	\$14
CLASSIC MARTINI Vodka, dry vermouth, bitters, Castelvetro olives	\$14
TEQUILA SUNSET Tequila, Cointreau, lime juice, wild hibiscus syrup	\$14
THE ALCHEMIST Bartenders choice	\$14

Coffee, Tea, & More

FRESHLY BREWED JULIUS MEINL COFFEE	\$2.50
ESPRESSO	\$3
LATTE	\$5
CAPPUCCINO	\$5
MOCHA	\$5
ICED TEA	\$4
HOT TEA breakfast, earl grey, chamomile, green	\$3.50
SAN BENEDETTO WATER mineral or sparkling	\$4
GINGER ALE	\$3
BOLT 24	\$4
COKE/ DIET COKE	\$3
SPRITE	\$3
COCONUT WATER	\$3

Beer

DOG FISH HEAD 60 Minutes East Coast Session IPA, 6%	\$8
ASLIN POWER MOVES Virginia-Hazy/New England-Style IPA, 5.5%	\$10
EGGENBERG (draft) Austrian Pilsner, 5.1%	\$7
WEIHENSTEPHANER HEFE-WEISSBIER German Wheat Beer - Hefeweizen, 5.4%	\$8
GREAT LAKES ELIOT NESS Cleveland, OH Amber Lager, 6.1%	\$8
DUCLAW SUMMERTIME SEEDLESS Baltimore, MD Hopped Sour Ale, 7.1%	\$8
PFANNER HARD APPLE CIDER Austrian Hard Cider, 4%	\$7
BRAVAZZI HARD ITALIAN SODA Clementina, Blood Orange, Limonata, or Grapefruit, 4.2%	\$7

Wine

WHITE

MUSARAGNO ORGANIC PINOT GRIGIO Veneto, Italy	\$10/\$38
NETZL GRUNER VELTINER Carnuntum, Austria	\$10/\$38
WAIPARA SPRINGS SAUVIGNON BLANC Waipara, New Zealand	\$12/\$40

ROSÉ

MATUA PINOT NOIR ROSÉ Marlborough, New Zealand	\$12/\$40
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RED

LION TAMER CABERNET SAUVIGNON Napa Valley, California	\$13/\$42
SONOMA CUTRER PINOT NOIR Sonoma, California	\$13/\$42
CHATEAU FAMAÉY 'FUT DE CHENE' MALBEC Cahors, France	\$14/\$46

SPARKLING

TORRESELLA PROSECCO DOC NV Veneto, Italy	\$10/\$25
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