



# Drinks

## House Cocktails

### Mule-in Rouge

Stoli Vodka, Black Raspberry Liqueur & Fresh-Squeezed Lime with Ginger Beer

### Chili Paloma

Sauza Silver, Triple Sec, & Dark Chili Salt-Sugar Rum with Grapefruit Soda

### Celeste's Spritz

Prosecco, Elderflower, & Aperol

### Blueberry Lemonade

Smirnoff Blueberry & Triple Sec with Lemonade

### Autumn Old Fashioned

Four Roses Bourbon, Fall Spice-Infused Maple Syrup, Orange Bitters, Muddled Orange, & Cherries

## Bourbons & Ryes

Buffalo Trace Bourbon

\$8.00

Knob Creek

\$10.00

Basil Hayden Bourbon

\$10.00

Markers Mark Bourbon

\$10.00

Woodford Reserve

\$10.00

Bulliet Bourbon or Rye

\$8.00

Sagamore Rye

\$9.00

## Bottled Beers

Corona Extra

\$5.00

Stella Artois

\$5.00

Kronenbourg 1664 Lager

\$5.00

Heavy Seas Loose Cannon IPA

\$5.00

Bud Light

\$4.50

Michelob Ultra

\$4.50

National Bohemian

\$3.50

Angry Orchard

\$5.00

Blue Moon Belgain White

\$5.00

## Wine on Tap

Glass \$6.50

½ Liter Carafe \$18.00

### Red Maison – Les Crus Faugeres Mas Olivier Grenache-Syrah Blend

Medium-Bodied with Fruit Tones & Silky Tannins

### White Maison – La Vite Pinot Grigio

Light-Bodied with a Bouquet of Apple & Fig

### Bubbles Maison – Frizzenti Prosecco

Light, Delicate, & Dry Sparkling Wine

### Blackberry Sangria

Red Wine Sangria infused with Black berries, Oranges, & Apples



## Beer on Tap

Kronenbourg Blanc

\$5.75

French Wheat Beer

Sam Adams Octoberfest

\$5.75

Boston's Marzen-Style Brew

Angry Orchard Rose Cider

\$5.75

Hard Cider made with French Red-Fleshed Apples

New Belgium Fat Tire

\$5.75

Colorado Amber Ale

Union Brewing Duck Pin

\$5.75

Baltimore Pale Ale

RAR Nanticoke Nectar IPA

\$5.75

IPA brewed with Nanticoke fruit in Cambridge, MD

Brewer's Art Resurrection

\$5.75

Baltimore's Abby-Style Ale

Miller Lite

\$4.75

Classic Milwaukee Pilsner