

# DRINK LIST

## COCKTAILS

\$10

### RED HOOK

*Rye, Punt E Mes, Luxardo Maraschino*

### GORBY'S PONY

*Kaffir Lime Vodka, Ginger Beer, Lime*

### CORPSE REVIVER #10

*Tanqueray 10, Cocchi Americano, Cointreau, Lemon, Absinthe*

### RANCH GARVEY

*Gin, Grapefruit, Lime, Cava, Mint*

### ZEKE'S WIFE

*Genever, Cynar, Carpano Antica, Lemon*

### BITTER MAI TAI

*Aged Rum, Campari, Orgeat, Lime*

### NATASHA

*Blackberry Cosmo: Vodka, Lime, Cava*

### TERROR TWILIGHT

*St. George Terroir Gin, Green Chartreuse, Luxardo, Lime*

### ARMATAGE MARGARITA

*with Orange Bitters and a Splash of Orange Juice*

### BRONX COCKTAIL

*Gin, Dry & Sweet Vermouth, Bitter Orange Foam*

### TOMGIRL NAMED MAUDE

*Grapefruit Vodka, Pama, Tabasco*

### STANDING ON THE MOON

*Gin, Cointreau, Creme de Violette, Lime*

### BLACK BUNNY

*Blackberry Mojito: Rum, Mint, Lime*

### THE STNNG

*Brandy, Menta Branca, Soda*

## REFRESHMENTS

Non-Alcoholic

\$4

### RUBBER DUCKY

*Blue Raspberry Lemonade Topped with a Peep*

### RAY GUY

*Root-Beer with Angostura Bitters*

### BITTER ORANGE GINGER

*Ginger Beer with Orange Bitters*

### LE TIGRE

*Slightly Spicy Grapefruit Punch*

### STRAWBERRY STARLIGHT

*Strawberry Lemon Spritzer*

### APRICOT STARLIGHT

*Apricot Lemon Spritzer*

### JOIA NATURAL SODA

*Lime-Hibiscus & Clove*

*Grapefruit-Chamomile & Cardamon*

*Blackberry-Pomegranate & Ginger*

### GINGER BEER

*Gosling's -or- Reed's*

### BADOIT SPARKLING

*Mineral Water*

## BEER

TAP

STELLA ARTOIS..... Belgium.... \$5.00

VICTORY PRIMA PILS ..... Philadelphia ...\$5.00

ROTATING TAP.....ask your server for details.....\$5.00

SURLY BREWING SEASONAL.....Minnesota ...\$6.00

*ask your server for details*

BOTTLES/CANS

LEFT HAND MILK STOUT.....Colorado...\$5.00

FULTON

SWEET CHILD OF VINE .....Minnesota...\$4.25

SCHLITZ TALL BOY .....Wisconsin...\$4.00

WITTEKERKE WHITE ALE ..... Belgium...\$4.25

BLACKTHORN CIDER .....England ...\$6.00

## WINES

SPARKLING

*Cava CRISTALINO BRUT Spain \$7 / \$25*

*Sparkling GRUET BRUT New Mexico \$9 / \$38*

WHITE

*Vinho Verde PAVAO Minho, Portugal \$6 / \$21*

*Chenin Blanc MAN VINTNERS 2010 Stellenbosch, South Africa \$7 / \$26*

*Pinot Grigio SANTA DI TERROSA 2010 Verona, Italy \$8 / \$30*

*Sauvignon Blanc/Chardonnay FAMIGLIA MESCHINI*

*PREMIUM BLEND 2009 Mendoza, Argentina \$9 / \$34*

*Riesling CLAAR CELLARS 2010 Columbia Valley, WA \$10 / \$37*

*Chardonnay MURPHY GOODE 2008 Sonoma, CA \$11 / \$42*

*Sauvignon Blanc MOHUA 2010 Marlborough, New Zealand \$35*

*Albariño LA CANA 2009 Rias Baixas, Spain \$40*

*Chardonnay FREEMARK ABBEY 2010 Napa Valley, CA \$55*

RED

*Garnacha MONTE OTON 2010 Campo de Borja, Spain \$7 / \$26*

*Valpolicella TEDESCHI LUCCHINE 2009 Veneto, Italy \$8 / \$30*

*Syrah LE JAJA DE JAU 2010 Roussillon, France \$8 / \$30*

*Montepulciano MORODER ROSSO CONERO AION 2009 Montacuto, Italy \$11/ \$42*

*Malbec FAMIGLIA MESCHINI RESERVA 2009 Mendoza, Argentina \$10 / \$37*

*Cabernet Sauvignon YALUMBA 'Y SERIES' 2009 Angaston, South Australia \$10 / \$37*

*Pinot Noir BYRON 2010 Santa Rosa, CA \$11 / \$42*

*Tempranillo SIERRA CANTABRIA CRIANZA 2007 Rioja, Spain \$40*

*Rhône Blend TABLAS CREEK "PATELIN DE TABLAS ROUGE" 2010 Paso Robles, CA \$40*

*Nebbiolo OBERTO 2009 Piedmont, Italy \$49*

*Pinot Noir SOLÉNA GRANDE CUVÉE 2009 Willamette Valley, OR \$66*

*Cabernet Sauvignon BURGESS 2006 Napa Valley, CA \$70*

THANK YOU FOR SUPPORTING OUR LOCAL ARTS.