# COCKTAILS – 15

**Painkiller –** Dark rum. Pineapple & orange juices, coconut cream. Served on the rocks. Fresh nutmeg

**Brumble –** Rum blend. Local citrus. Fruit compote. Served on the rocks. Fresh herbs

**Stardrop –** Starfruit infused vodka. Lemon. Citrus honey syrup. Sugar flower rim. Served UP

**Burgundy Spritz –** Papaya infused gin, Aperol. Lime. Basil. Topped w/ prosecco. Served on the rocks.

**Sunset 180 –** Hibiscus infused tequila, Cointreau. Coconut. Mint. Orange bitters. Served UP

**Oh, Mi Gourde –** Tequila blend. Roasted pumpkin & poblano puree, lime, agave. Served on rocks. Salt rim

**Always Something to Celebrate –** Dark rum. Cinnamon caramel apple syrup. Lemon. Bitters. Served UP

**Smoked Old Fashioned –** Rum & whiskey blend. Tamarind & pineapple infused cherry liquor. Aromatic bitters. Smoked and served on a large cube

**Negroni –** Papaya infused gin, coconut Campari, sweet vermouth. Served UP or on a large cube

**Frenchy '76 –** Honey vodka. Local citrus. Topped off w/ prosecco

# MOCKTAILS – 10 (Add shot 5)

**No Hito –** Club soda. Lime. Fresh mint. Hibiscus syrup (add silver rum)

**Fresh Water –** Honeydew, lime, basil. Cayenne lime wedge (add anything but whiskey)

**Horchata –** Pumpkin spiced coconut milk w/ almonds (add tequila, rum, whiskey)

**Peanut Punch –** Coconut milk, spices, honey. Fruit compote (add rum or whiskey)

Happy Hour 4:00-6:00 pm
$3 off craft cocktails and wines by the glass/$2 off beer

# WINES BY THE GLASS

## Sparkling

| | |
|---|---|
| Cavicchioli, Prosecco, Italy, NV | $12 |
| Patriarche Cremant de Bourgogne Brut, France | $12 |
| Patriarche Cremant de Bourgogne Brut Rose, France | $12 |

## Rose

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|---|---|
| Chateau Minuty, Moments, France | $11 |
| AIX, Provence, France | $13 |
| Justin, Paso Robles, CA | $22 |
| Clos Beylesse | $18 |

## Whites

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|---|---|
| Ferrari Carano, Chardonnay, Sonoma, CA, 2016 | $18 |
| J Lohr, Riverstone, Chardonnay, Monterey, CA, 2020 | $13 |
| Conundrum, White Blend, Napa, CA 2020 | $13 |
| The Seeker, Pinot Grigio, Veneto, Italy, 2021 | $12 |
| Alexana, Pinot Gris, Willamette Valley, OR, 2017 | $17 |
| Gabbiano, Cavaliere D'Oro, Pinot Grigio, Italy, 2021 | $11 |
| Cakebread Cellars, Sauvignon Blanc, Napa, CA, 2021 | $22 |
| Oyster Bay, Sauvignon Blanc, Marlborough, NZ, 2022 | $12 |
| Simi, Sauvignon Blanc, Sonoma, CA, 2021 | $14 |
| Mollydooker The Violinist, Australia | $16 |
| Chablis, Burgundy, 2021 | $15 |
| Domaine Durand Menetou, Salon Blanc, Sancerre | $11 |

## Reds

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|---|---|
| J Lohr, Seven Oaks, Cabernet Sauvignon, PR, CA, 2019 | $13 |
| Justin, Cabernet Sauvignon, PR, CA, 2019 | $22 |
| Catena, Cabernet Sauvignon, Argentina, 2019 | $12 |
| Private Dancer, Red Blend, California, 2018 | $11 |
| Boen Russian River Valley, Pinot Noir, Sonoma, CA, 2017 | $17 |
| Turley Wine Cellars, Juvenile, Zinfandel, Napa, CA, 2020 | $16 |
| Ferrari Carano Siena, Malbec, Sonoma, CA, 2015 | $17 |

## Beer

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|---|---|
| Leatherback Beach Life Blond Ale, Leatherback Island | $6 |
| Life Lager, Carib, Michelob Ultra | |

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