# FALL TALL DRINK MENU

#### House Cocktails

#### smores on the rocks

Vanilla vodka, Godiva chocolate, splash of marshmallow syrup. Finished with a chocolate dipped, graham cracker rim and topped with a toasted marshmallow

# pumpkin spice & everything nice martini

Espresso vodka, Bailey's Irish Cream, pumpkin spice liquor

#### fig old fashioned

Fistful Bourbon, fig liqueur, simple syrup, bitters

#### red rockin refresher

Grapefruit vodka, passionfruit liqueur, club soda, splash of blood orange

#### margarita

Blanco tequila, triple sec, lime juice

#### flavors:

classic lime, strawberry, peach, mango, blood orange, coconut (1800), spicy cucumber jalapeño (21 Seeds)

#### donny's blueberry spiked lemonade

Tito's Handmade Vodka, fresh lemonade, infused blueberry, mint

#### apple cider mule

Vodka, apple cider, ginger beer, splash of cinnamon liqueur

#### henny breeze

Hennessy VS Cognac, Malibu Coconut Rum, pineapple juice

#### Seasonal Sangria

red or wine

#### **Draft Beers**

Check out our "ON TAP" board for our rotating draft beer selection featuring seasonal flavors such as pumpkin beer!

## Spiked Seltzers

Ask your server about our spiked seltzer flavors





#### **House Wines**

Chardonnay | Pinot Grigio
White Zinfandel | Pink Moscato
Prosecco | Sweet Red Moscato | Merlot
Cabernet Sauvignon

### Wines by the Bottle

Wycliff Champagne	30
Ménage à Trios Sparking Rosé	30
JM Gobillard Champagne	60
(made on the vineyards of Dom Perignon)	
Proverb Sauvignon Blanc	30
Terra D'oro Pinot Grigio	30
Kendall-Jackson Chardonnay	30
Rosehaven Rosé	30
Mirassou Pinot Noir	30
Apothic Red Blend	30
Jacob's Creek Shiraz	30
Bodega Norton Malbec	30
Storypoint Cabernet	30
Freakshow Cabernet	35

We serve brunch on Saturday's and Sunday's featuring Wycliff champagne. Ask your server to hear more about our brunch drink specials such as our boozy iced coffee on Saturday's or our bottomless mimosas on Sunday's.