

Specialty Cocktails \$12

Caramel Apple Mimosa

Apple cider, Caramel vodka, Prosecco, caramel drizzle and gold sprinkle rim

Cranberry Apple Fizz

Vodka, Ginger Ale, cranberry juice, Apple Cider

Pumpkin White Russian

Crop Organic Pumpkin Vodka, Pumpkin Kahlua, and milk

Pumpkin Spice Martini

Pumpkin vodka, pumpkin cream, garnished with ground nutmeg

Fall Bourbon Smash

Bourbon, triple sec, raspberry jam, fresh squeezed orange juice, club soda & an orange peel garnish

Rosemary Gimlet

Gin, fresh squeezed lime juice, Rosemary simple syrup

Wines by the Glass

White

Crosby Chardonnay \$10
Kendall Jackson Chardonnay \$12
Manta Sauvignon Blanc \$10
Maison Nicolas Pinot Grigio \$10
Bex Riesling \$10
Douglas Hill Moscato \$10
Estrella White Zinfandel \$10
Figoudet Rosé \$10
Prosecco \$10

Red

Crosby Cabernet Sauvignon \$10
Liberty School Cabernet \$12
Angeline Pinot Noir \$10
Crosby Merlot \$10
Fontella Chianti \$10
Sottano Malbec \$10

Wines by the Half Bottle

Red

003 Luiano, Chianti Classico 2013 \$23
004 Carpineto Classico, Chianti \$19
005 Angeline, Pinot Noir \$15

Rosé

009 Luiano 2012 \$16

Champagne by the Bottle

120 Perrier Jouet Flower \$150
121 Veuve Clicquot Brut \$85
122 Moet and Chandon \$70
123 Korbel \$28
124 Canard-Duchene Cuvee Leonie Brut \$75