

TAVERN CLASSICS

Honey Fig - \$11.95

Tito's Vodka, Figuenza, Lemon Juice, Apple Cider & Honey

French Margarita - \$12.95

Espolon Tequila, Chambord, Triple Sec, Lime Juice, Agave Nectar, Salt Rim

★ The Duke - \$14.95

Whistle Pig Rye, Grand Marnier, Carpano Antica, Aromatic Bitters

★ Martinsville Sour - \$12.95

Four Roses Bourbon, Lemon Juice, Simple Syrup, Sangiovese Float

★ Tavern's O' Fashioned - \$14.95

Buffalo Trace Bourbon, Simple Syrup, Angostura & Orange Bitters, Bourbon Cherry & Orange Peel

TAVERN SEASONAL

Lychee Martini - \$14.95

Vodka, Lychee Puree, Fresh Lemon Juice, Simple Syrup & Lychee Garnish

Spiced Rum Punch - \$11.95

Bounty Spiced Rum, Amaretto, Vanilla Syrup, Lime Juice, Orange Juice

Gin-ger "Mule" - \$12.95

Gin, Barrow's Intense Ginger Liqueur, Lime Juice, Rosemary Simple & Cranberry Juice

Western Sour - \$11.95

Four Roses Whiskey, Grand Marnier, Maple Syrup, Lemon Juice & Bourbon Cherry

★ Spiced Pear Old Fashioned - \$14.95

Four Roses Bourbon, St. George Spiced Pear Liqueur, Simple Syrup, Angostura Bitters & Dehydrated Pear Slice

Classic Red or White Sangria - \$10.95

BREWS

Domestic Bottles - \$5.95

Budweiser, Bud Light, Coors Light, Michelob Ultra, Yuengling, Miller Lite

Drafts

Please Ask Server For Selections

Imported & Craft Bottles - \$6.50

Corona, Sam Adams, Heineken, Peroni, Amstel Light, Blue Moon, Heineken Zero

GRAPES BY THE GLASS

White

Santa Carolina Chardonnay - \$10

smooth*balanced acidity*oaky notes
* Chile *

Laurent Miquel Chardonnay Viognier - \$11

unoaked*well balanced*dry mineral finish
* Languedoc-Roussillon, France *

Kendall Jackson Vintner's Reserve Chardonnay - \$12

semi dry*buttery & oak*fruit forward
* CA *

Donini Pinot Grigio - \$9

dry*light & clean*apple & pear
* Delle Venezie, Italy *

Ferrari Carano Pinot Grigio - \$11

bright*clean*refreshing
* California *

★ Garzon Reserva Albarino - \$12

creamy*medium bodied*round crisp finish
* Uruguay *

Dr. Frank Semi-Dry Riesling - \$10

lively acidity*minerality*smooth finish
* Finger Lakes, NY *

Chateau Les Reuilles Sauvignon Blanc - \$10

citrus notes*fresh acidity*bright
* France *

Oyster Bay Sauvignon Blanc - \$11

medium bodied*crisp*juicy
* New Zealand *

★ Melini Orvieto Classico - \$10

dry * smooth* fruity crisp finish
* Italy *

Red

Stonecap Cabernet Sauvignon - \$10

smoke & spice*dried fruit* toasty oak
* Washington *

DAOU Cabernet Sauvignon - \$13

layers of black fruit*hint of cedar*minerality
* CA *

★ Twenty Rows Cabernet Sauvignon - \$15

full bodied* smooth*velvety tannins
* North Coast, CA *

Quilt Cabernet Sauvignon - \$16

bold*strong acidity*velvety tannins
* Napa Valley, CA *

Carmel Road Pinot Noir - \$10

medium bodied*berry tones*earthy notes
* Monterey CA *

★ Lyric Pinot Noir - \$13

vibrant*silky mouth feel*medium bodied
* Santa Barbara, CA *

La Crema Pinot Noir - \$15

notes of cherry*balanced*medium tannins
* Sonoma, CA *

Cuma Organic Malbec - \$12

full bodied*ripe acidity*spice & soft finish
* Calchaqui Valley, Argentina *

★ Piluna Primitivo - \$10

velvety*rich*notes of berry preserves
* Puglia,, Italy *

Sassoregale Sangiovese - \$11

hints of cherry*medium bodied*clean & vivid
* Maremma Toscana, Italy *

Ruffino Chianti - \$12

red fruits*soft tannins*hint of spice
* Italy *

Greystone Cellars Merlot - \$10

juicy*dry*black cherry & chocolate aromas
* CA *

Sparkling & Rosé

Maschio Prosecco Extra Dry - \$10

fruit forward*almond flavors*lively froth
* Italy, NV *

Monaci Kreos Rose' - \$10

light*fresh*velvety
* Puglia, Italy *

Coastal Vines White Zinfandel - \$9

light*fruity*crisp acidity
* Sonoma *



★ Manager's Recommendation