

Bottled Beer Menu

BUDWEISER ~ 4

BUD LIGHT ~ 4

MICHELOB ULTRA ~ 4

YUENGLING ~ 4

BLUE MOON ~ 6

SOUTHERN TIER IPA ~ 6

EBC'S BLUEBERRY ~ 6

BUD ZERO ~ 4
Alcohol Free



Seltzer Menu

WHITE CLAW - BLACK CHERRY ~ 6

WHITE CLAW - PEACH ~ 6

Champagne by the Bottle

SPUMANTE *Ballatore* ~ 24

Flawlessly sweet. It combines robust flavors of ripe apricots and melons. It carries a delicate balance and crisp, clean finish.

BRUT *William Wycliff* ~ 24

A blend of premium California grapes with a touch of sweetness and a crisp, clean finish.

ADD A SMALL PITCHER OF ORANGE JUICE
& A FEW ORANGE SLICES ~ 6

JUNE 2023

Wine Menu

White Wines: 6 oz glass ~ 8

MOSCATO *Mirassou*

Intense fruit aromas of orange blossoms, peaches, ripe pineapples and citrus.

PINOT GRIGIO *Santa Marina*

Delicate gold in color with fragrances of delicate pear, citrus and almond blossom. It is medium bodied with a soft palate, followed by a crisp dry finish.

ROSE *M. Chapoutier*

Bright pale pink with floral notes. Well balanced acidity, on the drier side and is full and enhanced by white fleshed fruits.

CHARDONNAY *Chateau Souverain*

Inviting aromas of roasted pears, lemon citrus and subtle baking spice with elegant layers of pineapple and creme brulee flavors. It is full bodied and offers a plush texture and balanced acidity with a long, flavorful finish.

Red Wines: 6 oz glass ~ 8

PINOT NOIR *Chateau Souverain*

Dark red fruit aromas are reminiscent of cherry and raspberry. Notes of fresh blueberries are complimented by hints of clove and vanilla.

CABERNET SAUVIGNON *Chateau Souverain*

Deep ruby-purple in color and boasts vivid aromas of roasted vanilla, mocha and baking spices with elegant layers of blackberry and ripe cherry flavors.

Mimosa 9 oz glass ~ 10

6oz of Brut Champagne & 3oz of Orange Juice Served with a slice of orange

Byob: Bring your own bottle of wine and we will take care of the rest!
Bottle must be unopened. Corking fee ~ 10

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