

DRINK MENU

COCKTAILS

What The Fizz | 11

Strawberry infused LVOV Vodka | Lime |
Foxon Park Gassosa Soda

Cucumber Ginger Crush | 12

Prairie Cucumber Vodka | Elderflower |
Barrows Intense Ginger | Lemon

Jungle Cat | 13

Plantation Silver Rum | Aperol | Coconut |
Pineapple | Lime | Angostura Bitters

The Birds & The Bees | 12

Brokers Gin | Honey | Lemon | Hibiscus

The Bandit | 13

Banhez Mezcal | Green Chartreuse |
Pineapple | Melon | Lime | Heat

Daisy Dukes | 12

Jalapeno Infused Lunazul Blanco Tequila |
Lime | Combier d'Orange | Passionfruit

Barrel Aged Manhattan | 15

Bourbon | Rye | Vermouth | Bitters
Aged In A Barrel | Served On The Rocks

BEER

Bud (& Light)

Corona (& Light)

Coors Light

Miller lite

Michelob Ultra

Half Full Bright Blonde Ale

Guinness

Blue Moon

Stella Artois
Downeast Cider
High Noon Pineapple
White Claw Black Cherry
IPAS
Counterweight Headway
NEBCO Sea Hag
Stony Creek Cranky
Two Roads Two Juicy
Lawsons Finest Sip Of Sunshine
Non-alcoholic
Athletic Brewing Upside Dawn
Odouls

Ask What's On Draft!
Always PBR + a rotating selection of specialties

WINE

Prosecco – Mionetto Brut	9 30
Rosé – Terres de St Louis	8 30
Pinot Grigio – Riff	8 30
Sauvignon Blanc – Emmolo	9 34
Chardonnay – Pacificana	9 34
Riesling – Kung Fu Girl	8 30
Pinot Noir – Block Nine	9 34
Red Blend – Conundrum	9 34
Cabernet – Chop Shop	9 34
Cabernet – Bonanza	10 38