

DAILY *featured* COCKTAIL

BARTENDER'S CHOICE \$6

our bartenders create a custom or classic cocktail



BOTTLES & CANS

Peabody Heights Old Oriole Park 16 oz.	\$2
Stillwater "Insetto" Italian Plum Sour	\$5
Manor Hill Pilsner	\$3.50
Monument City "Watermill" Kolsch	\$5
Oliver Brewing "Social" Lager	\$3
Brooklyn Summer Ale	\$3
Peabody Heights "Astrodon" Hazy IPA	\$4
Checkerspot "Butterfly Kisses" NEIPA 16oz.	\$8
1623 Brewing Co. Dry Irish Stout	\$4
Graft Farm Flor Cider	\$5
Charm City Basil-Lemongrass Mead	\$5

WINE

Valdo Brut Sparkling, Italy	\$5
Domaine Bousquet Brut Rosé NV, Mendoza, Argentina	\$6
Raza Vinho Verde, Minh, Portugal '19	\$5
La Vinyeta Granacha Blanc, Empordà, Spain '17	\$7
Bellevue Tourain Sauvignon Blanc Loire, France '19	\$7
Lago Rosé, Amarante, Portugal '19	\$5.50
Domaine Saint Cyr Beaujolais Burgundy, France '19	\$10
Auka Malbec Reserva Mendoza, Argentina '18	\$7
Ostatu Rioja Crianza, Rioja, Spain '16	\$11

HAPPY EATS

snacks

Hurricane Pub Mix <i>blend of nuts, pretzels & bagels chips with furikake seasoning</i>	\$3
Giant Corn Nuts <i>jamaican jerk seasoned</i>	\$2
Route 11 S&P Chips	\$2
Liptauer Cheese Spread <i>european pimento cheese, gochugaru everything spice, bagel chips</i>	\$7

HOUSE *G & T*

**london dry gin
english garden tonic
cardamom bitters
grapefruit**

\$6



SCAN HERE
for a complete list
of our offerings.



*Dine or drink with us and receive
10% off at our Bottle Shoppe.*