



Hand Crafted Cocktails

\$13

The Scottish egg

Dewar's 12/ Fresh Citrus Juices/Whipped Egg
White/Simple Syrup

Old Cherry Mills

Bushmills Black/Brandied Cherries/Bitters/Sugar
Cube/Orange Zest

Morning Dew

Tullamore Dew/Sugar Cubes/Orange Bitters
& Lemon

Anthyme Bomb

Bombay Sapphire Gin/Orange Blossom Water
& Fresh Thyme

Irish Michelada

Cilantro Absolute/Harp/Tomato Juice/Spicy
Bitters/Bacon/SaltedRim/Lime

Local Craft Beers

- Orlando Blonde Ale, Orlando, FL** \$6.25
This American Blonde Ale is crisp with Hallertau hops used to create it's low hop bitterness and crisp, dry finish. ABV 4.73%
- Weisse Weisse Baby, Orlando Blossom Brewing Company, FL** \$7.25
Bavarian style wheat beer brewed with yeast from Weihenstephan. ABV 5.4%
- Keybilly Island Ale, Brew Hub, FL** \$7.25
Key Lime juice is used in this amber recipe providing a crisp citrus flavor to the smooth pale and crystal malt. ABV 5.4%
- Big Storm Wave Maker, Odessa, FL** \$7.25
Wavemaker Amber Ale is balanced with caramel malt flavors, subtle floral presence and pleasant hop bitterness. ABV 5.8%
- FL Lager, Melbourne, FL** \$7.25
A great caramel malt expression with a sweet floral hop and a hint of citrus. ABV 5.10%
- Big Storm Arcus, Odess, FL** \$7.75
An IPA with a citrusy hop aroma and local honey which lends a subtle sweetness for a clean finish. ABV 6.9%

Bottled Beers

Domestic

Bud, Bud Light/Coors Light/Pabst Blue Ribbon/Michelob Ultra/
Miller Lite/Angry Orchard/Sam Adams Seasonal \$4.25

Imported

Amstel Light/Blue Moon/Corona/Corona Light/Heineken/St. Pauli/
Stella \$4.75

Draught Beer Selections

All Draughts served in pints, upgrade to a BIG BOY for \$1.50 more.

Guinness	\$6	Harp	\$6
Sam Adams Boston Lager	\$6	Smithwick's Ale	\$6
Stella Artois	\$6	Goose Island	\$6
Blue Moon Belgian White	\$6	Bud Light	\$4.25
Dos Equis	\$6	Yeungling	\$4.25

Sparkling & Champagne

- La Marca Prosecco/Treviso/Italy** 187ml/750ml \$9.50/\$27
- Chandon Brut Classic/CA** 187ml/750ml \$15/\$55

Red Wine

- Canyon Road/Pinot Noir/CA** \$6/ \$8.50
Cherry flavors, soft tannins, a medium body and a smooth velvety finish.
- Garnet Vineyards/Pinot Noir/Monterey/CA** \$12/\$17
Silky texture, ripe blackberries, cherry preserves, vanilla hazelnuts and toasted French oak
- Penfolds Koonunga-Hill/Shiraz/Australia** \$13/\$18.50
Spicy black and red berry fruits with licorice components
- Don Miguel Gascón/Malbec/Argentina** \$9.50/\$13.50
Intense aromas of blackberry, plum and a hint of mocha, full-bodied, round tannins, velvety finish.
- Thorny Rose Red Blend/WA** \$11/\$15.50
Raspberry and blackberry, sassafras, vanilla and cocoa.
- Canyon Road/Merlot/CA** \$6 /\$8.50
Soft and elegant mouthfeel, cherries and jammy blackberries, followed by hints of vanilla and spice.
- Chateau St. Jean/Merot/CA** \$12/\$17
Red plum and cherry , milk chocolate and notes of black tea
- Beringer/Cabernet/Founders Estate/CA** \$9/\$13
Cassis, green tea, black olive and sweet vanilla spice aromas black fruit assertive tannins.
- Louis M. Martini/Sonoma/CA** \$10/\$14
Black cherry, blueberry and blackberry fruit with hints of toast and vanilla
- Canyon Road/Cabernet/CA** \$6/\$8.50
Medium- bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish

White Wine

- Beringer Classics/Pinot Grigio/CA** \$7.5/ \$10.5
Juicy white peach and citrus, finishing with a flinty-minerality
- Beringer Classics/White Zinfandel/CA** \$7.5/\$10.5
Fresh strawberry, honeydew, and citrus aromas and flavors
- Chateau Ste Michelle/Riesling/WA** \$9/ \$13
Crisp apple aromas and flavors with subtle mineral notes
- Brancott/Sauvignon Blanc/New Zealand** \$9.5/ \$13.5
Grapefruit, citrus and melon flavors, with a peachy finish
- Canyon Road/Chardonnay/CA** \$6/ \$8.5
Medium- bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice
- Went Vineyard/Chardonnay/CA** \$11/ \$15
Crisp flavors of green apple and tropical fruit, balanced by vanilla and a touch of toasty oak
- Kendall-Jackson/Reserve/Chardonnay/CA** \$10/ \$14
Pineapple, mango, and papaya with citrus notes aromas of vanilla and honey a hint of toasted oak and butter