

TAVERN CLASSICS

Honey Fig – \$11.95

Tito's Handmade 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

Pear Collins – \$12.95

Grey Goose Pear Vodka, Pear Puree, Lemon Juice,
Honey Simple & Splash of Club

Gin-ger "Mule" – \$12.95

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

Classic Red or White Sangria – \$10.95

★ Spiced Pear Old Fashioned – \$14.95

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

Western Sour – \$11.95

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

BREWS

Domestic Bottles – \$6.95

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

Drafts

Please Ask Server For Selections

Imported & Craft Bottles – \$7.50

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*butter & 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 *

Sterling Merlot – \$10

blackberry*cherry*milk chocolate*baking spice
* California *

Sparkling & Rosé

Monaci Kreos Rose' – \$10

light*fresh*velvety
* Puglia, Italy *

Coastal Vines White Zinfandel – \$9

light*fruity*crisp acidity
* Sonoma *

★ Manager's Recommendation

