

Fall Cocktail Menu

BEERS

Coors Light	\$6	Blue Moon	\$8
Miller Lite	\$6	Peroni	\$8
Peroni N/A	\$6	Yuengling Lager	\$8
Corona Light	\$8	Harpoon Ipa	\$9
Corona	\$8	Sam Adams Octoberfest	\$9

RED BY THE GLASS

House Red	\$13
Robert Mondavi Cabernet	\$13
J. Lohr Estates Los Osos Merlot	\$16
Josh Cabernet	\$16
Kaiken Ultra Malbec	\$17
Nozzle Chianti	\$17
Meiomi Pinot Noir	\$19
Alexander Valley Cabernet	\$20
Ruffino Chianti Tan Label	\$22
Textbook Cabernet	\$25
Jordan Cabernet	\$42

WHITE BY THE GLASS

House Pinot Grigio	\$13
House Chardonnay	\$13
Avissi Prosecco	\$13
The Crossing Sauvignon Blanc	\$14
Paco & Lola Albarino	\$15
Ferrari Carano Chardonnay	\$16
Barone Fini Pinot Grigio	\$16
Duckhorn Vineyards Chardonnay	\$22
Santa Margherita Pinot Grigio	\$25
Maison Belles Cotes Sancerre	\$26
Jordan Chardonnay	\$35

ROSÉ BY THE GLASS

Notorious Pink	\$14
Cleto Charli Brut Rose	\$16
AIX Provence Rose	\$18
Whispering Angel	\$21

COCKTAILS

Cranberry Mule \$16

Spiked Apple Pie \$16
Cinnamon Stick & Green Apple Infused Whiskey with Apple Cider

Strawberry Basil Lemonade \$17
Ketel One, Strawberries, Lemon, Sour Mix, Basil, Topped with Lemonade

Blood Orange Old Fashioned \$17

Smoked Old Fashioned \$17

Spicy Margarita \$18
Jalapeno Infused Patron, Triple Sec, Simple Syrup & Lime Juice

Pumpkin Pie \$18
Pumpkin spice creamer, Kahlua & Titos

Apple Cider Margarita \$18
Tequila Reposado, Apple Cider, Triple Sec & Lime juice

Amelia's Sangria
Red or White

Glass | \$15
Pitcher | \$49

MARTINIS

Salted Caramel Appletini \$18
Van Gogh Caramel, Apple Juice, Caramel, Sea Salt, Apple Pucker

Espressotini \$18
Vanilla Vodka, Coffee Liqueur, Espresso & Agave

Pear Martini \$17
Belvedere Pear Ginger, Cointreau, Pineapple Juice, Splash of Lime

Pistachio Martini \$18
Stoli Vanilla, Pistachio Liqueur, Mozart White Chocolate

