

SUMMER COCKTAILS MENU



\$9

HOUSE COCKTAILS

OLD FASHIONED

Muddled orange and Toschi Vignola Black Cherry,
Maker's Mark, Simple Syrup, Soda

PIMM'S CUP

Muddled lemon and cucumber, Pimm's,
Gingerbeer, Ginger Juice

OXFORDIAN

Maker's Mark, Lemon Juice, Simple Syrup,
topped with Prosecco

MOSCOW MULE

Tito's, Gingerbeer, Lime Juice, Ginger Juice

SEASONAL COCKTAILS

THE WELL DESERVED

Wonderbird Gin, Lemon, Muddled Cucumber,
St. Germaine, Soda

EL SYD

Herradura Tequila, Grapefruit Juice,
topped with Prosecco

RONZO

Aperol, Bulliet, Soda, Prosecco

BEVERAGES

WATER

Soft Drinks (Coke, Diet Coke & Sprite)	2.5
Fruit Juice	3
San Pellegrino	3.5
Iced Tea	2.5
Coffee	2.5
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

BUBBLY WATER

DOMESTIC	4
Budweiser	
Bud Light	
Coors Light	
Coors Non-Alcoholic	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	2

PREMIUM 5.25

Amstel Light	Sierra Nevada
Blue Moon	Shiner Bock
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Tiny Bomb
Lagunitas IPA	Yuengling
Peroni	
Reve Coffee Stout	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

OUR FOOD IS ONLY AS GOOD AS THE PRODUCTS WE RECEIVE. WE ARE GRATEFUL FOR THE EFFORTS
OF THE FARMERS, PRODUCERS AND PURVEYORS WHO MAKE OUR JOBS SO EASY.

WE ARE NOT RESPONSIBLE FOR ITEMS REQUESTED COOKED BEYOND MEDIUM.

WE RESPECTFULLY REQUEST YOU EXCUSE YOURSELF FROM THE DINING ROOM IF USING A CELL PHONE.

thank you