

## EARLY FALL COCKTAILS MENU



\$9

### HOUSE COCKTAILS

#### OLD FASHIONED

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

<b>DOMESTIC</b>	4
Budweiser	
Bud Light	
Busch Non-Alcoholic	
Coors Light	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

### 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	

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*