



## DRAFT BEERS

STELLA ARTOIS	\$8
COMMON ROOTS	\$8
GUINNESS	\$8
FIDDLEHEAD IPA	\$8
MILLER LITE	\$6
SAM ADAMS SUMMER ALE	\$8
HARPOON UFO WHITE	\$8

*ask your server about our rotating seasonal tap!*

## BOTTLED BEERS

BUDWEISER	\$4.50
BUD LIGHT	\$4.50
COORS LIGHT	\$4.50
HEINEKEN	\$5.75
AMSTEL LIGHT	\$5
LEFT HAND MILK STOUT	\$5.75
BELLS TWO HEARTED ALE	\$5.75

## CANNED BEERS

FOUNDERS ALL DAY IPA (19OZ)	\$8
PARADOX BREWERY SEASONAL	\$6
NORTHWAY BREWING IPA	\$6
LABATT BLUE	\$6
MICHELOB ULTRA	\$6

## SIGNATURE DRINKS

**THE WEDGE** \$10  
vodka, lemon lime soda, grape juice,  
lime juice, dark cherry garnish

**A SLICE** \$10  
cherry noir vodka, lemon juice, simple syrup,  
club soda, dark cherry garnish

**CLUB PUNCH** \$10  
light rum, dark rum, pineapple juice, orange juice,  
lime juice, grenadine, maraschino cherry garnish

**THE PINK CADDIE** \$10  
tequila, sweet-sour-mix, orange liqueur,  
cranberry juice, orange juice, lime garnish

**TICONDEROGA LEMONADE** \$4  
fresh squeezed lemon juice, fresh ginger, add vodka  
simple syrup, club soda, lemon garnish \$9

## CLASSIC COCKTAILS

COSMOPOLITAN	\$12
MOSCOW MULE	\$10
MANHATTAN	\$10
OLD FASHIONED	\$10
MOJITO	\$10

## HARD CIDER & SELTZERS

DOWNEAST CIDER	\$6
HARD SELTZER	\$6

## HOUSE WINES

Woodbridge by Robert Mondavi	\$9
CHARDONNAY	by the glass
PINOT GRIGIO	
CABERNET SAUVIGNON	
MERLOT	

## WINE LIST

### CHARDONNAY

WOODBIDGE CHARDONNAY	\$9	
BUTTERNUT CHARDONNAY	\$9	\$32
KENDALL JACKSON CHARDONNAY	\$11	\$40
JADOT POUILLY FUISS CHARDONNAY		\$67
CAKEBREAD CHARDONNAY		\$88

### PINOT GRIGIO

WOODBIDGE PINOT GRIGIO	\$9	
RUFFINO PINOT GRIGIO	\$9	\$32
SANTA MARGHERITA PINOT GRIGIO		\$66

### SAUVIGNON BLANC

MATUA SAUVIGNON BLANC	\$9	\$32
SIMI SAUVIGNON BLANC	\$10	\$32
KIM CRAWFORD SAUVIGNON BLANC	\$11	\$40
ROUTESTOCK SAUVIGNON BLANC		\$52
ROMBAUER SAUVIGNON BLANC		\$62

### RIESLING

SALMON RUN RIESLING	\$9	
CHATEAU ST. MICHELLE RIESLING	\$9	\$32
KUNG FU RIESLING	\$10	\$36

### SPARKLING

LA MARCA PROSECCO (187ML)	\$11	
RUFFINO PROSECCO (375ML)		\$17
KORBEL BRUT		\$42
SCHRAMSBERG BLANC DE BLANC		\$58

### CABERNET SAUVIGNON

WOODBIDGE CABERNET SAUVIGNON	\$9	
STAVE & STEEL CABERNET SAUVIGNON	\$11	\$40
JOSEPH CARR CABERNET SAUVIGNON		\$60
J LOHR CABERNET SAUVIGNON		\$52

### PINOT NOIR

FIRESTEED PINOR NOIR	\$9	
MEOMI PINOT NOIR	\$11	\$45
ERATH PINOT NOIR	\$12	\$45

### MERLOT

WOODBIDGE MERLOT	\$9	
JOSH CELLARS MERLOT	\$10	\$35

### RED BLEND

APOTHIC RED	\$9	
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### MALBEC

PIATTELLI VINEYARDS MALBEC	\$9	\$32
ESCORIHUELO MENDOZA MALBEC		\$52

### CHIANTI

BANFI CHIANTI CLASSICO RISERVA	\$11	
CASTELLO DI VOLPAIA CHIANTI CLASSICO		\$52

### ROSÉ

WOODBIDGE WHITE ZINFANDEL	\$9	
THE PALM BY WHISPERING ANGEL	\$11	\$42
ESPRIT GASSIER ROSÉ		\$48

## DESSERT MENU

CRÈME BRÛLÉE	chef's daily selection	\$10
MOLTEN BAVARIAN LAVA CAKE	mountain berry jam, dulce de leche ice cream, toffee sauce	\$10
HOUSE CHURNED ICE CREAM	chef's daily selection	\$10

### AFTER DINNER DRINKS

CLASSIC IRISH COFFEE	\$8
NUTTY IRISHMAN	\$9
MOCHA MARTINI	\$12
HAWK MADNESS	\$9
espresso vodka, bailey's, on the rocks	

### CORDIALS

GRAND MARNIER	\$7
AMARETTO	\$7
BAILEY'S IRISH CREAM	\$7
SAMBUCA	\$7
TAWNY PORT	\$7
SHERRY	\$7