

Seymour's

SIGNATURE COCKTAILS

FALL SANGRIA \$13

apple cider, pinot grigio,
cinnamon-orange juice, tonic

PINK CADDIE \$13

hornitos plata tequila, triple sec, orange juice,
cranberry juice, sour mix

CARAMEL CIDER CRUSH \$14

salted caramel vodka, apple cider,
ginger ale, cinnamon-sugar rim

THE SENTINEL \$12

empress indigo gin, tonic, lime

TGC FALL OLD FASHIONED \$14

maker's mark bourbon, angosturra bitters,
maple syrup, orange peel

HOUSE WINES

Woodbridge by Robert Mondavi

(Napa Valley, California)

\$8 glass

CABERNET SAUVIGNON

MERLOT

CHARDONNAY

PINOT GRIGIO

MOSCATO

WHITE ZINFANDEL

DRAFT BEERS

COORS LIGHT \$5

FIDDLEHEAD IPA \$7

STELLA ARTOIS \$8

COMMON ROOTS IPA \$8

GUINNESS \$8

PARADOX PILSNER \$7

SAM ADAM'S SEASONAL \$7

ask about our rotating, seasonal tap!

BOTTLED BEERS

HEINEKEN \$6

BUDWEISER & BUD LIGHT \$5

MICHELOB ULTRA \$5

MILLER LITE \$4.50

LANDSHARK \$5.50

CORONA \$6

LABATT'S BLUE & BLUE LIGHT \$5.50

HEINEKEN ZERO \$5.50

O'DOULS N/A \$5

CANNED BEVERAGES

PARADOX IPA \$7

PARADOX AMBER ALE \$7

COMMON ROOTS CITRA SESSION \$7

1911 HARD CIDER \$7

(seasonal flavors)

CITIZEN CIDER BAKERS DOZEN \$7

WHITE CLAW \$6

HIGH NOON \$7

SAM ADAM'S JUST THE HAZE N/A \$6

WINE LIST

WHITES

KENDALL JACKSON CHARDONNAY	\$11 \$40
<i>(Sonoma County, California)</i>	
BARONE FINI PINOT GRIGIO	\$10 \$36
<i>(Trentino-Alto Adige, Italy)</i>	
KIM CRAWFORD SAUV. BLANC	\$11 \$40
<i>(Marlborough, New Zealand)</i>	
SIMI SAUVIGNON BLANC	\$9 \$34
<i>(Sonoma County, California)</i>	
CHATEAU ST. MICHELLE RIESLING	- \$34
<i>(Columbia Valley, Washington)</i>	
THE BEACH ROSE	\$11 \$42
<i>(Provence, France)</i>	
LAMARCA PROSECCO	\$11 -
<i>(Italy)</i>	
KORBEL BRUT	- \$40
<i>(California)</i>	

REDS

J. LOHR CABERNET SAUVIGNON	- \$48
<i>(Paso Robles, California)</i>	
ERATH PINOT NOIR	\$12 \$46
<i>(Oregon)</i>	
MEIOMI PINOT NOIR	- \$50
<i>(California)</i>	
JOSH CELLARS MERLOT	- \$34
<i>(Paso Robles, California)</i>	
PIATTELLI VINEYARDS MALBEC	\$10 \$36
<i>(Mendoza, Argentina)</i>	
BANFI CHIANTI CLASSICO	\$10 \$36
<i>(Tuscany, Italy)</i>	

DESSERTS

Cast Iron Peach Cobbler \$11
almond streusel, vanilla whipped cream

Pumpkin Cheesecake \$11
chantilly cream

Amarena Chocolate Cake \$12
vanilla chantilly, amarena cherries

SOFT DRINKS \$3

Pepsi, Diet Pepsi, Ginger Ale, Tonic,
Club Soda, Root Beer, Starry,
Lemonade, Raspberry Iced Tea,
Unsweetened Iced Tea
(free refills)

AFTER DINNER DRINKS

ESPRESSO MARTINI \$13
espresso vodka, kahlua & simple syrup

MOCHA MARTINI \$12
vanilla vodka, creme de cocoa, kahlua &
cream

IRISH COFFEE \$8
jameson irish whiskey, coffee, whipped
topping

COFFEE

coffee & tea \$3 hot chocolate \$3.50
cappuccino \$5 americano \$5
espresso \$3 cafe mocha \$5
latte \$5 vanilla mocha \$4.25