

## Martinis

- Cask VIP** \$11  
Svedka Clementine Vodka infused with fresh Hawaiian pineapples
- Honey Manhattan** \$12  
Jack Daniels Honey, Sweet & Dry Vermouth, with a cherry garnish
- Salted Caramel Martini** \$12  
Stoli salted caramel vodka, apple pucker, apple cider, served with a caramel rim
- Pistachio Martini** \$12  
Disaronno, Bailey's, Frangelico, with a dash of Blue Curacao
- Snowflake Martini** \$12  
Vanilla vodka, Rumchata, creme de cocoa, milk, served with a sugar rim

## On The Rocks

- Cask Sangria** \$10  
Cruzan Citrus & Raspberry Rums, Peach Schnapps, sour mix, our featured Cabernet, topped with Sprite
- Sangria Flora** \$10  
Sauvignon Blanc, St. Germain elderflower liqueur, fresh strawberry, peach puree, topped with seltzer
- Cider Sangria** \$10  
Vodka, Butterscotch Schnapps, apple cider, Sauvignon Blanc, served with a cinnamon stick
- Washington Whiskey** \$10  
Crown Royal Apple and cranberry juice
- Winterberry Punch** \$10  
Blueberry vodka, raspberry rum, Malibu rum, cranberry juice, topped with grenadine
- Blueberry Old Fashioned** \$11  
Bulleit Bourbon, fresh blueberries & cherries muddled with blueberry syrup, topped with a splash of water
- Honey Mule** \$10  
Jack Daniels Honey with ginger beer
- Cinnamon Toast Crunch** \$10  
Fireball cinnamon whiskey and Rumchata, served with a cinnamon stick

## Margaritas

- Cask Margarita** \$11  
El Jimador Tequila, Triple Sec, fresh squeezed lemon & limes juices
- Coconut Margarita** \$12  
Milagro Silver Tequila, Triple Sec, coconut puree, fresh lime juices with a toasted coconut rim
- Spicy Jalapeno Margarita** \$12  
El Jimador Tequila, Triple Sec, fresh sliced jalapeno, fresh lemon & lime juices
- Apple Cider Margarita** \$12  
El Jimador Tequila, Triple Sec, apple cider, fresh lime & lime juices

## Hot Beverages

- Hot Apple Butter** \$11  
Fireball cinnamon whiskey, with house made apple butter, and hot apple cider. Served with a cinnamon rim and cinnamon stick
- Spiked Hot Chocolate** starting at \$9  
Create your own spiked hot chocolate, see your server for more details

## Wine

<i>Red</i>	<i>Glass</i>	<i>Bottle</i>
Rockbrook Cabernet Sauvignon <i>California</i>	\$7.00	\$22.00
Auspicion Cabernet Sauvignon <i>Sacramento Delta</i>	\$8.25	\$31.00
J Lohr Cabernet Sauvignon <i>Seven Oaks</i>	\$10.50	\$40.00
Smith & Hook Cabernet Sauvignon <i>Central Coast</i>	\$12.95	\$50.00
Salmon Creek Pinot Noir <i>California</i>	\$8.00	\$27.00
Wild Horse Pinot Noir <i>Central Coast</i>	\$12.50	\$48.00
Alamos Malbec <i>Argentina</i>	\$8.25	\$31.00
Rex Goliath Merlot <i>California</i>	\$7.25	\$27.00
Josh Merlot <i>California</i>	\$12.00	\$48.00
Four Vines Red Zinfandel <i>California</i>	\$10.50	\$40.00
Apothic Red - Red Blend <i>California</i>	\$8.00	\$30.00
Yalumba Shiraz <i>South Australia</i>	\$9.50	\$36.00
Greg Norman Shiraz <i>Limestone Coast, Australia</i>	\$9.00	\$36.00
<i>White</i>	<i>Glass</i>	<i>Bottle</i>
Rockbrook Chardonnay <i>California</i>	\$7.00	\$22.00
J Lohr Chardonnay <i>Monterey County</i>	\$10.50	\$48.00
La Crema Chardonnay <i>Monterey County</i>	\$12.00	\$48.00
Simi Russian River Chardonnay <i>Sonoma</i>	\$12.50	\$48.00
Kono Sauvignon Blanc <i>New Zealand</i>	\$8.25	\$30.00
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	\$11.50	\$44.00
La Fiera Pinot Grigio <i>Veneto, Italy</i>	\$7.25	\$27.00
Bollini Pinot Grigio <i>Alto, Italy</i>	\$10.50	\$40.00
CSM Riesling <i>Columbia Valley</i>	\$9.50	\$36.00
Beringer White Zinfandel <i>California</i>	\$5.95	\$22.00
<i>Rose &amp; Bubbly</i>	<i>Glass</i>	<i>Bottle</i>
Jean Luc Columbo Rose <i>Provence, France</i>	\$8.25	\$31.00
Syltbar "Mrs." Sparkling Rose <i>Italy</i>	\$13.00	\$53.00
Eden Prosecco <i>Italy</i>	\$9.95	\$36.00
Syltbar "Mr." Premium Prosecco <i>Italy</i>	\$12.50	\$46.00
Bouvet Signature Brut Champagne <i>France</i>	\$9.50	\$36.00