

MARTINIS

Cask VIP \$12

New Amsterdam Pineapple vodka infused with fresh Hawaiian pineapples

Blue Lavender \$13

Blueberry vodka, Peach Schnapps, lavender syrup and lime juice, served up with a Prosecco float

Honey Sting \$13

Jack Daniels Honey whisky with honey, grapefruit juice and a dash of bitters

ON THE ROCKS

Hugo 75 \$13

Empress gin, St. Germain, simple syrup, lime juice, topped with Prosecco, served with a mint garnish

Blue Water \$12

Tanqueray gin, St. Germain, blueberry syrup, lemon juice & soda water

Raspberry Lime Ricky \$12

Raspberry rum, Bombay Sapphire gin, lime juice, raspberry syrup, with a splash of Sprite

Smashin \$14

Woodford Reserve bourbon mixed with muddled lemons & mint, strawberry puree & simple syrup, topped with soda water

MARGARITAS

Cask Margarita \$12

Campo Bravo tequila, Triple Sec, fresh lemon & lime juices

Coconut Margarita \$13.50

Milagro Silver tequila, Triple Sec, coconut puree, fresh lemon & lime juices, served with a toasted coconut rim

Spicy Pineapple Margarita \$13

Espanita Pineapple tequila, agave syrup, muddled jalapenos, fresh lemon, lime & orange juices

WHITE WINE, ROSÉ & BUBBLY

	<u>Glass</u>	<u>Bottle</u>
Foxbrook Chardonnay <i>California</i>	\$9.00	\$34.00
J Lohr Chardonnay <i>Monterey County</i>	\$12.50	\$48.00
Simi Russian River Chardonnay <i>Sonoma</i>	\$14.50	\$56.00
La Crema Chardonnay <i>Monterey County</i>	\$15.50	\$60.00
Kono Sauvignon Blanc <i>New Zealand</i>	\$11.00	\$42.00
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	\$14.00	\$54.00
La Fiera Pinot Grigio <i>Veneto, Italy</i>	\$9.00	\$34.00
Bollini Pinot Grigio <i>Alto, Italy</i>	\$12.00	\$46.00
CSM Riesling <i>Columbia Valley</i>	\$11.00	\$42.00
Beringer White Zinfandel <i>California</i>	\$9.00	\$34.00
Jean Luc Columbo Rose <i>Provence, France</i>	\$12.50	\$48.00
Syltbar "Mrs." Sparkling Rose <i>Italy - 63 cal/serv, Keto friendly</i>	\$15.50	\$60.00
Josh Prosecco <i>Italy</i>	\$13.00	\$50.00
Syltbar "Mr." Premium Prosecco <i>Italy - 49 cal/serv, Keto friendly</i>	\$15.50	\$60.00
Bouvet Signature Brut Champagne <i>France</i>	\$12.00	\$46.00

Starburst \$12

Vanilla vodka, watermelon puckers mixed with fresh lemon & lime juices

Bourbon Bloom \$14

Makers Mark bourbon, St. Germain, lemon juice and peach puree, served up with a splash of soda

Appletini \$13

Grey Goose vodka, sour apple puckers with lemon & apple juices

Grapefruit Mule \$10

Deep Eddy Ruby Red grapefruit vodka, ginger beer, and lime juice

Sweet Tea Sangria \$12

Deep Eddy Sweet Tea vodka, peach puree & sweet tea, with Sauvignon Blanc

Cask Sangria \$12

Citrus & raspberry rums, Peach Schnapps, sour mix, our featured Cabernet, topped with Sprite & served with fresh citrus fruit

Sangria Flora \$12

Strawberry & peach purees, St. Germain, Sauvignon Blanc, topped with a splash of soda water

Blue Hawaiian Margarita \$14

Patron Silver tequila, Triple Sec, pineapple juice, Blue Curacao & fresh lime juice

Blood Orange Margarita \$14

Patron Silver tequila, Triple Sec, blood orange syrup, fresh lemon & lime juices

MOCKTAILS

Pomegranate Ginger \$10

Pomegranate juice, ginger beer & fresh lime juice

Lavender Water \$10

Lavender syrup, soda water & fresh lime juice garnished with fresh blueberries

Blackberry Mock-jito \$10

Muddled blackberries, mint & lime, with simple syrup & soda water

RED WINE

	<u>Glass</u>	<u>Bottle</u>
Foxbrook Cabernet Sauvignon <i>California</i>	\$9.00	\$34.00
Auspicion Cabernet Sauvignon <i>Sacramento Delta</i>	\$11.00	\$42.00
J Lohr Cabernet Sauvignon <i>Seven Oaks</i>	\$13.50	\$52.00
Smith & Hook Cabernet Sauvignon <i>Central Coast</i>	\$14.50	\$56.00
Salmon Creek Pinot Noir <i>California</i>	\$9.00	\$34.00
Wild Horse Pinot Noir <i>Central Coast</i>	\$15.00	\$58.00
Alamos Malbec <i>Argentina</i>	\$12.00	\$46.00
Silver Gate Merlot <i>California</i>	\$9.00	\$34.00
Josh Merlot <i>California</i>	\$13.00	\$50.00
Four Vines Red Zinfandel <i>California</i>	\$13.50	\$52.00
Apothic Red - Red Blend <i>California</i>	\$12.00	\$46.00
Greg Norman Shiraz <i>Limestone Coast - Australia</i>	\$14.50	\$56.00