

Martinis

Cask VIP	\$12
Svedka Clementine vodka infused with fresh Hawaiian pineapples	
Three and Out	\$12
Game Day vodka, pomegranate juice, fresh lemon & lime juices	
Blackberry Sage	\$12
Tito's vodka, Cointreau, sage simple syrup, fresh muddled blackberries, sage leaf garnish	
Pumpkin	\$12
Vanilla vodka, Bailey's, Pumpkin syrup and Fireball cinnamon whisky with a cinnamon rim	
Spiced Pear	\$13
Absolut Pear vodka, St. Germain elderflower liqueur, cinnamon syrup, apple cider	
Honey Manhattan	\$14
Jack Daniels Honey whiskey, with a touch of dry and sweet vermouths, dash of bitters	

On The Rocks

Iced Chai Tea	\$10
RumChata, Disaronno, Vanilla vodka, with iced chai tea	
King Apple	\$11
Crown Royal Apple, Butterscotch Schnapps, apple cider, with a cinnamon rim	
Honey Mule	\$12
Jack Daniels Honey whiskey, ginger beer, fresh lime juice	
Cinnamon Toast Crunch	\$12
RumChata and Fireball cinnamon whisky, garnished with a cinnamon stick	
Autumn Old Fashioned	\$13
Bulleit bourbon, muddled brown sugar & bitters, garnished with a cinnamon stick and orange zest	
Truly Wild Berry Fish Bowl	\$15
Blueberry vodka, Chambord, strawberry puree, fresh lemon & lime juices, Truly Wild Berry	

Margaritas

Cask Margarita	\$11
Campo Bravo tequila, Triple Sec, fresh squeezed lemon & limes juices	
Coconut Margarita	\$12
Milagro Silver tequila, Triple Sec, coconut puree, fresh lime juice with a toasted coconut rim	
Spicy Cucumber Margarita	\$12
Sauza tequila, Triple Sec, muddled cucumber & jalapenos, fresh lemon & lime juices	
Apple Cider Margarita	\$12
Campo Bravo tequila, Triple Sec, apple cider, fresh lemon & lime juices	
Coco Passion Margarita	\$13
Milagro Silver tequila, Cointreau, coconut & passionfruit puree, fresh lemon & lime juices	

Sangria

Cask Sangria	\$11
Citrus & Raspberry rums, Peach Schnapps, sour mix, our featured Cabernet, topped with Sprite	
Apple Cider Sangria	\$11
Vanilla vodka, Butterscotch Schnapps, apple cider, Sauvignon Blanc, with a cinnamon rim	

Wine

<i>Red</i>	<i>Glass</i>	<i>Bottle</i>
Rockbrook Cabernet Sauvignon <i>California</i>	\$8.00	\$30.00
Auspicion Cabernet Sauvignon <i>Sacramento Delta</i>	\$10.50	\$40.00
J Lohr Cabernet Sauvignon <i>Seven Oaks</i>	\$12.00	\$46.00
Smith & Hook Cabernet Sauvignon <i>Central Coast</i>	\$13.50	\$52.00
Salmon Creek Pinot Noir <i>California</i>	\$8.00	\$30.00
Wild Horse Pinot Noir <i>Central Coast</i>	\$13.50	\$52.00
Alamos Malbec <i>Argentina</i>	\$10.50	\$40.00
Silver Gate Merlot <i>California</i>	\$8.00	\$30.00
Josh Merlot <i>California</i>	\$12.00	\$46.00
Four Vines Red Zinfandel <i>California</i>	\$12.00	\$46.00
Apothic Red - Red Blend <i>California</i>	\$10.50	\$40.00
Greg Norman Shiraz <i>Limestone Coast, Australia</i>	\$13.50	\$52.00
<i>White</i>	<i>Glass</i>	<i>Bottle</i>
Rockbrook Chardonnay <i>California</i>	\$8.00	\$30.00
J Lohr Chardonnay <i>Monterey County</i>	\$10.50	\$40.00
La Crema Chardonnay <i>Monterey County</i>	\$14.50	\$56.00
Simi Russian River Chardonnay <i>Sonoma</i>	\$13.50	\$52.00
Kono Sauvignon Blanc <i>New Zealand</i>	\$10.50	\$40.00
Kim Crawford Sauvignon Blanc <i>New Zealand</i>	\$12.00	\$46.00
La Fiera Pinot Grigio <i>Veneto, Italy</i>	\$8.00	\$30.00
Bollini Pinot Grigio <i>Alto, Italy</i>	\$10.50	\$40.00
CSM Riesling <i>Columbia Valley</i>	\$10.50	\$40.00
Beringer White Zinfandel <i>California</i>	\$8.00	\$30.00
<i>Rose & Bubbly</i>	<i>Glass</i>	<i>Bottle</i>
Jean Luc Columbo Rose <i>Provence, France</i>	\$10.50	\$40.00
Syltbar "Mrs." Sparkling Rose <i>Italy — 63 cal/serving - Keto friendly</i>	\$14.50	\$56.00
Josh Prosecco <i>Italy</i>	\$12.00	\$46.00
Syltbar "Mr." Premium Prosecco <i>Italy — 49 cal/serving - Keto friendly</i>	\$13.50	\$52.00
Bouvet Signature Brut Champagne <i>France</i>	\$10.50	\$40.00