

BAR MENU

WEEKDAYS 5PM-12AM (THURSDAYS 3PM) | WEEKENDS 12 TO 12

WINE

WHITE

	Glass	Bottle
Kim Crawford, Sauvignon Blanc <i>Marlborough, New Zealand, 2023</i>	16	64
Barone Fini Pinot Grigio, Alto Adige <i>Italy 2023</i>	15	60
Unshackled, Chardonnay <i>California, USA</i>	17	68

RED

Josh Cellars, Cabernet Sauvignon <i>California 2021</i>	17	68
Unshackled Pinot Noir <i>California, USA</i>	15	60
Misterio Malbec <i>Mendoza, Argentina</i>	14	56
Charles Smith The Velvet Devil Merlot <i>Washington State 2021</i>	15	60

ROSE

Ava Grace Rosé, <i>California, USA</i>	14	56
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SPARKLING

Nicolas Feuillatte <i>Champagne, France</i>	26	105
Ruffino Prosecco <i>Veneto, Italy</i>	15	60

SOFT DRINKS

San Pellegrino, 500ml, Italy	5
San Pellegrino, 1l, Italy	10
Aqua Panna, 500ml, Italy	5
Aqua Panna, 1l Italy	10
Coke/Diet Coke	4
Ginger Ale	4
Sour Lemon	4
Citrus Splash	4
Iced Tea	4
Wava Water (lightly caffeinated)	5

COCKTAILS

Bright Eyes Grey Goose, Bergamot, Coffee Liqueur, Raspberry, Cold Brew	18
Salad Negroni Fords Gin, Campari, Nectarine, Basil, Sweet Vermouth	18
Citrus Mash Manhattan Woodford Reserve, Punt E Mes, Caribbean Spice Mix, Bitters	18
Green Bull Patron Tequila, Apricot, Poblano Pepper, Lime	18
Orchard Murder Old Fashioned Old Forester Bourbon, Cognac, Spiced Pear, Cane Sugar, Bitters	18
Buckaroo Illegal Mezcal, Grapefruit, Pimento, Cucumber, Lime, Ginger Beer	18

BEER

DRAUGHT

Brooklyn Lager, USA	10
Brooklyn Pilsner, USA	10
Modelo, MX	10

BOTTLES

Brooklyn Lager, USA	9
Bronx Smile My Guy IPA	9
Talea Pilsner, USA	9
Peroni, IT	10
Modelo, MX	9
Heineken, NT	10
Heineken 0.0, NT	8

SNACKS

White Cheddar Popcorn	8
Organic Pita Garlic Parmesan Herb Chip	8
Orchard Valley Harvest Trail Mix With Cranberries, Almonds, Cashews	8