



DRINK

SEASONAL COCKTAILS

Signature Gin & Tonic – \$15

Hendrick's Gin, Fever Tree Mediterranean Tonic

ACGT – \$16

Bombay Sapphire East Gin, AC Small Batch Tonic

Smoke Old Fashioned – \$17

Maker's Mark, Demerara Syrup, Angostura Bitters,
Orange Peel, Cherry

Clarified NY Sour – \$17

4 Roses, Simple Lemon, Float of Red Wine

SEASONAL COCKTAILS

Berry Drop – \$16

Blueberry Infused Huckleberry Vodka, Cointreau,
Lemon Juice Simple, Dried Lemon

Italian Margarita – \$17

Reposada Tequila, Lemon, Blood Orange Puree,
Disaronno, Orange Wheel

Rum Old Fashioned – \$16

Banana Infused Spiced Rum, Demerara Syrup,
Orange Bitters.

Poured Over Big Rock with Pineapple Leaf

Winter Martini – \$15

Vodka, White Cranberry Juice, Lime, St. Germain,
Cointreau

Pear Bliss – \$16

Pear Vodka, Cinnamon Lavender Simple,
Orange Juice, Star Anise Garnish

Winter Martini – \$15

Vodka, White Cranberry Juice, Lime, St. Germain,
Cointreau

RED WINE

6 oz / 9 oz / Bottle

Campo Viejo Rioja	\$12 / \$16 / \$38
7 Moons	\$11 / \$15 / \$38
Hess Cabernet Sauvignon	\$16 / \$22 / \$56
Grape Republic Pinot Noir	\$16 / \$22 / \$65
J Lohr Cabernet Sauvignon	\$18 / \$25 / \$66

DRAFT BEER

\$8 Draft

Barrel Mountain Amber

Kona Big Wave Golden Ale

Bale Breaker Hazy IPA

Bubble Stash IPA

BOTTLED BEER

Coors Light – \$5

Bud Light – \$5

Michelob Ultra – \$6

Modelo Especial – \$6

Stella Artois – \$6

Samuel Adams – \$6

Bend Cider – \$7

Truly - Wild Berry – \$6

Wellbeing Wheat N/A – \$6

Heineken 0.0 N/A – \$5

SPARKLING WINE

6 oz / 9 oz / Bottle

Cava Campo Viejo Brut	\$9 / \$12 / \$32
La Marca Prosecco	\$10 / / \$42

WHITE WINE

6 oz / 9 oz / Bottle

CSM Chardonnay	\$12 / \$16 / \$38
Famille Perrin Rosé	\$12 / \$16 / \$38
Large Pinot Gris	\$15 / \$20 / \$52
Blindfold Sauvignon Blanc	\$18 / \$25 / \$66
Ryan Patrick Riesling	\$10 / \$15 / \$32

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.*