



WINE LIST

WHITE WINES

CUPCAKE VINEYARDS	PROSECCO	187 ML \$6
BERINGER	WHITE ZINFANDEL	\$6
ANGOVES NINE VINES	MOSCATO	\$8/\$35
RELAX	RIESLING	\$8/\$35
CAVALIERE D' ORO	PINOT GRIGIO	\$8/\$35
MATUA	SAUVIGNON BLANC	\$8/\$35
STONE CELLARS	CHARDONNAY	\$6/\$25
CHATEAU ST. JEAN	CHARDONNAY	\$8/\$35
KENDALL JACKSON	CHARDONNAY	\$10/\$45
BIELER PÈRE ET FILS	ROSÉ	\$9/40

RED WINES

MEIOMI <small>*EXCLUDED FROM HH PRICING*</small>	PINOT NOIR	\$10/\$45
NOBLE VINES 181	MERLOT	\$8/\$35
TRAPICHE OAK CASK	MALBEC	\$8/\$35
STONE CELLARS	CABERNET	\$6/\$25
19 CRIMES	THE UPRISING, RED BLEND	\$8/\$35
CONCANNON FOUNDERS	CABERNET	\$10/\$45
19 CRIMES	SHIRAZ	8/\$35
7 DEADLY ZINS	ZINFANDEL	\$9/\$40

HAPPY HOUR | MON-FRI, 3PM-7PM
\$1 OFF ALL WINES BY THE GLASS



COCKTAIL LIST

IRISH WHISKEY

ZESTY IRISHMAN \$10.50
Jameson, Drambuie, Triple Sec, Fresh Lemon Juice, Ginger Ale, Lemon Twist Garnish

IRISH GOLD \$9.50
Tullamore Dew, Ginger Ale, Peach Schnapps, Fresh Orange Juice, Lime Wheel Garnish

DINGLE MULE \$9.00
Jameson, Fresh Lime Juice, Simple Syrup, Ginger Beer, Lime Wedge Garnish

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FRENCH 75 \$8.50
Hendricks, Simple Syrup, Fresh Lemon Juice, Champagne, Lemon Peel Garnish

NEGRONI \$9.50
Nolets, Campari, Sweet Vermouth, Orange Peel Garnish

BOURBON

DINGLE MANHATTAN \$9.50
Woodford Rye, Sweet Vermouth, Bitters, Luxardo Cherry Garnish

DINGLE OLD FASHIONED \$8.50
Old Forester, Sugar, Bitters, Orange Peel Garnish

SAZERAC \$10.50
Russell's Reserve Single Barrel Rye, Absinthe Rinse, Sugar, Bitters, Lemon Peel Garnish

VODKA

OLD GLORY \$10.50
Tito's, Fresh Muddled Blueberries, Fresh Lemon Juice, Simple Syrup, 19 Crimes Shiraz, Blueberry Garnish

TEQUILA

BLACK WIDOW \$10.50
Don Julio Blanco, Blackberries, Basil Leaves, Fresh Lime Juice, Agave Nectar

**ASK YOUR SERVER
ABOUT OUR SEASONAL COCKTAILS**