



**Draft Beers**  
**Rotating Crafts\***

Miller Lite Milwaukee, WI.	<b>4.2</b>	<b>\$3.25</b>
Yuengling Lager Pottsville, PA	<b>4.4</b>	<b>\$3.75</b>
Guinness Dublin, Ireland	<b>4.2</b>	<b>\$5.75</b>
Flying Dog "The Truth" Imperial IPA Baltimore, MD	<b>8.7</b>	<b>\$6.75</b>
Key Brewing Dundalk Calling IPA* Dundalk, MD	<b>8.0</b>	<b>\$6.75</b>
New Belgium "Voodoo Ranger" Fort Collins, CO	<b>7.0</b>	<b>\$6.75</b>
1623 Brewing Company Hefeweizen* Eldersburg, MD	<b>5.6</b>	<b>\$6.25</b>
Union Craft Snow Pants Oatmeal Stout Baltimore, MD	<b>8.5</b>	<b>\$6.75</b>
Monument City Nobo, Baltimore, MD	<b>8.6</b>	<b>\$7.75</b>

**Hard Beverages**

Wyndridge, <i>Black Cherry</i>	<b>5.5</b>	<b>\$5.25</b>
Angry Orchard <i>Original Cider</i>	<b>5.0</b>	<b>\$4.25</b>
PBR Hard Coffee	<b>5.0</b>	<b>\$5.75</b>
Twisted Tea <i>Original</i>	<b>5.0</b>	<b>\$4.25</b>
White Claw Hard Seltzer <i>Black Cherry</i>	<b>5.0</b>	<b>\$5.25</b>

**Microbrews & Imports**  
**Seasonal\***

**Lagers & Pilsners – Bottom fermented creating a light crisp taste**

Sam Adams Boston Lager – A rich, toasty Vienna Style Lager with a touch of caramel & floral hops	<b>5.0</b>	<b>\$4.75</b>
Pilsner Urquell - the "original" lager, a refreshing crispness with caramel overtones a clean finish	<b>4.4</b>	<b>\$5.25</b>
Key Brewing Positive Mental Attitude – Unfiltered Lager with lime & floral aromatics	<b>4.6</b>	<b>\$8.25 (16oz)</b>
Harp – This classic lager is slightly sweet, medium bodied with a creamy finish	<b>5.0</b>	<b>\$5.25</b>

**Sours & Mead - Tart fruit forward beers brewed with salt. Honey based mead with natural flavors**

Dogfish Head Sea Quench Ale – brewed with black limes & sea salt you will think your feet are in the surf	<b>4.9</b>	<b>\$5.75</b>
Charm City Mead <i>Basil-Lemongrass</i> – an ultra-dry Mead with soft honey notes	<b>6.9</b>	<b>\$5.75</b>
Duclaw Gose O's Sour Ale- brewed with cantaloupe & black lava sea salt for sweet, salty & smokey flavor	<b>5.5</b>	<b>\$5.75</b>

**Ales Top fermented, balanced beers with fruit flavors**

Union Craft Duckpin Pale Ale – generously hopped, citrusy and tropical with a strong malt backbone	<b>5.5</b>	<b>\$5.25</b>
Fat Tire Amber Ale – A red Ale, balanced & flavorful with a touch of fruity yeast	<b>5.2</b>	<b>\$5.75</b>
DC Brau The Public Ale – an American style Pale Ale with mild citrus flavors and flora aromas	<b>6.0</b>	<b>\$6.25</b>
Duvel Belgium Ale – a classic Belgian golden Ale with citrus undertones with high carbonation	<b>8.5</b>	<b>\$9.75</b>
OmmeGang Hennepin Farmhouse Ale – a Belgian inspired rustic Ale with ginger & coriander overtone	<b>7.7</b>	<b>\$7.75</b>
Boulevard Brewing Tank 7 Farmhouse Ale –fruity aromatics & grapefruit notes tapers off to a peppery,dry finish	<b>8.5</b>	<b>\$7.75</b>
Corsendonk Abbey Brown Ale – a mellow dark beer with roasted malt flavors & a rich head	<b>5.7</b>	<b>\$7.75</b>
Brewer's Art Resurrection Ale – a Belgian dubbel style Abbey beer, rich yet dry	<b>7.0</b>	<b>\$5.75</b>
Magic Hat Brewing Company #9 – not too hoppy with fruit forward flavors giving way to a dry, crisp finish	<b>5.1</b>	<b>\$6.25</b>
Smithwicks Red Ale – Crisp & clean with fresh floral hints with touches of caramel	<b>4.5</b>	<b>\$6.25</b>
EVO Craft Brewing Jacques Au Lantern Pumpkin Ale – unfiltered seasonal with pumpkin & spices	<b>6.3</b>	<b>\$5.75</b>

**IPAs Hoppy beer with notes of citrus and floral aromas**

Key Brewing Bail Money – with a mixture of 5 hops this west coast style IPA is very smooth & flavorful	<b>6.2</b>	<b>\$6.25</b>
Flying Dog Raging Bitch – Anything but delicate with sharp hoppiness with flavors of grapefruit & mango	<b>8.3</b>	<b>\$5.75</b>
Rusty Rail Fog Monster NEIPA – a New England style IPA with less hoppiness & citrus undertones	<b>6.8</b>	<b>\$9.25 (16oz)</b>
Sierra Nevada Hazy Little Thing – Dry hopped less filtered IPA is fruit forward with a smooth finish	<b>6.7</b>	<b>\$6.25</b>

**Porters & Stouts Dark malty, and partly "charred" or "browned". Top fermented beer with a number of variations**

Samuel Smith Oatmeal Stout – a deep brown and silky with a touch of fruitiness and a slightly bittersweet finish	<b>5.0</b>	<b>\$6.25</b>
Founders Double Chocolate Oatmeal Breakfast Stout – brewed with chocolate & coffee - WOW	<b>8.5</b>	<b>\$9.25</b>



White Wines

Chardonnay	\$26/\$6.50
Sauvignon Blanc	\$32/\$8
Pinot Grigio	\$30/\$7.50
Riesling	\$30/\$7.50

Red Wines

Cabernet Sauvignon	\$28/\$7
Merlot	\$28/\$7
Malbec	\$32/\$8
Red Zinfandel	\$32/\$8
Pinot Noir	\$32/\$8

Sparkling, & Rose

White Zinfandel	\$24/\$6
La Sera Ambrosia, Italy	\$34/\$8
Carpene Malvolti, Proseca, Italy	Split \$10 (1 glass)
<b>Gruet - Half Bottle \$25</b>	
Brut Rose, American Sparkling Wine	

White Wines (By The Bottle)

<b>Viognier, Dom. Bois de ST. Jean</b>	<b>Cotes du Rhone</b>	<b>2019</b>	<b>\$42</b>
Old vines in a rocky, windy terroir create a full-bodied white wine with light oak and floral notes			
<b>Table Wine, Tenshen,</b>	<b>Central Coast, CA</b>	<b>2016</b>	<b>\$35</b>
Rhône varietals- Viognier, Roussanne, Grenache Blanc & Chardonnay create an incredible wine with flavors of peach & apricot			
<b>Pinot Grigio, Ca' Montini,</b>	<b>Trentino, Italy</b>	<b>2018</b>	<b>\$40</b>
Cool weather creates the perfect balance of acidity and flavor. Crisp, fruit forward.			
<b>Pinot Gris, Canoe Ridge, Horse Heaven Hills</b>	<b>Walla Walla, WA</b>	<b>2014</b>	<b>\$48</b>
Ready to drink this 100% Pinot Gris has a crisp finish enhanced by fresh lemon & grapefruit flavors with a touch of honeysuckle			
<b>Chardonnay, Moniker, LaRibera Vineyard</b>	<b>Mendocino, CA</b>	<b>2016</b>	<b>\$39</b>
With New American & Hungarian Oak this very drinkable Chard has rich flavors with hints of lemon & pear. Great for lighter foods			
<b>Chardonnay, Wente, Riva Ranch Vineyard</b>	<b>Arroyo Seco, Monterey</b>	<b>2018</b>	<b>\$43</b>
Fermented in French Oak this full-bodied wine has hints of pear and apple			
<b>Chardonnay, Charles Krug</b>	<b>Carneros, CA</b>	<b>2018</b>	<b>\$52</b>
With a bit of Oak this classic Burgundian style Chard has subtle notes of tropical fruits with pear & peach			
<b>Sauvignon Blanc, Oyster Bay</b>	<b>Marlborough, New Zealand</b>	<b>2020</b>	<b>\$36</b>
Citrus undertones with hints of fresh tropical fruits with a clean finish			
<b>Sauvignon Blanc, Signature Series</b>	<b>Sancerre, France</b>	<b>2019</b>	<b>\$48</b>
This classic Sav. Blanc is full-bodied, fruit forward with a long finish.			
<b>Riesling, Leonard Kreuzsch</b>	<b>Mosel, Germany</b>	<b>2018</b>	<b>\$36</b>
Well balanced, fruit forward with a rich finish,			

Red Wines (By the Bottle)

<b>Brouilly, Dom De Reverdon</b>	<b>Brouilly, Beaujolais, France</b>	<b>2015</b>	<b>\$48</b>
With a fruit forward and a mineral finish, this creates a classic example of the Brouilly region and the Beaujolais grape			
<b>RTW, Murrieta's Well, The Spur</b>	<b>Livermore Valley, CA</b>	<b>2017</b>	<b>\$51</b>
Bordeaux varietals sit on a foundation of Petite Syrah creating a well-balanced wine with dark fruit nuances			
<b>Cabernet Sauvignon, Obsidian</b>	<b>Napa, CA</b>	<b>2017</b>	<b>\$70</b>
Big, rich flavors with smooth tannins. Chocolate, blackberry & cinnamon create a lush, supple, sexy wine			
<b>Cabernet Sauvignon, Faust</b>	<b>Napa, CA</b>	<b>2018</b>	<b>\$100</b>
100% Cabernet from Napa creates a beautiful wine with flavors of dark chocolate & dried herbs with silky tannins			
<b>Merlot, Castle Rock</b>	<b>Columbia Valley, WA</b>	<b>2014</b>	<b>\$42</b>
Spicy & jammy with hints of dark chocolate this is a lush wine with subtle tannins			
<b>RTW (Red Table Wine), Monte Volpe</b>	<b>Mendocino, CA</b>	<b>2014</b>	<b>\$38</b>
Starting with a Zinfandel base this wine has a generous blend of rich fruit and flavors with a long-textured finish			
<b>Tempranillo, Holloran</b>	<b>Eola-Amity Hills, Or</b>	<b>2017</b>	<b>\$40</b>
Well-rounded with dark red fruits and dark, meaty aromas			
<b>Zinfandel, Zin-Phomaniac</b>	<b>Lodi, CA</b>	<b>2019</b>	<b>\$55</b>
Warm weather ripens the fruits with intense jammy flavors with undertones of minerals and black pepper			
<b>Chateaufeuf du Pape, M. Chapoutier, "La Bernadine"</b>	<b>Rhone, FR</b>	<b>2016</b>	<b>\$95</b>
This wine is full-bodied with well-balanced tannins that goes well with a wide variety of food			
<b>Pinot Noir, Holloran, Stafford Hill</b>	<b>Willamette Valley, OR</b>	<b>2018</b>	<b>\$54</b>
Floral nose, dark chocolate, ripe cherries with a hint of pears and caramel, finishing with an earthy aroma			

Handcrafted Cocktails

- 4-3-2-1 Cosmopolitan-** 4 Kettle One, 3 Grand Marnier, 2 cranberry juice, 1 fresh lime **12.00**
- Cucumber Gimlet-** Muddled cucumber in Hendricks gin and lime juice with club soda to fill **11.00**
- French Martini-** Grey Goose, Combier Mure, and Peachtree Schnapps with a cherry to garnish **12.00**
- Mudslide Martini-** Godiva Chocolate, Pinnacle Whipped, and Crème de Cacao Dark with a splash of cream **11.00**
- Caribbean Martini-** Malibu Coconut, Banana, and Mango Rum with Stoli Vanilla Vodka and a splash of pineapple juice **11.00**
- Red Sangria-** La Sera Red Ambrosia, Cointreau, Absolute Vodka over ice with an array of fruit, served in a red wine glass **9.00**
- Peach Mule-** Bird Dog Peach Whiskey, Peachtree Schnapps, Chambord, and ginger beer served in a copper mule cup **10.00**
- Chocolate Covered Orange-** Jameson Caskmate Stout, Grand Marnier, chocolate bitters, muddled fruit with sugar, with club soda to fill **12.00**

**Drink Special - St. Patrick's Green Tea Punch \$12**

Jameson's Irish Whiskey with steep Green tea, local honey & lemon Juice with a splash of Ginger Ale