

BOTTLED BEER

Miller Lite 16oz	\$6	Sam Adams (larger / seasonal)	\$6
Coors Light 16oz	\$6	Corona Extra 12oz	\$7
Bud / Bud Light 16oz	\$6	Harpoon IPA 12oz	\$6
Corona Light 12oz	\$7	Blue Moon 12oz	\$7
Heineken 12oz	\$7	Angry Orchard Cider 12oz	\$6
Stella Artois 12oz	\$7	Heineken Zero 12oz	\$6

SPARKLING ROSE & PROSECCO

	6oz	9oz	Bottle
Ruffino Prosecco <i>Italy</i>	\$9	--	\$34
Mionetto Prosecco Rose <i>Italy (187ml)</i>	\$8	--	--
Korbel Brut <i>California (187ml)</i>	\$8	--	--

WHITES

Villa Pozzi, Moscato <i>Sicily, Italy</i>	\$8	\$11	\$28
Love Story Rose <i>Veneto, Italy</i>	\$8	\$11	\$30
Angeline Reserve Chardonnay <i>California</i>	\$8	\$11	\$34
Kendall Jackson Vintner's Reserve	\$10	\$14	\$38
Caposaldo Pinot Grigio <i>Italy</i>	\$7	\$10	\$26
Santa Margherita Pinot Grigio <i>Italy</i>	\$11	\$16	\$42
Nobilo Sauvignon Blanc <i>New Zealand</i>	\$7	\$10	\$26
Chateau Ste. Michelle Riesling <i>Washington State</i>	\$8	\$11	\$30
Beringer, White Zinfandel <i>California</i>	\$7	\$10	\$26

REDS

Querceto Chianti DOCG <i>Tuscany</i>	\$8	\$11	\$28
Mark West Pinot Noir <i>California</i>	\$8	\$10	\$26
Meiomi Pinot Noir <i>Sonoma County, California</i>	\$12	\$17	\$46
Bonterra Organic Merlot <i>California</i>	\$8	\$10	\$26
Canoe Ridge "Expedition" <i>Washington Merlot</i>	\$9	\$12	\$34
Prelius Cabernet <i>Tuscany</i>	\$9	\$12	\$30
J. Lohr 7 Oaks, Cabernet Sauvignon <i>Paso Robles</i>	\$10	\$14	\$38
Trivento, Amado Sur, Malbec <i>Argentina</i>	\$9	\$12	\$34
Steele "Federal Hill Zif" <i>Santa Barbara</i>	\$9	\$12	\$34

SIGNATURE MARTINIS & COCKTAILS

Spice as Nice Martini \$10
Absolut Mandarin, St. Elder Liqueur,
House Infused Cranberry
Cinnamon Syrup, Lemon Juice

Tiverton Sunrise Martini \$11
Luxardo Limoncello, Bacardi Rum,
Passionfruit, Orange, Lemon Sugar
Rim

Pistachio Martini \$14
Amaretto DiSarrono, Bailey's Irish
Cream, Blue Curacao, Pistachio's

The Perfect G 'N' T \$10
Tanqueray #10, Effen Cucumber
Vodka, St. Elder Liqueur, Cucumber,
Tonic

The Porch Rocker \$11
Jack Daniels Fire, Makers Mark
Bourbon, Pumpkin Puree, Cream,
Cinnamon, Nutmeg

Aperol Spritz \$10
Aperol, Ruffino Prosecco, Soda Water,
Fresh Citrus Zest

Signature Cafe Bloody Mary \$11
Our Signature Bloody Mary Made with
Tito's Vodka, Marinated with Olives,
and Celery

Tiv-A-Rita \$12
Epsolon Silver Tequila, Cointreau,
Agave & Lime Altos Plata Tequila,
Cointreau, Agave, Lime

Adult Coffee Milk \$10
Absolut Vanilla Vodka, Kahlua,
Rhode Island Coffee Syrup, Milk

Maple Old Fashioned \$11
Bulleit Bourbon, Maple Syrup, Bitters

Espresso Martini \$13
Vanilla Vodka, Kahlua, White
Crème de Cacao & Rich Cream

Quarantini \$13
Absolut Vodka, Ginger Beer, OJ

Vesper Martini \$16
Tanqueray #10, Ketel One Vodka,
Lillet Blond, lemon peel

Classic Mimosa \$11
Ruffino Prosecco, OJ and a touch of
Grand Marnier

Bacon Bloody Mary \$12
Bacon Infused Woodford Reserve Bourbon,
House Bloody-Mary Mix, Olive, Candied Bacon

COZY COFFEES & COCOAS

Blarney Coffee \$8
Jameson Irish Whiskey & Baileys

Caramel Irish Coffee \$9
Jameson's Irish Whiskey, Baileys
Butterscotch Schnapps, Coffee,
Whipped Crème, Caramel Drizzle

Almond Joy Hot Chocolate \$8
Fragelico & Malibu Rum,
Whipped Cream

French Connection Coffee \$8
Cognac, Amaretto, Whipped Cream

Holy Cannoli \$9
Amaretto & Biscotti Liqueur,
Coffee, Whipped Crème

Tropical Cocoa \$7
Malibu Rum, Whipped Cream

Espresso: Single \$3 / Double \$4 Cappuccino \$4 Café Americano (dbl shot) \$5

AUTUMN FAVORITES

Apple Cider Sangria \$14
White Wine, Apple Cider, Fireball,
Apple Slices in a Cinnamon Sugared Rim glass with Cinnamon Stick

Pumpkin Spice Martini \$13
Absolut Vanilla Vodka, Pumpkin Puree, Whipped Cream & Spice

Apple Cinnamon Mule \$14
Ketel One Vodka, Apple Cider, Ginger Beer, Lime Juice,
Cinnamon Dusting & Apple Slice

Pumpkin White Russian \$14
Pinnacle Vodka, Tia Maria, Pumpkin Puree,
Fresh Cream, Pumpkin Pie Spice

