

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>	\$8	\$10	\$26
Santa Margherita Pinot Grigio <i>Italy</i>	\$12	\$15	\$42
Nobilo Sauvignon Blanc <i>New Zealand</i>	\$8	\$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 "Explorer" Washington Merlot	\$11	\$14	\$39
Prelius Cabernet <i>Tuscany</i>	\$9	\$12	\$30
J. Lohr 7 Oaks, Cabernet Sauvignon Paso Robles	\$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 COCKTAILS & MARTINIS

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, Crushed
Pistachio

The Perfect Vaccine \$11
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

Egg Nog Mudslide \$14
Rum Chata, Vanilla Vodka, Egg Nog,
topped with Whipped Crème, Cinnamon

Mistletoe Mule \$12
Egg Nog Vodka, Ginger Beer,
Cranberry Juice, Candy Cane

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

Grinch Cocktail \$12
Midori, Lemon juice, Raspberry Vodka,
Sprite, Luxardo Cherry

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

Bacon Bloody Mary \$13
Bacon Infused Woodford Reserve Bourbon,
House Bloody-Mary Mix, Olive, Candied Bacon

Signature Cafe Bloody Mary \$11
Our Signature Bloody Mary made with Tito's
Vodka, marinated with Olives & Celery

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
Frangelico & 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

WINTER COCKTAILS

Sugar Cookie Martini \$13
Vanilla Vodka, Baileys, Amaretto + Crème

Peppermint Bark Martini \$12
Prosecco + Rumplemintz in a crushed Candy Cane rimmed glass

Snow Angel Martini \$13
Vanilla Vodka, Godiva White Chocolate Liqueur,
White Crème de Cacao, Coconut Puree served
in a Coconut rimmed glass

Winter Spritz Cocktail \$13
Scarpetta Rose, Aperol, Cranberry Juice, splash of
Orange Juice + Soda Water, Cranberry Garnish