

Beverages



COCKTAILS

Ask Your Server about Cocktail Specials!

MASON PUNCH – \$9.5

Champagne, Macerated Peaches & House-Pickled Cherries,
Served in a Mason Jar

SHOO FLY – \$8.5

Evan Williams Bourbon, Fresh Citrus Juices, Ginger Beer & Limoncello

WHITE COSMO – \$12

Vodka, Bauchant, St. Germaine & White Cranberry Juice

SOUTHERN PALOMA MULE – \$9.5

Sauza Signature Blue Blanco Tequila, Grapefruit Juice,
Fresh Lime & Ginger Beer

STRAWBERRY LEMONADE MOJITO – \$8.5

Cruzan Light Rum, Housemade Mint Simple Syrup, Fresh Lemon Juice
& Muddled Strawberries & Mint

PECAN OLD FASHIONED – \$12

Old Forester American Whiskey, Pecan Syrup,
Black Walnut Bitters, Orange Peel & House-Pickled Cherry

BOBBY'S SOUTHERN ICED TEA – \$10

Our Long-Island Iced Tea Infused with our Southern Peach Nectar

THE DIRTY GENTLEMAN – \$12

A Gentleman's Pour of Belvedere Vodka & Olive Juice, Bruised into a Martini Glass &
Served with Housemade Gorgonzola Cheese Stuffed Olives

COFFEE MARTINI – \$11

Lucky Goat Cold Brew, Tito's Vodka, Bailey's, Coffee Liqueur,
Shaken hard & strained into a Chocolate Syrup Swirled Martini Glass

BERRY BRUISED – \$10

Camarena Tequila, Fresh Lime Juice, Simple Syrup, Macerated Berries, Muddled
Cucumber & Mint, Bruised & Strained into a Mason Jar topped with Soda &
Garnished with a Lime

PRICKLY PINEAPPLE MARGARITA – \$10

Jalapeño infused Camarena Tequila, Bauchant Orange Liqueur,
Fresh Citrus Juices & Pineapple, a Dash of Chili Oil,
Shaken & Garnished with a Jalapeño Slice

POMEGRANATE MARTINI – \$12

Tito's Vodka, Bauchant Orange Liqueur, Pomegranate Syrup,
Housemade Sour, a Splash of Cranberry Juice, Shaken & Strained
into a Martini Glass & Served with a Rosemary Sprig

WINE BY THE GLASS (PROGRESSIVE)

WHITE

JCB CRÉMANT, Sparkling Rosé

France \$12

AVISSI, Prosecco

Italy \$8

PIERRE SPARR CRÉMANT, Brut

France \$12

JULIETTE, Still Rosé

France \$9

FESS PARKER, Riesling

California \$9

CONUNDRUM, White Blend

California \$9

PICCINI, Pinot Grigio

Tuscany \$7

THRIVE, Pinot Grigio

California \$8

KING ESTATE, Pinot Gris

Oregon \$10

KIM CRAWFORD, Sauvignon Blanc

New Zealand \$9

HONIG, Sauvignon Blanc

Napa \$14

BERINGER, Chardonnay

California \$8

CHALK HILL, Chardonnay

California \$10

RED

THE SEEKER, Pinot Noir

France \$8

MEIOMI, Pinot Noir

Sonoma \$9

THE PARING, Pinot Noir

Santa Barbara \$11

CONUNDRUM, Red Blend

California \$9

HESS TREO, Zinfandel Blend

Napa \$8

PENFOLDS KOONUNGA, Shiraz

Australia \$11

GASCON, Malbec

Argentina \$7

RODNEY STRONG, Merlot

California \$9

BROADSIDE, Cabernet Sauvignon

California \$9

DECOY, Cabernet Sauvignon

Napa \$13

GROTH, Cabernet Sauvignon

California \$25

SANGRIAS

SPARKLING ROSÉ PEACH SANGRIA (glass) \$11

Muddled Peaches, Peach Schnapps, Sauvignon Blanc, & Topped with Sparkling Rose &
Garnished with an Orange & a Lemon Wedge

KNOCKOUT BLACKBERRY SANGRIA (glass) \$11

Farmer's Daughter Red Blend, Blackberry Simple Syrup, Cranberry Juice
& Orange Liqueur

Buy the Kitchen a Round of Beer! - \$12

BEER

Proudly serving Proof & other local beers, ask your server for today's DRAFT selections!

CRAFT BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
3 DAUGHTERS	Cider	5.5%	\$7
BLUE POINT	Toasted Lager	5.5%	\$6
CIGAR CITY	Maduro Brown Ale	5.5%	\$6
FOUNDERS	Porter	6.5%	\$6
FUNKY BUDDHA	Floridian	5.2%	\$6
KONA	Big Wave Blonde Ale	4.4%	\$6
OSKAR BLUES	Mama's Lil Yella Pills	5.3%	\$6
OSKAR BLUES	Dales Pale Ale	6.5%	\$6
SWAMPHEAD	Stump Knocker APA	5.6%	\$8
VICTORY	Golden Monkey	9.5%	\$8

DOMESTIC BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
ANHEUSER-BUSCH	Bud Light	4.2%	\$5
ANHEUSER-BUSCH	Michelob Ultra	4.2%	\$5
MOLSON-COORS	Coors Light	4.2%	\$5
MOLSON-COORS	Miller Lite	4.2%	\$5
YUENGLING	Lager	5%	\$5

IMPORTED BOTTLES/CANS

GRUPO-MODELO	Corona	4.2%	\$5
ANHEUSER-BUSCH	Stella Artois	5.2%	\$5
ST. JAMES' GATE	Guinness	4.2%	\$7



You are always welcome at our table