



draft beer (3 rotating drafts)

MILLER LITE	4.50	1664 KRONENBOURG	7.50
COORS LIGHT	4.50	SAM SEASONAL	6
BLUE MOON	6.50	YUENGLING	4.50
GUINNESS	6	TONWOOD FUEGO	6.50
MICHELOB ULTRA	5		



bottles, cans & seltzers

ALLIGASH 6.50
 BUDWEISER 4.50
 BUD LIGHT 4.50
 COORS LIGHT 5
 CORONA 5
 CORONA LIGHT 5
 HEINEKEN ZERO 6

HEINEKEN 6
 HEINEKEN LIGHT 6
 LAGUNITAS IPA 6.50
 MATUA COOLER 6
 MAXIMUS 2XIPA 6.50
 MICHELOB ULTRA 5

MILLER LITE 5
 NESHAMINY CREEK 6.50
 STELLA LIBERTE 5.50
 SURFSIDE TEA 7
 TWISTED TEA ORIGINAL 6
 YUENGLING 5

STATESIDE ORANGE 7
 STATESIDE PINEAPPLE 7
 STATESIDE CUCUMBER 7
 WHITE CLAW-BLACK CHERRY 7

house wines \$8

CHARDONNAY –
 WHITE ZINFANDEL –
 CABERNET SAUVIGNON –
 MERLOT - PINOT NOIR
 PINOT GRIGIO

HAPPY HOUR

EVERYDAY 3PM-6PM

throughout restaurant
 \$6 house wines, cocktails,
 cosmos, traditional martinis
 & mules

\$5 TITO'S TUESDAY

all day, tito's cocktails

BRUNCH

saturdays & sundays
 11am-2pm

white wines

	GLASS	BOTTLE
ALTA LUNA PINOT GRIGIO (Italy) floral notes of peach & golden apple	10	38
SANTA MARGHERITA PINOT GRIGIO (Italy) dry crisp apples	12	46
OYSTER BAY SAUVIGNON BLANC (NEW ZEALAND) tropical fruits & bright citrus	12	46
CARL GRAFF RIESLING (Germany) green apples & honey	12	46
KENDALL-JACKSON CHARDONNAY (California) mineral honeycomb baked pie crust	10	38
BUTTER CHARDONNAY (California) apple pie, lemon with vanilla finish	12	46
CONUNDRUM WHITE BLEND (California) pear, apricot, and hint of citrus	12	46
DROUGHN VAUDON CHABLIS (France) dry, fruity, citrus	14	52

red wines

	GLASS	BOTTLE
LA CREMA PINOT NOIR (California) pomegranate silk plum	12	46
RUFFINO CHIANTI (Italy) delicate violet plum, spicy finish	10	38
NOBLE VINES 337 CABERNET (California) soft red fruit	12	46
MONTEPULCIANO RESERVA (Italy) dried herbs, ripe berries, vanilla	12	46
FEDERALIST BOURBON BARREL CABERNET (California) toasted vanilla and spices	12	46
CARTLIDGE AND BROWNE MERLOT (California) red berry and cherry	10	38
WHISKEY BOTTLE ROSE (France) pale pink, red berry fruit & floral	12	46
CHANDON GARDEN SPRITZ (Argentina)-bitter orange	12	N/A
LUNETTA ROSE PROSECO (France) – pale salmon color, fruity, red berries	12	N/A
BOLLA PROSECCO (Italy) – fruity, with lovely aromas of pear, apple, and peach	10	38
HAMPTON WATER ROSE- (France)- medium fruity & floral	12	46

signature & seasonal drinks

CORPSE REVIVAL NO. 2

Aviation gin, lillet blanc, Orange liqueur, lemon juice 12

SMOKY MARGARITA

Casamigos mezcal tequila, lime juice, agave 14

SUGAR COOKIE COCKTAIL

Baileys almonde (dairy free, vegan), vanilla vodka, amaretto 12

VANILLA FIG DARK & STORMY GINO

Figenza vodka, kraken dark rum, vanilla, lemon, splash ginger beer 12

PRETTY PROSECCO

Stoli-vanilla, prosecco, goldschlager 12

LIMONCELLO MARTINI

Caravella Limoncello, Vodka, Triple Sec 12

CHOCOLATE PRETZEL MARTINI

Chocolate Vodka, hazelnut liqueur, rimmed with chocolate & salt 12

REXYS RELAXER

Titos Vodka, pineapple, cranberry, orange juice 12

SUGAR & CHARM

Four roses bourbon, iced tea, lemon juice 12

CHERRY VANILLA BUBBLES

Stoli-vanilla, prosecco, grenadine 12

CAFE MOCHA MARTINI

Espresso, 3 olives espresso vodka, kahlua, simple syrup, baileys 12

R-BAR SANGRIA

Pinot noir, peach schnapps, triple sec, apple pucker, oj, simple syrup 12

LAVENDER PINOT GRIGIO SANGRIA

Pinot grigio, brandy, lavender & club 12

FRENCH KISS 75

Bombay gin, lime, Lunetta rose prosecco 12

FLEUR DE PARADIS

Stoli-o, elderflower, grapefruit-lemon- simple syrup-prosecco- 14

premium alcohol

VODKAS

KETEL ONE- BELVEDERE- GREY
 GOOSE- STATESIDE VODKA- TITOS-
 STOLI

TEQUILAS

CASAMIGOS (BLANCO, REPOSADO,
 ANEJO, ESPOLON- PATRON

GIN

BOMBAY-BOMBAY SAPPHIRE – AVIATION- HENDRICKS

CORDIALS

COURVOISIER- B&B -GRAND MARNIER - DRAMBUIE -REMY
 MARTIN -FRANGELICO - ROMANA SAMBUCA - BAILEYS –
 LIMONCELLO BAILEYS ALMANDINE-BAILEYS CHOCOLATE

SCOTCH

MACALLEN 12- JOHNNY WALKER
 BLACK – JOHNNY WALKER BLUE-
 OBAN-CHIVAS

BOURBON & WHISKEY

BULLEIT- BULLEIT RYE- KNOB CREEK-
 WOODFORD RESERVE- BUFFALO
 TRACE – BASIL HAYDEN