

BEER ★ WINE

wine selection

Rosatello Moscato \$7 . \$13 . \$25	glass . carafe . bottle
<i>lightly sweet, peaches, candied orange, hints of mint. Lombardy, Italy</i>	
Cuorerosso Gilia Pinot Grigio \$7 . \$13 . \$25	
<i>nose of anise and melon, pear, apple finish. metallic, light. Veneto, Italy</i>	
Gato Negro Sauvignon Blanc \$7 . \$13 . \$25	
<i>intense tropical pineapple & mango, good acidity, pleasant finish. Chile</i>	
Tom Gore Chardonnay \$8 . \$15 . \$29	
<i>apple and pear complemented with brown spice and toasted oak. California</i>	
Relax Riesling \$8 . \$15 . \$29	
<i>fruit forward, floral aroma of apples and peach, hint of citrus. Germany</i>	
Ruffino Prosecco \$8 . \$15 . \$29	
<i>fragrant apples, pears & citrus with hints of wisteria. Tuscany, Italy</i>	
Ruffino Rose \$8 . \$15 . \$29	
<i>sparkling rose petals, red berries, and white fruits. Tuscany, Italy</i>	
Il Bastardo Sangiovese \$7 . \$13 . \$25	
<i>black cherry, medium body, smooth tannins, fruit finish. Tuscany, Italy</i>	
Alamos Malbec \$7 . \$13 . \$25	
<i>plum, blackberry, violet, brown spice & peppery oak. Argentina</i>	
Ravenswood Zinfandel \$7 . \$13 . \$25	
<i>bright cherry cola, berry, heavy spice hint of cocoa, silky. California</i>	
Franco Serra Dolcetto d'Alba \$8 . \$15 . \$29	
<i>pale red dried flowers, violets, anise. full body, bright. Italy</i>	
The Crusher Petite Syrah \$8 . \$15 . \$29	
<i>boysenberry, blackberry, fig, hazelnut, warm spices. California</i>	
Three Thieves Cabernet Sauvignon \$8 . \$15 . \$29	
<i>hearty sage, black olive and black cherry. medium body astringent . California</i>	
Velvet Devil Merlot \$9 . \$17 . \$33	
<i>rich velvet, deep black fruit, cedar, tobacco, and cassis. Washington</i>	
Vina Zaco Temperanilo Rioja \$9 . \$17 . \$33	
<i>violet, lilac, licorice, black cherry, vanilla and cinnamon. Rioja, Spain</i>	
Castle Rock Pinot Noir \$9 . \$17 . \$33	
<i>rich cherry, mulberry flavor. cedar accents, refined finish. Oregon</i>	
Michelle Chiarlo Barbera d'Asti \$10 . \$19 . \$37	
<i>ripe cherry, robust. elegant. intense notes of currant. Italy</i>	
Ruffino Chianti \$10 . \$19 . \$37	
<i>fruity floral, hints of spice, hazelnut. medium body. Tuscany, Italy</i>	

draft beer

rotating craft draft 16oz pour \$4.50 27oz pour \$6.00
 Miller Lite 16oz pour \$4.00 27oz pour \$5.00
 high gravity 10oz pour \$6.00

bottled beer

Belgian Strong Pale Ale 12oz btl 8.5% abv	Delirium Tremens	\$9.00
Belgian pale ale 12 oz btl 6.2% abv	Orval Trappist	\$8.00
light witbier 12oz can 4.7% abv	Catawba White Zombie	\$4.50
Pilsen malt, German hops 12oz can 4.6% abv	Hi Wire Lager	\$4.50
English style IPA 12oz btl 6.2% abv	Green Man IPA	\$5.00
Irish dry stout 16 oz can 4.2% abv	Guinness Draught	\$5.50
red ale 12 oz btl 5.8% abv	Highland Gaelic Ale	\$4.50
amber Belgian ale 12 oz btl 5.2% abv	New Belgium Fat Tire	\$5.00
gluten removed pale ale 12 oz btl 6.0% abv	New Belgium Glutiny	\$5.00
grapefruit juice + field beer 16oz can 2.5% abv	Stiegl Radler	\$5.50
gf lime or grapefruit hard seltzer 12oz can 5.0% abv	White Claw	\$4.50
caramel, apple, ESB 12oz btl 5.8% abv	Fanatic TN Red	\$4.50
pale Mexican lager 12oz btl 4.6% abv	Corona Extra	\$4.50
kolsch, gose, berliner weiss mix 12oz can 4.9% abv	Dogfish Head Seaquench	\$5.00
British porter 12 oz btl 6.0% abv	Green Man Porter	\$5.00
semi dry hard cider 16 oz can 6.2% abv	Gypsy Circus Raindancer	\$6.00
lager + tomato juice mix 24oz can 3.5% abv	Modelo Chelada	\$5.50
Munich Dunkle style lager 12 oz btl 5.4% abv	Modelo Negra	\$4.50
European pale lager 12 oz btl 4.0% abv	Stella Artois	\$5.00
roasted chocolate, malty body 12oz btl 5% abv	Highland Black Mocha Stout	\$5.00
American honey cream ale 12oz can 5.0% abv	Wolf Hills White Blaze	\$5.00
light american lager 16oz can 4.74% abv	Pabst Blue Ribbon	\$4.50
light american lager 12 oz btl 4.2% abv	Bud Light. Michelob Ultra	\$4.00

HAPPY HOUR

sun-thu 3-6pm

\$3.50 single pour house spirits
 \$2 off wine glass & carafe

craft draft

\$3.00 16oz pour

\$4.00 27oz pour

Miller Lite

\$2.50 16oz pour

\$3.50 27oz pour

\$4.00 12" cheesebread

\$4.00 spinach artichoke dip

\$3.00 pepperoni slice

\$2.50 cheese slice