

Whites

Pinot Grigio-La Fiera Vento, Italy	\$7/\$25
Riesling-Heinz Eifel "Shine" Mosel, Germany	\$8/\$28
Chardonnay-Vega Sindo Navarra, Spain	\$8/\$28
Cabernet Rosé-Demorgenzon Stellenbosch, South Africa	\$8/\$28
Sauvignon Blanc-Fire Road Marlborough, New Zealand	\$10/\$35
Chenin Blanc-Clos du Gaimont Vouvray Loire, France	\$33
Albarino-Burgans Galicia, Spain	\$32
Gruner Veltliner-Huber Traisental, Austria	\$30
Pinot Gris-Paul Blanck Alsace, France	\$39
Chardonnay-Nielson Santa Barbara, California	\$40
Chardonnay-True Myth Edna Valley, California	\$37
Chardonnay-Frank Family Napa, California	\$62
Moscato-Centorri Lombardy, Italy	\$26
Viognier Blend-Chateau Pesquie les Terrasses Rhône Valley, France	\$35
Sauvignon Blanc-"Sancerre" Brochard Unfiltered Loire, France	\$50
Chablis-Droin Chablis, France	\$65
Vinho Verde-Broadbent Minho, Portugal	\$26
Blend-CSV Clos Trotelgotte Central France	\$44
Pinot Blanc Blend-Anne Amie Amarita Willamette Valley, Oregon	\$45

Bubbles

Cava-Dibon Spain	\$8/\$28
Rose Brut-Santa Julia Mendoza, Argentina	\$29
Prosecco-Canella Veneto, Italy	\$34
Champagne-Pierre Peters Blanc de Blancs Champagne, France	\$92

Reds

Pinot Noir-Domaine Brunet Southern Rhone, France	\$8/\$28
Malbec-Tilia Mendoza, Argentina	\$8/\$28
Merlot-Horona Vera Jumilla, Spain	\$8/\$28
Cabernet-Santa Julia Sustainable Mendoza, Argentina	\$8/\$28
Blend-Tobin James GSM Paso Robles, California	\$10/\$35
Cabernet-Ancient Peaks Paso Robles, California	\$40
Cabernet-Schug Sonoma Valley, California	\$66
Syrah-Ferraton Crozes Hermitage Rhône, France	\$39
Petite Sirah-Seven Sinners Lodi, California	\$37
Garnacha-Yangarra McLaren Valley, Australia	\$52
Gamay Beaujolais-Chassellay Burgundy, France	\$42
Tempranillo-Sierra Contabria Crianza Rioja, Spain	\$42
Cabernet Franc-Raffault Chinon Les Galuches Loire, France	\$41
Blend-Annabella No.5 Napa, California	\$36
Zinfandel-Ballard Lane Napa, California	\$29
Bourgogne-Michael Magnien Pinot Noir Bourgogne, France	\$52
Cotes du Rhone-Domaine Galevan Rhône, France	\$43
Chianti-Borgo Scopeto Classico Tuscany, Italy	\$41
Barbera-Tenuta L'Illuminati Piedmont, Italy	\$54
Nebbiolo-Damilano Marghe Langhe, Italy	\$51
Brunello Di Montalcino-Caparzo Tuscany, Italy	\$89

Unlimited Bloody's & Mimosas \$11

Smoothies:

Daybreak \$8.50

almond milk, cinnamon, banana, spinach, honey, chia seeds

The "Gav" \$8

coconut milk, oranges, banana, ginger

Very Berried \$8.50

blueberries, strawberries, greek yogurt, orange juice, flax seeds

"Spicy" \$8

jalapeno, mint, fresh lemon, coconut milk, kale, pineapple

Paradise \$8

mango, pineapple, blueberry, coconut water, kale

Cocktails:

Acai of Relief \$9

blueberries, acai vodka, lemon, lime, simple

Cucumber Moon \$9

Cucumbers, Citron Vodka, Lime, Elderflower Liqueur

Mimosa \$5.50

house-bubbly, fresh orange juice

Bloody Mary \$6.50

we aint tellin' ya

Craft Bottles & Cans

CRISP & LIGHT:

Full Sail "Session" Lager 5.1% (OR) \$5

Southern Tier "Pilsner" 5.5% (GA) \$6

New Belgium "Dayblazer" Blonde Ale 4.8% (CO) \$6

Shiner "Bock" 4.5% (TX) \$5

Crispin Cider 5% (MN) \$6

Austin Eastciders "Pineapple" Cider 5% (TX) \$6

HOP:

Oskar Blues IPA 6.4% (CO) \$6

Union "Duckpin" Pale Ale 5.4% (MD) \$6

RAR "Nanticoke Nectar" IPA 7.4% (MD) \$6

Victory "Hop Devil" IPA 6.7% (PA) \$6

Lagunitas "Maximus" Double IPA 8.2% (CA) \$7

MALT & ROAST:

Anchor Porter 5.6% (CA) \$7

Rogue "Dead Guy" Maibock 6.8% (OR) \$7

Left Hand Nitro Stout 6% (CO) \$7

Bell's Kalamazoo Stout 6% (MI) \$7

FRUIT, TART & SPICE:

Ommegang "Rare Vos" Belgian Pale Ale 6.5% (NY) \$7

Jailbreak "Feed the Monkey" Hefeweizen 5.6% (MD) \$6

Tröegs "Jovial" Dubbel 7% (PA) \$8

Weyerbacher "Merry Monks" Tripel 9.3% (PA) \$7

Allagash "White" Witbier 5% (ME) \$7

Burley Oak "Sorry Chicky" Sour Ale 4.4% (MD) \$8

MACRO:

Bud Light 4.1% (MO) \$4

Miller Lite 4.2% (WI) \$4

Pabst Blue Ribbon 4.7% (WI) \$3

Yuengling Lager 4.4% (PA) \$5

Corona Extra 4.6% (Mexico) \$5

Heineken 6% (Netherlands) \$5

Stella Artois 5.2% (Belgium) \$6

Bitburger "Drive" Non-Alcoholic 0.0% \$5