

WINE

WHITES BY THE GLASS

	glass	bottle
2015 Domino Moscato, CA	\$10	\$40
2014 Storypoint Chardonnay, CA	\$12	\$40
2013 10 Span Pinot Gris, CA	\$11	\$44
2013 Dr. Loosen Riesling, Germany	\$13	\$48
2014 Tom Gore Chardonnay, CA	\$12	\$48
2014 Urlo Pinot Gris, Italy	\$14	\$56
2015 Kim Crawford Sauvignon Blanc, NZ	\$14	\$52
NV La Marca Prosecco, Italy 187 ml	\$12	
NV B&G Rose, France	\$12	\$36

REDS BY THE GLASS

	glass	bottle
2014 One Hope Merlot, CA	\$12	\$48
2014 Conquista Malbec, Argentina	\$12	\$44
2014 Angeline Reserve Pinot Noir, CA	\$12	\$48
2014 Robert Mondavi PS Merlot, CA	\$10	\$40
2013 Angeline Reserve Cabernet, CA	\$12	\$48
2013 Heller Estate Cabernet, CA	\$14	\$56
2014 Ravenswood Besieged, California	\$14	\$56
2013 Intrinsic Cabernet, WA	\$17	\$66




BEER LIST

BOTTLES

IC Light	\$4.5
Miller Lite	\$4.5
Budweiser	\$4.5
Bud Light	\$4.5
Yuengling	\$5
SlyFox Pikeland Pils	\$5.75
New Belgium Fat Tire Amber Ale	\$6.25
Heineken	\$6
Full Pint White Lightning	\$6
Fat Heads Bumbleberry	\$7
Bell's Two Hearted Ale	\$7
Guinness	\$7
Deschutes Black Butte Porter	\$7
McKenzie Black Cherry Cider	\$7
Leinenkugel's Harvest Patch	\$6
Saranac Pumpkin Ale	\$7
Heavy Seas Oktoberfest	\$7

SEASONAL DRAFTS

Southern Tier	\$7
Sam Adams	\$6
Helltown	\$7
East End	\$7
Atwater	\$7
Arsenal	\$7



COCKTAILS

ENJOY OUR AUTUMN 2016 COCKTAILS

Pearly Legal \$12

*Tito's Handmade Vodka, Berentzen Pear Liqueur,
Canton Ginger Liqueur, House Made Sours*

Hot Metal Toddy \$10

Sailor Jerry Spiced Rum, Apricot Brandy, Honey Syrup

Ole Smokey \$12

*Smoked Rosemary, Aviation Gin, Green Chartreuse,
House Squeezed Lime Juice, Simple Syrup*

Scotch Guard \$10

*Drambuie Liqueur, Honey Simple Syrup, House
Squeezed Lemon Juice*

The Cheerleader \$12

*Milagro Silver Tequila, Cointreau, Pama Pomegranate
Liqueur, House Squeezed Lime Juice, Pomegranate*

Big Apple \$11

*Bulleit Rye, Dry Vermouth, Berentzen Apple Liqueur,
Angostura Bitters*

Leaf Blower \$12

*Amaretto Disaronno, Canton Ginger Liqueur, House
Squeezed Lemon Juice, Rose Sparkling Wine*

Ryse + Shine \$14

*Bulleit Rye Whiskey, Milagro Reposado Tequila, Honey
Simple Syrup, Fernet, House Squeezed Lemon Juice*

Jawny Appleseed \$12

*Hennessy, Vanilla Simple Syrup, House Squeezed
Lemon Juice, Cider*

COCKTAILS

Jacks \$11

*Fireball Cinnamon Whisky, Berentzen Apple Liqueur,
House Made Sours*

Fire of 1845 \$8

*House Infused Jalapeño Wellspring Vodka, Ginger
Syrup, Lime Juice, Habanero Bitters, Mint, Ginger Beer*

Seasonal Red Sangria \$10

*Our Sangria Changes with the Seasons Ask Your
Server or Bartender What is Trending Now*

Seasonal White Sangria \$10

*Our Sangria Changes with the Seasons Ask Your
Server or Bartender What is Trending Now*

Maple Fashioned \$10

*Cinnamon & Maple Infused Bourbon, Soda, Cranberry
Bitters*

Revel Hour

5pm-7pm

Monday- Friday

1/2 off Draft Beers

\$1 off Bottled Beers

\$5 Well Drinks

\$5 House Wine