



Appetizes & Bar Snacks

- Caesar Salad \$6
Tomato soup with \$8
Grilled cheese (grilled cheese with fontina and gruyere.)
French fries / Truffled parm fries \$6
Mushroom burger & fries \$12
Hanger steak / Bordelaise sauce \$16
Waygu dogs \$8
Grilled Cheese \$6
Zucchini Ribbons \$5
Oysters / Yuzu Mignonette \$12
Shrimp cocktail \$10
Mac & Cheese \$6

Draft Beers

- | | |
|---|---|
| Pilsner Urquell
5oz./\$2.50 16oz./\$6.50
Plzen, Czech Republic 4.4 % | Dogfish Head 60 min IPA
5oz./\$2.25 16oz./\$6.50
Lewes, Delaware 6% ABV |
| Peroni Pale Lager
5oz./\$2.00 16oz./\$6.00
Rome, Italy 4.7% ABV | Leinenkugel's Honey Weiss
5oz./\$2.50 16oz./\$6.50
Chippewa Falls, Wi 4.9% ABV |
| Rising Moon Spring Ale
5oz./\$2.50 16oz./\$6.50
Golden Co. 5.4% ABV | Heavy Seas, Peg Leg Stout
5oz./\$2.50 16oz./\$6.50
Clipper City Baltimore MD 8.0% |

Bottles

- Amstel** Amsterdam, Holland \$5.50
Corona Mexico City, Mexico \$5.50
Miller Lite Milwaukee, Wisconsin \$5.50
Heineken Zouterwoude, Netherlands \$5.50

Bubbles

- Prosecco, Zonin, Italy 6/36
Brut – Select Cuvee, Piper Sonoma, California 9/45

White Wines

- Riesling, Bay Mist, J Lohr Estate Series, Monterey, Ca. 2009 8/32
Sauvignon Blanc, Silverado, California, 2008 6/24
Sauvignon Blanc, Markham, Napa, California, 2006 10/36
Pinot Grigio, Bertani, Veneto, Italy, 2009, 9/36
Pinot Grigio, Kenwood, Sonoma, California, 2009 7/32
Gavi dei Gavi, Michele Chiarlo, DOCG Piemonte , Italy, 2009 14/48
Evolution, Sokol Blosser, Dundee, Oregon, 11/44
Chardonnay, Greystone, California, 2009 7/28
Chardonnay, Sonoma Cutrer, Russian River Ranches, Ca. 2007 14/48

Red Wines

- Pinot Noir, Taz Estate, Santa Barbara California, 12/48
Zinfandel/Primitivo, Artezin, Dry Creek Valley, Ca, 2002, 12/45
Nero D'Avola, Feudo Arancio, Sicily, Italy, 2008, 8/32
Elevage, Chimney Rock, Napa, California, 2006, 15/50
Petite Syrah, Stags' Leap, Napa, California, 2007, 85
Barolo Ornato, Pio Cesare, Piemonte, Italy, 2007, 180
Cabernet Sauvignon, Kunde Estate, Sonoma, California, 2007, 9/36

Modern Cocktails \$10

Spicy Thia Peanut Colada

Castries Peanut Liquor, Chile Syrup
Coconut water, Hanger Kaffir Lime

Key Lime Cuban Cocktail

Pyrat Dark Rum, Mint Bitters
Key Lime Soda, Vanilla Cane Syrup

Scottish Southside

Hendricks, Mint, Cucumber,
Carbonated Cocchi Americano
Lime Juice

Far East Gimlet

Tanguray Rangpur,
Lemongrass Cordial

Prickly Pear Paloma

Milagro Blanco, Lemon Juice,
Prickly Pear & Agave Soda

Cherry Manhattan

Woodford Reserve, Ramazotti
Cherry Herring, Chocolate Bitters

“Modern Bloody Mary”

Bloody Mary Belvedere, Honey
Celery Water and Air, Tomato Rim

Orange Blossom Crusta

Hanger Orange Blossom,
Honey Syrup, Clementine
Prosecco, Honey Powder Rim



Classic Cocktails \$10

Sazarac

Old Overholt Rye, Kubler Absinthe,
Simple Syrup, Orange Bitters

Moscow Mule

Smirnoff, Lime, Ginger beer
The Monkey Gland
Gordons Gin, Orange Juice,
Kubler Absinthe, Pomegranete Grenadine

The Millionaire Cocktail

Meyers Rum, Plymouth Sloe Gin,
Apricot Liqueur, Lime Juice

French 75

Plymouth Gin, Simple Syrup, Lemon Juice,
Champagne Float

Vieux Carre’

Old Overholt Rye, Hennesey,
Dolin Sweet Vermouth, Bendictine,
Angostura Bitters, Peychaud Bitters

The Corps Reviver #2

Bombay Sapphire, Cointreau, Lillet Blanc
Lemon Juice, Kubler Absinthe

Ramos Gin Fizz

Bombay Sapphire, Orange Blossom, Cream
Lemon Juice, Sugar, Egg White.

Blood & Sand

Scotch, Sweet Vermouth, Orange Juice
Cherry Herring

Blue Moon

Avation Gin, Marschino Liquer
Lemon Juice, Crème de Violette