

Bistro | 2022

Signature Cocktails

Eden Old Fashioned \$17

Elijah Craig Eden Resort Private Reserve cask strength bourbon, maple syrup, Angostura bitters, and orange peel

Lavender Mule \$14

Tito's Vodka, ginger beer, lavender syrup, and lime juice

Cranberry Margarita \$15

Cazadores Tequila Blanco, Cointreau, cranberry juice, lime juice, and agave nectar

"Not So Fast My Friend" Negroni \$14

Not your average Negroni: Beefeater 24 Gin, Select Pilla, and sweet vermouth

Apple Cider Spritz \$12

Lillet Blanc, prosecco, apple cider, lemon juice, and Angostura bitters

Gingerbread Martini \$13

Tito's Vodka, Kahlua, Baileys Irish Cream, and gingerbread syrup

Mocktails

Blueberry Mojito \$7

Blueberry purée, lemonade, lime juice, fresh mint, and club soda

Lavender Lemonade \$7

Classic lemonade, lavender syrup, lemon juice, and butterfly pea flower tea

Strawberry Basil Spritz \$7

Strawberry purée, basil syrup, lemon juice, and club soda

Dark 'n' Stormy \$15

Gosling's Black Seal Rum, lime juice, and ginger beer

Bourbon Godfather \$15

A timeless classic: Maker's Mark Bourbon and Disaronno Amaretto

Nitro Espresso Martini \$14

Classic: Kettle One Vodka, house espresso, and Mr. Black coffee liqueur

Mocha: Kettle One Vodka, house espresso, Mr. Black coffee liqueur, and Baileys chocolate liqueur

Dessert Cocktails

S'more Than a Feeling \$12

Buffalo Trace Bourbon Cream, Smirnoff Vanilla Vodka, Baileys Chocolate Irish Cream, simple syrup, chocolate syrup, graham cracker, and mini marshmallows

Purple Fox \$12

Crème de cassis, white crème de cacao, cream, and dried raspberries

Beer, Cider, & Hard Seltzer

Draft

Trøegs Sunshine Pilsner 4.5% ABV	\$7	St. Boniface Narrowback Irish Red Ale 7% ABV	\$8
Trøegs Perpetual IPA 7.5% ABV	\$8	Yuengling Lager 4.5% ABV	\$6
Michelob Ultra 4.2% ABV	\$6	Wyndridge Seasonal Cider 6% ABV	\$7
New Trail Broken Heels Hazy IPA 7% ABV	\$8	Local Seasonal Craft Beers & Ciders (ask server)	

Bottle/Can

Miller Lite 12 OZ. BOTTLE	\$6	Voodoo Ranger Imperial IPA 12 OZ. CAN	\$7
Stella Artois 12 OZ. BOTTLE	\$7	Guinness Pub Cans 16 OZ.	\$8
Corona 12 OZ. BOTTLE	\$7	Heineken o.o 12 OZ. BOTTLE	\$5
St. Boniface Orange Pollinator 16 OZ. CAN	\$8	Stateside Vodka Seltzer ASSORTED FLAVORS	\$7
Shiner Bock Dark Lager 12 OZ. BOTTLE	\$6	Surfside Vodka Cocktail ASSORTED FLAVORS	\$7
Ever Grain Joose Juicy NE IPA 16 OZ. CAN	\$7		

Wine

Bubbles

Prosecco Brut, Gabbiano ITALY	\$12 \$42	Rosé Processco, Caposaldo ITALY	\$12 \$42
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By The Glass

Rosé, Oyster Bay NEW ZEALAND	\$12 \$42	Merlot, Murphy-Goode CALIFORNIA	\$12 \$42
Pinot Grigio, Esperto ITALY	\$13 \$44	Red Blend, Conundrum CALIFORNIA	\$12 \$42
Sauvignon Blanc, Kim Crawford NEW ZEALAND	\$13 \$44	Malbec, Terrazas Altos del Plato ARGENTINA	\$11 \$40
Chardonnay, Chalk Hill CALIFORNIA	\$14 \$46	Cabernet Sauvignon, Bonanza CALIFORNIA	\$12 \$42
Moscato, Villa Pozzi ITALY	\$12 \$42	Cabernet Sauvignon, Liberty School CAL.	\$15 \$48
Pinot Noir, Jackson Estate CALIFORNIA	\$14 \$44	Port, Croft Reserve Ruby PORTUGAL	\$15

Bottle Selections

Champagne Brut, Bertrand Senecourt Beau Joie FRANCE	\$65	Burgundy, Jadot Couvent des Jacobins FRANCE	\$70
Pinot Grigio, Maso Canali ITALY	\$65	Tempranillo Volver SPAIN	\$55
Sancerre, La Porte Blanche FRANCE	\$65	Tempranillo Reserva, Finca Nueva SPAIN	\$65
Sauvignon Blanc, Groth CALIFORNIA	\$65	Red Blend, Rebellious CALIFORNIA	\$50
Soave, Pieropan ITALY	\$65	Red Blend, Highlands 41 CALIFORNIA	\$75
Rosé, Sonoma-Cutrer CALIFORNIA	\$65	Malbec, Los Olivos ARGENTINA	\$55
Pouilly-Fume, Michel Redde et Fils, FRANCE	\$55	Malbec Reserve, Tentadora ARGENTINA	\$75
Chardonnay, J Lohr October Night CALIFORNIA	\$65	Cabernet Sauvignon, La Crema CALIFORNIA	\$70