



## Adult Beverages

*Available after 7:00 a.m. on Monday–Saturday & after 9:00 a.m. on Sunday*

### COCKTAILS

#### Eden Old Fashioned | \$12

Bourbon, apple juice, house-made cinnamon-infused simple, and Angostura Bitters, served on the rocks

#### Blushing Lady | \$13

Vodka, Pama Liqueur, pomegranate & orange juices, honey, and soda water, served on the rocks

#### Black Magic Margarita | \$15

Silver Tequila, Triple Sec, and fresh lemon & lime juices, served over a large Butterfly Pea Tea ice cube, and garnished with black Himalayan salt

#### Lavender & Blackberry Champagne Cocktail | \$12

Champagne and Vodka, lavender, & blackberry sauce

#### The Older Cousin | \$14

Michter's Rye Whiskey, Peychaud's Bitters, simple syrup, and lemon zest

#### Blood Orange Mule | \$13

Vodka, Cointreau, ginger beer, blood orange juice, and lime juice

#### Suns 'n' Roses | \$14

Aged Rum, stone fruit syrup, lemon juice, and freshly brewed white iced tea

*Enjoy other cocktails from our full bar*

### BEER

#### Domestic \$6

Miller Lite

Coors Light

Michelob Ultra

Yuengling Lager

Bud Light

Budweiser

Tröegs Perpetual IPA

Blue Moon

#### Imported \$7

Corona

Heineken

Guinness Stout

Stella Artois

Heineken Zero Non-Alcoholic \$5

#### Draft Beer

*Ask your server for today's selection*

### HARD SELTZER/TEA/CIDER

High Noon Hard Seltzer (*assorted flavors*) | \$7

Twisted Tea Original | \$6

Angry Orchard Crisp Apple | \$6

Wyndridge Black Cherry Cider | \$6

## HOUSE WINE BY THE GLASS (\$10)

Pinot Grigio, Avia, Slovenia  
Sauvignon Blanc, Avia, Slovenia  
Chardonnay, Canyon Oaks, California  
Moscato, Canyon Oaks, California  
Pinot Noir, Avia, Slovenia  
Merlot, Canyon Oaks, California  
Cabernet Sauvignon, Canyon Oaks, California  
White Zinfandel, Beringer, California

### WINE

#### *Glass / Bottle*

#### *Sparkling*

Champagne, Stanford Brut Governor's Cuvee, California: \$10 / --  
Prosecco, Acinum, Italy: -- / \$40  
Moscato d'Asti, Ricossa, Italy: -- / \$35

#### *White*

Sauvignon Blanc, Kuranui, New Zealand: \$12 / \$40  
Chardonnay, Kilda, Australia: \$12 / \$40  
Riesling, Washington Hills, Washington: \$12 / \$40  
Pinot Grigio, Ca' del Sarto, Italy: -- / \$40  
Sauvignon Blanc, Hubert Brochard, France: -- / \$45  
Chardonnay, Aviary, Napa Valley: -- / \$45  
Chardonnay, Cross Barn, California: -- / \$65

#### *Red*

Pinot Noir, Oak Grove, California: \$12 / \$40  
Cabernet Sauvignon, Alias, California: \$12 / \$40  
Malbec, Minimalista, Argentina: \$12 / \$40  
Red Blend, Sagelands, Washington: \$12 / \$40  
Pinot Noir, Golden, California: -- / \$45  
Pinot Noir, Pike Road, Oregon: -- / \$65  
Merlot, Waterbrook, Washington: -- / \$45  
Cabernet Sauvignon, Heritage, California: -- / \$45  
Cabernet Sauvignon, Folie à Deux, California: -- / \$65  
Malbec, La Posta, Argentina: -- / \$45  
Chianti, San Felice Classico, Italy: -- / \$65

#### *Rosé*

Rosé, Mirabeau Belle Année, France: \$12 / \$40

*Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
20% gratuity added to parties of 7 or more*