

Martinis and Cocktails

Chocolate Martini: 7

Smirnoff Vanilla Vodka, Crème de Cocoa, cream, with a chocolate lip

Espresso Martini: 9

Van Gough Double Espresso Vodka, Smirnoff Vanilla Vodka, Kahlua, cream with an espresso lip

Key Lime Martini: 8

Smirnoff Vanilla Vodka, Liquor 43, fresh lime, splash sprite, sour

Lemon Drop Martini: 7

Smirnoff Citron Vodka, splash sprite, splash sour, dash of simple syrup, squeeze lemon

Root Beer Float Martini: 8

Three Olives Root Beer Vodka, coke, cream, simple syrup

Sweet-Tini: 8

Sweet Tea Vodka, Chambord, lemonade and mint

Mojo Cocktail: 7

Bacardi Limon, Apple Pucker, pineapple juice, and a splash of soda with fresh mint on the rocks

Berry Lemontini: 8

Smirnoff Blueberry, lemonade, splash of sprite, topped with Chambord

Appletini: 7

Smirnoff Apple Vodka, Apple Pucker, splash pineapple, sour soda

Orange Blossom Cocktail: 8

Smirnoff Orange Vodka, Grand Marnier, orange juice, with a splash of cranberry on the rocks

Strawberry Shortcake Martini: 7

Smirnoff Strawberry Vodka, Pinnacle Whipped Cream Vodka, fresh cream, simple syrup and grenadine

Watermelon Mojito: 8

Smirnoff Watermelon Vodka, simple syrup, fresh lime juice, mint and soda with a splash of cranberry on the rocks

Paradise Cooler: 7

Smirnoff Pomegranate Vodka, pineapple juice, cranberry juice and a splash of simple syrup on the rocks

Sangrias

Berry Passionate: 7 / 15

Merlot, Smirnoff Raspberri Vodka, H.W. Blueberry Schnapps, Lemon Lime Soda garnished with fruit

White Peach: 7 / 15

Pinot Grigio, Malibu Mango Rum, H.W. White Peach Schnapps, Lemon Lime Soda, garnished with fruit

J Paul'z: 7 / 15

Merlot, Cointreau, Fruit Juices, garnished with fruit

Sakes

Served cold unless noted

Gekkeikan Draft: 6 (served hot)

Flavored Sakes: 9
Pear, Apple, Berry or Peach (served hot)

Ohtouka "Jizake": 14
Gekkeikan Zipang Sparkling: 9

Beers

Domestic Beers: 3.00

Bud, Bud Light, Bud Select, Coors Light,
Miller Lite, Michelob Ultra, Yuengling

Imported Beers: 4.50

Amstel Light, Odouls Amber, Blue Moon,
Corona, Corona Light, Guinness, Heineken,
NewCastle, Sapporo, Sierra Nevada Pale Ale,
Stella Artois

Micro Breweries

Samuel Adams Brewery:
Boston Lager, Light, Boston Ale, Cream Stout,
Honey Porter, IPA
*Octoberfest, *Pumpkin Ale, *Summer & Winter
Ale
*(When in Season)

Laughing Skull
Fat Tire (12oz.): 4.50

St. Peters Brewery (16 oz.): 7
Golden Pale Ale, Organic Ale, IPA, Cream Stout
and Old Style Porter



Infusions

An alcohol infusion is a spirit that has gained the color, flavor, and palate attributes of any combination of dry fruits, vegetables, herbs or spices through the action of chemical osmosis.

Over a period of days to months, we allow various seasonal ingredients to steep in appropriate alcohol mediums until they have fully imparted their flavor, at which point they are discarded and only the flavored liquor remains. Beverages are then created that utilize and accentuate the unique character of the natural infusion. We emphasize the use of fresh, seasonal ingredients locally and organically grown wherever possible. Your bartender will be happy to suggest a great beverage using any of our infusions or you may create your own!

English Cucumbers into Vodka

Makes Refreshing Cucumber Martinis, Vodka Tonics, and the bar's favorite Bloody Mary!

Orange, Lemon and Vanilla Limoncello
A great palate cleanser between courses or a nice way to finish your meal.

Pumpkin Pie Rum

Makes a great martini or have your bartender serve it on the rocks with apple cider

Fresh Ginger and Pomegranate Vodka
Makes a beautifully unique Cosmopolitan, or have your bartender create something new!

Pineapple, Orange, Tequila
Margarita drinkers beware! This stuff is addictive!

Peach Sweet Tea Vodka
Charleston Tea Plantation Tea infused into Fris Vodka with local Mint Leaves. Try it with fresh lemonade or on the rocks!

Monthly Featured Infusion
TBA – Ask your Bartender!