



Domestic Beer 3.75

BUDWEISER
BUD LIGHT
MILLER LITE
COORS LIGHT
MICHELOB ULTRA
YUENGLING
BLUE MOON
REDD'S APPLE

Imports & Premium 4.75

DOS EQUIS
STELLA ARTOIS
HEINEKEN
SAM ADAMS BOSTON LAGER
SAM ADAMS SEASONAL
THOMAS CREEK RED ALE
THOMAS CREEK AMBER ALE
THOMAS CREEK DOPPLEBOCK
THOMAS CREEK PILSNER
THOMAS CREEK TRIFECTA IPA

Traditional Dessert 8

BANANAS FOSTER

BANANA FLAMBÉED IN RUM & BANANA LIQUEUR WITH BROWN SUGAR, CINNAMON & BUTTER SERVED OVER VANILLA ICE CREAM

CHEESE CAKE MOUSSE

WHITE CHOCOLATE CHEESECAKE MOUSSE WITH RASPBERRY DRIZZLE & SHAVED WHITE CHOCOLATE

CRÈME BRÛLÉE

TRADITIONAL VANILLA CUSTARD WITH SUGAR CRUST & A PINCH OF BLACK SMOKED SEA SALT

CHOCOLATE CHURROS

FRIED CHOCOLATE CHURRO BATTER TOSSED IN CINNAMON AND SUGAR SERVED WITH CINNAMON ICE CREAM AND CHOCOLATE SAUCE

TIRAMISU CANNOLI

ESPRESSO MOUSSE PIPED IN A CANNOLI SHELL SERVED WITH CHOCOLATE SAUCE & ESPRESSO DROPS



Hand Crafted Cocktails 6.75

MOSCATO PUNCH

SKITTLES VODKA, PINEAPPLE JUICE, MOSCATO, LEMON-LIME SODA, & GRENADINE

BLOODY MARY

TITO'S VODKA, ZING ZANG, HORSERADISH, WORCESTERSHIRE, TOBASSCO & PICKLED VEGETABLE SKEWER WITH SEASON SALT RIM

PERFECT MANHATTAN

BULLEIT RYE WHISKEY, ORANGE BITTERS, SWEET & DRY VERMOUTH GARNISHED WITH A BRANDIED CHERRY

LOUISVILLE MULE

LARCENY BOURBON, CRAFT GINGER BEER & FRESH LIME JUICE SERVED IN A COPPER MUG

MINT JULEP

BUFFALO TRACE BOURBON MUDDLED WITH MINT & SUGAR TOPPED WITH SODA OVER ICE

OLD FASHIONED

MAKER'S MARK BOUBON MUDDLED WITH ORANGE, CHERRY, ANGOSTURA BITTERS & TOPPED WITH SODA

MEXICAN MARGARITA

TEQUILA REPASADO WITH GRAPEFRUIT, LEMON, ORANGE & LIME JUICE, GRAPEFRUIT SODA RIMMED WITH MEXICAN SPICES & GARNISHED WITH AN ORANGE WHEEL

HOOK & LADDER

NEW AMSTERDAM PEACH VODKA, ELIJAH CRAIG BOURBON, LEMON JUICE, SIMPLE SYRUP & LEMON-LIME SODA

COCO & STORMY

NEW AMSTERDAM COCONUT VODKA, LIME JUICE, SIMPLE SYRUP & GINGER BEER

THE AMBASSADOR

NEW AMSTERDAM VODKA, DRY VERMOUTH, SIMPLE SYRUP & BITTERS