

Drink Menu



All beer, wine and cocktails are certified kosher.

Beer

BOTTLES 6

Sam Adams Rebel Grapefruit IPA
Sweetwater 420 Extra Pale Ale
Leinenkugel Summer Shandy
Bad Seed Dry Hard Cider (gf)
Magners Irish Cider (gf)

DRAUGHT

Samuel Adams Cold Snap
Two Roads No Limits Hefeweizen
New Belgium Fat Tire Amber
Pint 5 Pitcher 16

Cocktails

SANGRIA

Fresh-pressed apple, orange & lemon juice,
Burgundy, Chablis, Ron Copa Rica & sugarcane juice.
glass 10 half pitcher 18 full pitcher 38

MARGARITA

Fresh lime juice, triple sec & La Quiere agave wine.
glass 10 half pitcher 18 full pitcher 38

MIMOSA

Champagne with fresh-pressed Orange Juice or
Apple-Beet Lemonade.
glass 8 half pitcher 14 full pitcher 30

Red Wine

BARKAN MALBEC | GALIL, ISRAEL

Dark & tannic with plum aromas.
Pair with Po' Boy, Scramble Bowl, grilled foods & rich sauces.
13.5% alc./vol. glass 8 bottle 32

BEN AMI MERLOT | TIBERIAS, ISRAEL

Dry, deep & full-bodied with black cherry &
smoky dark chocolate notes. Pair with Nama Gori,
Lemongrass-Red Curry & Lentil Meatloaf.
12.5% alc./vol. glass 8 bottle 32

TERRA DI SETA MESHU TOSCANA ROSÉ | TOSCANA, ITALY

Red berry notes, light body & fresh finish. Pair with anything.
14% alc./vol. glass 10 bottle 40

White Wine

CARMEL EMERALD RIESLING-CHENIN BLANC | CARMEL, ISRAEL

Semi-dry with tropical citrus notes & a fresh, clean finish.
Pair with spicy & Asian dishes.
11% alc./vol. glass 8 bottle 32

BARTENURA PINOT GRIGIO | LOMBARDIA, ITALY

Dry, with pear & honeysuckle notes.
Pair with salads and light tapas.
12% alc./vol. glass 10 bottle 40

BARON HERZOG SAUVIGNON BLANC | CENTRAL CALIFORNIA

Light & crisp with notes of pear, lychee and fresh herbs.
Pair with soups & paninis.
13.5% alc./vol. glass 10 bottle 40

BARTENURA PROSECCO | VENETO, ITALY

Semi-dry & fruity with light effervescence.
Pair with anything.
11.5% alc./vol. glass 11 bottle 44