



ALL DAY CAFE

White Wines

• Fernlands Sauvignon Blanc 14/40

Vibrant Marlborough, New Zealand Sauvignon Blanc with bright citrus tones, subtle tropical nuance, & a crisp finish.

• J. Lohr Estates Chardonnay Arroyo Seco 15/44

A fresh, youthful and textured Chardonnay lightly barrel oaked with aromas of pear, floral, citrus, and honey.

• The Ned Pinot Gris 16/46

Elegant, more complex than Pinot Grigio, from Marlborough, New Zealand offering notes of pear, apple & delicate mineral undertones (Daria's favorite)

• Domaine St Lannes Cote De Gascogne 14/40

French blend alternative to Sauvignon Blanc. 80% Columbard and 20% Gros Manseng. Crisp white with peach & citrus notes.

• French Blue Bordeaux Rose 16/46

Classic with aromatics ranging from rose & orange blossom to strawberry and red currants. Fresh acidity and a dry finish.

Red Wines

• Pinuaga Tinto 15/44

Spanish unoaked blend of 60% Grenache & 40% Tempranillo. Bright, fresh & delicious. Certified organic. Perfect for Summer.

• Pop's Red Wine 17/48

A fruit forward Syrah Zinfandel blend from the California certified organic vineyard Grist Mill. Pairs well with casual food. (David's favorite)

• Predator Old Vine Zinfandel 14/40

Zesty & expressive from Lodi California, dark layers with a long polished finish. They use ladybugs as a natural predator!

**Our backyard garden bar, The Upper Crust
is open Fri & Sat 2-10PM Sundays 2-8 PM.
Happy Hour specials 3-6 pm each day**

COCKTAILS

Gold Rush 15

Crown Royal, lemon juice, honey syrup, shaken & strained

Espresso Martini or Coco Crazy Espresso Martini 15

with vanilla vodka or crazy it with coquito

Paloma Classic or Spicy Paloma 15

with Fevertree grapefruit in classic or jalapeño tequila

Blueberry Sparkler 13

berry moscato, housemade blueberry syrup, fruit skewer

Vodka Lemonade Mint Cooler 15

muddled & shaken over ice

Whiskey Ginger Highball 15

Bourbon, Mack's Ginger, Goslings ginger beer, lime wedge

DIY Mimosas 40

Blend your own Perfect Bubbly 750 ml, quality OJ & 4 glasses
single glass 12

Beers & Ciders

Aval French Rose "Brunch" Cider 7

Wolffer Dry White Cider 7

Wolffer Rose Cider 7

Narragansett Lager 6

Lagunitas IPA 6

Stella Artois 22 oz bunker 9.50

Dos Equis 6

Blue Point Toasted Lager 6.50

Michelob Ultra 6.00

Non Alcoholic

House made Iced Teas 4.50

Black w. Peach, Herbal Fruit

Ghia NA Apertivo 7.50

Lime & Salt, Sumac Chili,

Ghia Ginger

Athletic Brews 6

Run Wild IPA, Upside Dawn Golden

Goslings Ginger Beer 5

Poppi & Asstd Coca-Cola Sodas

3.50/2.50