



FALL DRINK MENU

Cocktails

smores on the rocks

Vanilla vodka, Godiva chocolate, splash of marshmallow syrup. Finished with a chocolate dipped, graham cracker rim and topped with a toasted marshmallow

pumpkin old fashioned

Up n' Down Rock Pumpkin Mash Bourbon (*east hartford, ct*), simple syrup, bitters

caramel apple martini

Buell's Orchard apple cider (*eastford, ct*), apple vodka, salted caramel syrup cinnamin sugar rim

espresso martini

Downeast draft cold brew (*pawtucket, ri*), vodka, Kahlua, option to add Bailey's irish cream



seasonal sangria

available in red or white

margarita

A classic -- house margarita's available in: lime, strawberry, peach, mango, blood orange, passionfruit, dragonfruit, spicy cucumber jalapeño, grapefruit hibiscus

donny's blueberry spiked lemonade

Tito's Handmade Vodka, lemonade, fresh mint, infused blueberry liqueur

lynette's henny breeze

Hennessy VS Cognac, Malibu Coconut Rum, pineapple juice, splash of grenadine

red rockin refresher

Grapefruit vodka, passionfruit liqueur, club soda, splash of blood orange

Draft Beers

Check out our "ON TAP" board for our rotating draft beer selection featuring seasonal flavors such as pumpkin beer!

Spiked Seltzers

Ask your server about our other spiked seltzer flavors.

Featured Seltzer: High Noon



wine



FALL DRINK MENU



House Wines

Chardonnay | Pinot Grigio
White Zinfandel | Pink Moscato
Prosecco | Sweet Red Moscato | Merlot
Cabernet Sauvignon

Wines by the Glass or Bottle

Wycliff Champagne	8 30
Ménage à Trios Sparking Rosé (<i>bottle only</i>)	- 30
Proverb Sauvignon Blanc	8 30
Ecco Domani Pinot Grigio	8 30
Kendall-Jackson Chardonnay	8 30
Rosehaven Rosé	8 30
Mirassou Pinot Noir	8 30
Apothic Red Blend	8 30
Kaiken Malbec	8 30
Storypoint Cabernet	8 30

We serve brunch on Saturday's and Sunday's featuring Wycliff champagne. Ask your server to hear more about our brunch specials such as our boozy iced coffee on Saturday's or our bottomless mimosas on Sunday's.

cocktails

