



COCKTAILS

TIPSYTINI | 18

grey goose pear, lemon, cinnamon spice

EXXXPRESSO OLD FASHIONED | 18

eastern kille bourbon, vanilla, coffee, chocolate and toasted almond bitters

MAPLE SOUR | 17

makers mark bourbon, maple vanilla, lemon, lime, aquafaba

SASSY SAGE MULE | 16

roku gin, sage, lime, ginger beer

FLIRTY FIZZ | 17

tanqueray gin, grand marnier, orange juice, aquafaba, cinnamon

PINKY PROMISE | 17

aperol, prosecco, white cranberry, soda

DONNA'S KISS | 18

ketel one, chocolate baileys, amaretto disaranno, half & half

THE MISTRESS | 23

don julio 70, cinnamon, lemon, lime, apple cider, grand marnier float

HANGOVER-FREE

alcohol can be added upon request

I DON'T CARE COCOA | 10

*toasted marshmallow, served hot
*can be made spicy, ask your server
add bailey's liqueur | 7*

HOTTY TODDY | 13

earl gray honey, lemon, choice of dhos gin or kentucky 74 bourbon, served hot

NAKED AND SHAMELESS | 18

banhez mezcal, eastern kille genepy, aperol, lime, papaya

BUTTER MY RUM | 16

myers dark rum, maple vanilla, butter, served hot

ROSEMARY SAZARAC | 19

woodford reserve, galliano, rosemary, peychaud bitters

P*TINI | 17

vanilla vodka, peach schnapps, passionfruit, lime, prosecco

SPICY RODEO | 17

espolon blanco tequila, coconut rum, lime, jalepeno, pineapple

COCKTAIL OF THE MONTH

ask your server about the secret cocktail

BOTTLE SERVICE

ask your server about bottle service options

DISCO BOWL

ROTATING DISCO BOWL | 80

ask your server for our punch of the month!

BITES

BAR NUTS | 6



WINE

BRUT CHAMPAGNE | 24

moët & chandon / france - 187ml

PROSECCO | 16

sommariva / valdobbiadene, italy

SAUVIGNON BLANC | 14

de martino estate / casablanca valley, chile

PINOT GRIGIO | 15

abbazia di novacella / alto adige, italy

CHARDONNAY | 15

le p'tit paysan 'jack's hill' / monterrey county, california

RIESLING | 15

bos wine 'all that is gold' / old mission peninsula, michigan

ROSÉ | 14

bonny doon vin gris of grenache rosé / central coast, california

BEER + CIDER + SELTZER

make it spagett (aperol) +3

MILLER HIGH LIFE | 7

the champagne of beers - 12oz

MODELO | 7

mexican lager

HIGH NOON | 6

rotating flavors

LONG DRINK | 6

traditional drink

OBERON ECLIPSE | 8

wheat ale

CABERNET SAUVIGNON | 15

ultraviolet / red hills, california

MALBEC | 20

el enemigo / uco valley, mendoza, argentina

PINOT NOIR | 15

folk machine / central coast, california

RED BLEND | 13

three wine company 'faux pas' / california

PROXY N/A WINES | 53 BOTTLE

red ember or petanque white

CHAMBONG

*amway cava | 10 each
moët chandon | 24 each
Miller High Life | 7*

THIRD NATURE BREWING 3NEIPA | 8

hazy ipa

SAUGATUCK RAINBOW RODEO | 8

american IPA

VANDERMILL HARD CIDER | 8

semi-sweet cider

STELLA ARTOIS LIBERTÉ 0.0% | 6

international pilsner, leuven, belgium

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw. Bet you had no idea, right?