



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

FORBIDDEN FRUIT | 16

aperol, prosecco, apple cider, club 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*

BASILLIONAIRE | 17

*basil hayden rye, basil syrup, eastern kille
genepy, peychaud's 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*

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?