

the rites	7
<i>orpheus brewing company ipa 6.8%</i>	
sour asylum #8	6
<i>three taverns craft brewery sour ale 5.0%</i>	
maggie's peach farmhouse ale	7
<i>terrapin beer co. peach farmhouse ale 5.3%</i>	
national common	6
<i>red hare brewing california common 5.5%</i>	
feeling gravity's pull	8
<i>burnt hickory brewery imperial stout 10.0%</i>	
ode to mercy nitro	8
<i>wild heaven craft beers american brown ale 8.2%</i>	

ON DECK

<i>wild heaven wise blood</i>	7
<i>second self maverick & gose</i>	9
<i>coastal empire southern delight</i>	7
<i>three taverns departed spirit</i>	11

BOTTLES & CANS

cidre bouche brut de normandie	9/38
<i>étienne dupont cider 5.5%</i>	
lemon ginger radler	6
<i>boulevard brewing co. radler 4.1%</i>	
prince of pilsen	7
<i>three taverns craft brewery pilsner 5.0%</i>	
low life	8
<i>evil twin brewing german pilsner 5.5%</i>	
yuengling	5
<i>d.g. yuengling & son lager 4.4%</i>	
oberon	7
<i>bell's brewery american wheat ale 5.8%</i>	
atalanta	7
<i>orpheus brewing co. tart plum saison 5.2%</i>	
saison dupont	14
<i>brasserie dupont saison 6.5%</i>	
one claw	7
<i>westbrook brewing co. rye pale ale 5.5%</i>	
ipa	7
<i>sweetwater brewery ipa 6.3%</i>	
houblon chouffe	12
<i>brasserie d'achouffe belgian ipa 9.0%</i>	
cadence	6
<i>reformation brewery belgian brown 6.9%</i>	
grand cru	12
<i>brouwerji rodenbach n.v. flemish sour 6.0%</i>	
guinness	6
<i>st. james gate brewery dry irish stout 5.0%</i>	
big bunny	8
<i>stillwater artisanal ales imperial milk stout 8.0%</i>	

MONDAY–WEDNESDAY

THURSDAY

5PM–2AM

FRIDAY–SATURDAY

11:30AM–2AM

SUNDAY

11:30AM–10PM

HOUSE COCKTAILS

Seasonal

nonstop victory lap	14
<i>pisco, cucumber liqueur, white jasmine and grapefruit shrub, lime, basil, served in a coupe</i>	
83 cutlass cruiser	13
<i>calvados, fernet, fresh blackberries, sage, raspberry syrup, lemon, orange bitters, served in a fizz glass</i>	
frieda & diego	13
<i>mezcal, yellow chartreuse, strawberry, lime, black pepper, served in a coupe</i>	
banana alexander	12
<i>cognac, banana, cream, orange, mace, served in a top hat</i>	

Signature

something fun with vodka	14
<i>vodka, peach, lemon, aperol, housemade ginger beer, served in a collins glass</i>	
soft eyes you once had	13
<i>botanical gin, cynar, ginger, dry vermouth, sage, served in a coupe</i>	
hills of sligo	13
<i>irish whisky, amontillado, orange, biscotti liqueur, served down</i>	
pretty brown eyes	13
<i>bourbon, benedictine, lemon, malbec, served in a coupe</i>	
where there's smoke there's fire	13
<i>rye, mezcal, crème sherry, honey, barrel-aged whiskey bitters, served on a rock</i>	

lead bar – Kaleb Cribb

proprietors – Chef Linton and Gina Hopkins