



SEASONAL COCKTAILS

SANGRIA 12

chardonnay, triple sec, cranberry juice,
lemon lime, fruit garnish

SPRING REFRESHER 13

hendrix gin, triple sec, lime juice, champagne,
simple syrup, cucumber lime garnish

STRAWBERRY BOURBON SMASH 13

makers mark, triple sec, lemon juice, strawberry puree,
simple syrup, lemon garnish

SPRING APEROL SPRITZ 10

aperol, strawberry puree, champagne,
orange garnish

SWIFTY 13

lillet blanc, st germaine, pink grapefruit juice, orange garnish

FORT FINISHERS

AFRICAN KILLER BEE 9

bärenjäger honey liqueur, berentzen apple liqueur,
grey goose

Fort Classic

OUR FAMOUS CHAUVINETTE 10

liquore galliano, grand marnier,
white crème de cacao, vanilla ice cream

MOCKTAILS

MOCKA-RITA 7

choice of classic, strawberry or peach

BUTTERBEER 7

cream soda, whipped cream, caramel drizzle

NON-ALCOHOLIC

GUINNESS ZERO 5

HEINEKEN ZERO 5

ATHLETIC BREWING 5

RED WINE

CABERNET SAUVIGNON

Le Ballon (France) 8/28
Barrique (California) 14/49
Joseph Phelps (California) 90
Cain (California) 120
Neal Family (Napa) 150
Caymus (Napa) 165

INTERESTING REDS

Tiamo Chianti, Sangiovese (Italy) 8/28
Ercole Barbera, Piedmont (Italy) 8/36
Judith Beck "Ink" Red Blend (Austria) 10/36
Clots De Pals Red Blend, Grenache/ Syrah (France) 10/36
Judith Beck Blaufrankisch (Austria) 12/42
Laurant Perrachon Julienas Roche Bleue Gamay (France) 12/43
La Miraja Grignolino d Asti (Italy) 14/52
Radikon Venezia Giulia RS (Italy) 29
Stolpmann Los Olivos, Syrah/ Petite Verdot (California) 49
Laderiras do Xil Gaba do Xil Tinto Mencia/ Merenzao (Spain) 52
Stolpmann Love You Bunches Sangiovese (California) 60
Weingut Joiseph Pirooska Pinot Noir/ Zweigelt (Austria) 66

MALBEC

Alamos (Argentina) 9/34
Catena Alta Malbec (Argentina) 60

MERLOT

14 Hands (California) 8/30
Suau Bordeaux Merlot/ Cabernet (France) 10/36
Duckhorn Merlot (California) 55

PINOT NOIR

Shelter Winery-Lovely Lilly (Germany) 13/45
Affentaler Spatburgunder (Germany) 13/45
Sophie Schaal Alsace (France) 14/49
Belle Glos Alturas (California) 65
Tyler Winery (California) 98
Failla Lola (California) 105

ZINFANDEL

Storybook (Napa) 14/56
Frogs Leap (Napa) 68

WHITE WINE

CHARDONNAY

Louis Latour Ardeche (France) 10/32
La Crema (California) 12/46
Radikon, Venezia Giulia Slatnik Blend (Italy) 29
Louis Latour Macon-Lugny Les Genievres (France) 58
Tyler Winery (California) 84

GERMAN/ AUSTRIAN RIESLING

Dr. Loosen Blue Slat Kabinett 11/36
Weingut Ingrid Groiss Riesling 63

INTERESTING WHITES

Broc Cellars Love White (California) 8/28
Barbara Ohlzelt Gruner Leader (Austria) 12/44
Weingut Ingrid Groiss, Gruner Veltliner (Austria) 45
Domaine Vacheron Sancerre Blanc (France) 70

ORANGE

Domaine Glinavos Paleokersio (Greece) 38

PINOT GRIGIO

Lagaria (Italy) 9/34
Scarbolo Ilramato (Italy) 12/42
Kellerei Cantina Kurtatsch 84

SAUVIGNON BLANC

Prisma (Chile) 11/40
Frog's Leap (Napa) 65

ROSÉ

Domaine Gavoty Cotes De Provence Grand Classique,
Cinsault/ Grenashe (France) 15/49

SPARKLING

Tiamo Prosecco (Italy) 10/ 36
Dibon Cava Brut Seleccion (Spain) 36
Hild Elbling Sekt Brut (German) 42
Osterreich Gruner Veltliner (Austria) 72
Veuve Clicquot Champagne (France) 250

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Before placing your order, please inform your server if anyone in your party has a food allergy.

Menu Items & Prices Subject To Change. © 2024 Bean Restaurant Group 03/24 MA SP