



HOUSE INFUSED COCKTAILS

Manchester Mule \$8.00
Vodka, House-made Limoncello, ginger beer with freshly squeezed limes and mint

Blood & Sand \$7.00
Cherry Heering, scotch, orange juice, topped with a cherry

French 75 \$7.00
Gin, house-infused lavender liqueur, champagne, lemon twist

Pinot Noir Martini \$8.00
Vodka, lychee liqueur, pinot noir and a splash of Chambord

Sidecar \$8.00
Rum, Cointreau, lemon juice, garnished with a sugared rim

The Dirty Dill \$9.00
House-infused cucumber vodka, dry vermouth, pickle

Cafe Ole' \$10.00
House-infused espresso vodka, house infused pepper vodka, Crème de Cacao, and Baileys

The J Walk \$10.00
St-Germain, Bacardi, Jose Cuervo, lime juice, bitters

The Fancy Lady \$10.00
Gin, St-Germain, grapefruit juice, bitters

The Bloody Beef \$10.00
*(Bethany's Special Bloody Mary)
Choose from house-infused pepper vodka or house-infused cucumber vodka, with horseradish, au jus, cilantro, and topped with your choice of goat cheese, bleu cheese, or feta stuffed olives, peppercinis, cocktail onions, celery, or pickle. Topped with a special spicy rim*



WINES BY THE GLASS

WHITE WINE

Chardonnay - A to Z, Oregon	\$7.50
Chardonnay - Kendall Jackson, Sonoma, CA	\$7.50
Pinot Grigio - Lagaria, Italy	\$7.75
Riesling - Selbach, Germany	\$6.75
Sauvignon Blanc - Quivira, Sonoma, CA	\$7.50
White Blend - Scaia Bianca, Italy	\$6.75
Prosecco - Canella, Italy	\$7.50

RED WINE

Pinot Noir - Ramsay, Central Coast, CA	\$7.50
Pinot Noir - La Follette, North Coast, CA	\$10.00
Merlot - Tilia, Argentina	\$7.50
Malbec - Altos Las Hormigas, Argentina	\$6.75
Cabernet - Gerard Bertrand, France	\$6.75
Cabernet - Hess, North Coast, CA	\$10.00
Shiraz - Woop Woop, Australia	\$7.75
Red Blend - Toad Hollow "Erik's The Red", California	\$7.50

HOUSE WINE

Merlot
Cabernet
Chardonnay
White Zinfandel