

## Bottled Beer

Miller Lite 16oz	\$6.50	Sam Adams (larger/seasonal)	\$7.
Coors Light 16oz	\$7.00	Corona Extra 12oz	\$7
Bud / Bud Light	\$6.50	Harpoon IPA 12oz	\$8
Corona Light 12oz	\$7	Blue Moon 12oz	\$7
Heineken 12oz	\$7	Angry Orchard Cider 12oz	\$7
Heineken Light	\$7	Stella Artois 12oz	\$7
Heineken Zero 12oz	\$7	Guinness	\$8
Michelob Ultra	\$6.50		

## Sparkling Rose & Prosecco

	6oz	9oz	Bottle
Ruffino Prosecco <i>Italy</i>	\$9	--	\$34
Mionetto Prosecco Rose <i>Italy (187ml)</i>	\$9	--	--
Mionetto Rose Split	\$10		
Korbel Brut <i>California (187ml)</i>	\$9	--	--

## Whites

Villa Pozzi, Moscato <i>Sicily, Italy</i>	\$9	\$12	\$30
Geyser Peak Chardonnay <i>California</i>	\$9	\$12	\$34
Kendall Jackson Reserve Chardonnay	\$12	\$14	\$38
Barone Fini, <i>Italy</i>	\$9	\$12	\$26
Santa Margherita Pinot Grigio <i>Italy</i>	\$12	\$15	\$42
Monkey Bay Sauvignon Blanc	\$8	\$11	\$28
Chateau Ste. Michelle Riesling <i>Washington State</i>	\$8	\$11	\$30
Beringer, White Zinfandel <i>California</i>	\$7	\$10	\$26

## Reds

Querceto Chianti DOCG <i>Tuscany</i>	\$9	\$12	\$32
Coastal Vines Pinot Noir, <i>California</i>	\$9	\$12	\$32
Bonterra Merlot <i>California</i>	\$9	\$12	\$28
Quinta Crasto, Portugal	\$8	\$11	\$32
Prelius Cabernet <i>Tuscany</i>	\$9	\$12	\$30
Deloach Heritage, Cabernet Sauvignon. <i>California</i>	\$12	\$15	\$38
Trivento, Amado Sur, Malbec, <i>Argentina</i>	\$9	\$12	\$34

## Cocktails & Martinis

### CUCUMBER MARTINI \$14

Effen Cucumber Vodka, St. Elder, Fresh Lemon Juice, Muddled Basil & Cucumber

### APPLE ORCHARD 'GRIA \$14

White or Red Wine, Apple Cider, Apple Pucker and Brandy and Splash of Sprite. Cinnamon Stick & Apple Slice

### NOR'EASTER \$14

Vanilla Vodka, Godiva White Chocolate Liqueur, White Cream de Cacao & Coconut Puree

### SUGAR COOKIE \$14

Vanilla Vodka, Baileys, Amaretto, and a Touch of Cream with a Sugar Cookie Garnish

### CAFÉ BLOODY MARY \$14

Our Signature Bloody Mary Made with Tito's Vodka, Marinated with Olives, & Celery

### CARAMEL APPLE MULE \$14

Crown Royal Apple, Ginger Beer, Salted Caramel Apple Vodka & A Touch of Cinnamon

### PISTACHIO MARTINI \$14

Amaretto, Blue Curacao & Baileys, Pistachio Rimmed Glass

### ESPRESSO MARTINI \$14

Absolut Vanilla Vodka, Kahlua, White Crème de Cacao & Rich Cream

### TIVERTON NIGHTCAP \$14

Absolut Vanilla, Italian Biscotti Liqueur, Baileys, Kahlua & a Shot of Espresso

### CRANBERRY MIMOSA \$14

Ruffino Prosecco, Cranberry & Lime Juice & a Touch of Grand Marnier

### ADULT COFFEE MILK \$14

Absolut Vanilla Vodka, Autocrat Coffee Milk, Kahlua & Milk

## Spirited Coffees & Cocos

### BLARNEY COFFEE \$10

Jameson Irish Whiskey & Baileys

### CARAMEL IRISH COFFEE \$10

Jameson's Irish Whiskey, Baileys Butterscotch Schnapps, Coffee, Whipped Cream, Caramel Drizzle

### ALMOND JOY HOT CHOCOLATE \$10

Frangelico & Malibu Rum

### CAFÉ PARIS \$10

Cognac, Amaretto, Whipped Cream

### HOLY CANNOLI \$10

Amaretto & Biscotti Liqueur, Coffee, Whipped Cream

### TOUR OF THE ISLANDS \$10

Hot Cocoa, Malibu Rum, Whipped Cream

**Espresso: Single \$3 / Double \$4**

**Cappuccino \$5**

**Café Americano \$5**

## Featured Cocktails

### South Coast Mudslide

Rum Chata, Egg Nog Vodka, touch of Baileys & Cream with Holiday Spices \$14

### Pumpkin Spice Martini

Absolut Vanilla Vodka, Pumpkin Puree Whipped Cream & Cinnamon Spice in a Sugar Rimmed Glass \$14

### Oh My Gourd White Russian

Pinnacle Vodka, Frangelico, Pumpkin Puree, Whipped Cream & Pumpkin Pie Spice \$14