

# Spirits

## SIGNATURE COCKTAILS

### *Strawberry Fields Forever / 14*

vodka, fresh strawberry puree, and sparkling lemonade. a sweet and citrusy delight, kissed with elderflower for a touch of floral magic

### *Grapefruit Crantini / 13*

vodka, cranberry syrup, grapefruit juice. the perfect balance of tart, sweet, and refreshing.

### *Lavender Spritz / 12*

vodka, champagne, house-made lavender syrup, and fresh lemon juice come together, creating a refreshing floral sip

### *Vanilla Espresso Martini / 12*

an indulgent blend of vodka, coffee liqueur, house-made vanilla syrup, and fresh espresso for a smooth, velvety finish

### *Prickly Pear Gin & Tonic / 11*

a refreshing botanical blend of gin and vibrant prickly pear syrup, topped with crisp tonic

### *Blood Orange Margarita / 11*

a twist on a classic - featuring smooth blanco tequila, triple sec, blood orange liqueur, and our house-made sour mix

### *The Potomac Lifestyle / 15*

a cocktail that elegantly highlights Uncle Nearest bourbon, amaro aperitif, bitters, smoked rosemary

### *Razz Blackberry Fizz / 15*

Crown Royal blackberry, crisp champagne, amaretto, lemon, and black raspberry. rich and fruity

### *The Grove Old Fashioned / 11*

bourbon, angustura and orange bitters, simple syrup. smooth and timeless

### *Midnight Melon / 15*

a bold fusion of watermelon rum and vodka, brightened with fresh lemon juice, black raspberry, and a touch of simple syrup

### *Dark & Stormy / 14*

dark rum, zesty lime, tart cherry, and ginger beer. where sweet, sour, and spicy collide

# From the Brewery

## DRAFT

Rotating Seasonal IPA 7

Stella Artois 7

Port City  
Optimal Wit 7

## BOTTLES & CANS

Michelob Ultra 7 Denizen's 7

Yuengling 7 Cool Breeze

Corona 7 Oatmeal Stout

Pine'Hop'Le 7 High Noon 8

Austin East Ciders 7 Rotating Flavors

Seasonal Beer 7 Flying Dog 8

Deep Fake N/A



**Tini Tuesdays** – Every Tuesday, enjoy \$6 vodka or gin martinis available in dirty, dry, perfect, or with a twist.

# From the Vineyard

## REDS

Fabre Cotes del Provence Serpolet Rose	by the glass / bottle	<b>15 / 66</b>
Maison Nicolas Pinot Noir Rose		<b>9 / 33</b>
Line 39 Pinot Noir		<b>8 / 34</b>
La Crema Pinot Noir		<b>18 / 68</b>
Menage a Trois Luscious Pinot Noir		<b>9 / 40</b>
Murphy Goode California Red Blend		<b>11 / 46</b>
Line 39 Cabernet Sauvignon		<b>8 / 34</b>
Unshackled Cabernet Sauvignon		<b>18 / 72</b>

## WHITES

Chateau Ste Michelle Pinot Gris	<b>9 / 40</b>
Carmel Road Chardonnay	<b>9 / 40</b>
La Crema Monterey Chardonnay	<b>15 / 60</b>
Dark Horse Sauvignon Blanc	<b>8 / 33</b>
Whitehaven Sauvignon Blanc	<b>15 / 60</b>
Matanzas Creek Winery Sauvignon Blanc	<b>17 / 74</b>

## BUBBLES

	by the glass / bottle	
Wycliffe Brut Champagne		<b>7 / 28</b>
Coppola Diamond Rose Prosecco		<b>12 / 52</b>
Benvolio Prosecco		<b>11 / 47</b>

## BOTTLE SERVICE

Dibon	<b>52</b>
<i>CAVA   BARCELONA, SPAIN</i>	
Mumm	<b>86</b>
<i>BRUT PRESTIGE   NAPA VALLEY, CA</i>	
Chandon	<b>90</b>
<i>BRUT   NAPA VALLEY, CA</i>	
Argyle	<b>100</b>
<i>VINTAGE BRUT   WILLAMETTE VALLEY, OR</i>	
G.H. Mumm	<b>215</b>
<i>BRUT CHAMPAGNE   CHAMPAGNE, FRANCE</i>	
Veuve Clicquot Yellow Label	<b>230</b>
<i>BRUT CHAMPAGNE   CHAMPAGNE, FRANCE</i>	

