

# SEASONAL & CLASSIC COCKTAILS



## WINTER LIBATIONS

### POM SPARKLER

Tito's Handmade Vodka + Wycliff Sparkling Brut  
Elderflower Liqueur + POM Juice + Lime 14

### PECAN OLD FASHIONED

Revelstoke Pecan Whiskey + Demerara + Angostura &  
Orange Bitters + Luxardo 14

### PEPPERMINT BARK WHOOPIE

Van Gogh Chocolate Vodka + Bailey's Chocolate  
Crème de Cocoa + Peppermint Schnapps +  
Chococoa Bakery Choc Peppermint Whoopie 16

### SUGAR PLUM MARGARITA

Don Julio Blanco Tequila + Triple Sec + Plum Syrup  
Tres Agaves Organic Sour Mix + Sugar Rim 15.5

### SPICED GINGERBREAD NOG

Captain Morgan's Spiced Rum + Oatnog Liqueur  
Gingerbread Syrup + Eggnog + Nutmeg 14.5

### MAPLE BACON MANHATTAN

Bulliet Bourbon + Maple + Sweet Vermouth  
Bitters + Candied Bacon Swizzle 16

### WINTER PALOMA

Don Julio Blanco Tequila + Q Sparkling Grapefruit  
Q Ginger Beer + Cranberry 15.5

### BERRY & BASIL MARTINI

Hendricks Gin + Strawberry Puree + Basil Syrup  
Lemon 17

### BLACKBERRY MULE

Starlight Blackberry Whiskey + Ginger Beer 13.5

### BEER

#### DRAUGHT PICKS

Barewolf Brewing Lo Viz Hazy IPA  
Riverwalk IPA  
Rockport Brewery Pescato Italian Pilsner  
Samuel Adams Seasonal  
Newburyport Plum Island White Ale  
True North Winter Woods IPA

#### BOTTLED BEER

Budweiser  
Bud Light  
Coors Light  
Corona  
Guinness Pub Can  
Heineken  
Michelob Ultra  
Miller Lite  
Samuel Adams  
Stella Artois

#### SELTZERS & CIDER

**High Noon**  
*Black Cherry | Grapefruit |  
Pineapple | Tequila Lime*  
**Lucky One Lemonade**  
*Original | Peach | Raspberry*  
**Carlson Orchards "Honey Crisp"  
Hard Cider**  
**NON-ALCOHOLIC**  
Heineken 0.0  
Athletic Brewing Free Wave IPA

## SIGNATURE CLASSICS

### SEAGLASS MARTINI

Citron Vodka + Orange Liqueur  
Blue Curacao + Tres Agaves Lemon Sour  
Rock Candy Swizzle Stick 15

### BLUE SKY MARTINI

Triple Eight Blueberry Vodka + Vivere Limoncello  
Lemonade + Sugar Rim + Blueberries 15

### SEAGLASS MAI TAI

Captain Morgan Spiced Rum + Apricot Brandy  
Orgeat + OJ + Pineapple + Grenadine 13.5

### BLOOD ORANGE COSMO

Ketel One Citron + St. Elders Blood Orange Liqueur  
Blood Orange Puree + Orange 15

### CHAI ESPRESSO MARTINI

Atomic Black Espresso Vodka + Absolut Vanilla  
Kahlua + Chai Syrup + Atomic Coffee 15.5

### HARVEST SANGRIA

Pinot Noir + Lairds Apple Brandy + Grand Marnier  
House Made Spiced Cider Mix + OJ 13

## WITHOUT THE BUZZ MOCKTAILS

### HIBISCUS PALOMA

Ritual Alcohol Removed Tequila + Q Sparkling  
Grapefruit + Hibiscus + Orange Bitters 9

### APPLE CINNAMON SPICED SANGRIA

FRE n/a Red Wine Blend + Spiced Apple Cider  
Cinnamon Syrup + Cranberry Juice 10

### GINGERBREAD MULE

Q Ginger Beer + Gingerbread Syrup + Cinnamon  
Stick 7

### BLOOD ORANGE SPRITZ

FRE n/a Sparkling Brut + Blood Orange Puree  
Lemon Lime Soda 9

### MANGO SUNRISE

Pineapple Juice + Mango Puree + Lemon Lime  
Soda + Grenadine 8

### WIZARDS ONLY "BUTTERBEER"

Ginger Ale + Vanilla + Butterscotch + Whipped  
Cream + Cinnamon and Sugar Rim 8

**Add House Liqueur to Any Mocktail 5**

# WINE SELECTIONS

## WHITES

### CHAMPAGNE AND SPARKLING

- NV Cantine Maschio Prosecco Brut, Italy, 187ml 12
- NV Mionetto Prosecco, Italy 39
- NV Veuve Clicquot Brut Champagne, France 95
- NV Segura Vidas Brut Reserva Cava, Spain 39

### PINOT GRIGIO

- 2023 Santa Margherita, Trentino, Italy 16.5/62
- 2022 Markstone, California 9.75/37

### SAUVIGNON BLANC

- 2023 Kim Crawford, Marlborough, New Zealand 13.5/48
- 2023 J Lohr, Flume Crossing, Monterey 11.5/42
- 2023 Alphonse Mellot "La Moussière", Sancerre, France 54
- 2023 Cloudy Bay, New Zealand 67

### CHARDONNAY

- 2022 Kendall Jackson "Jackson Estates," CA 13.5/50
- 2023 Sonoma Cutrer, Russian River Valley 16.5/62
- 2023 Markstone, California 9.75/37
- 2022 La Crema, Sonoma County 52
- 2022 Diatom by Greg Brewer, Santa Barbara 54
- 2022 Cakebread Cellars, Napa Valley 118

## REDS

### PINOT NOIR

- 2021 Erath Resplendent, Oregon 14.5/54
- 2022 Markstone, California 9.75/37
- 2021 Hartford Court, Land's Edge Vineyard, Sonoma Coast 56
- 2021 Penner Ash, Willamette Valley, Oregon 78
- 2021 Belle Glos, Clark & Telephone Vineyard, Santa Maria Valley 93

### MERLOT

- 2022 J Lohr, Los Osos 10.5/37
- 2021 Duckhorn, Napa Valley 93

### CABERNET

- 2022 Franciscan Estates, Napa Valley 16.5/62
- 2021 J Lohr Seven Oaks, Paso Robles 12.5/45
- 2022 Markstone, California 9.75/37
- 2021 Cakebread Cellars, Napa Valley 136
- 2021 Stag's Leap "Artemis," Napa Valley 83
- 2019 Freemark Abbey, Napa Valley 97
- 2019 Silver Oak, Alexander Valley 134
- 2021 Joseph Phelps, Napa Valley 124

## FEATURED WINES

### RED

#### 2020, Boschendal, The 1665 Collection

#### Pinot Noir, Western Cape, South Africa 12/44

*Indulge in aromatic notes of rosehip and potpourri, accompanied by subtle hints of tobacco and toasted brioche. Each sip reveals a voluptuous palate featuring ripe cherries, red and blackcurrants and a delightful spiciness from clove and all-spice*

### WHITE

#### 2023, Terras Gauda, Abadia De San

#### Campio, Albarino, Rias Baixas, Spain 12/44

*This white wine has aromas of ripe grapefruit, lemons and other citrus, accompanied by soft notes of tropical fruit, ripe peach and delicate aromas of confectioner's custard. Perfectly balanced on the palate, this white wine is characteristically vibrant with a lively acidity and a long finish*

## UNIQUE WHITES

- 2023 Whispering Angel Rosé, France 14.5/54
- 2022 Eroica Riesling, Columbia Valley 12.5/45
- 2023 Néboa Albarino, Rias Baixas 12/43
- NV Beringer White Zinfandel, CA 9.75/37

## INTERESTING REDS & BLENDS

- 2022 Altos Del Plata, Argentina 10.5/37
- 2022 Pierre Amadieu Côtes du Rhône 11.5/42
- 2021 Pure Paso Red Blend, Paso Robles 14.5/54
- 2021 Clio, Jumilla, Spain 66
- 2017 Arcanum, Toscana, Italy 119

## Alcohol Free

- NV FRE, Red Blend, CA 8.5/32
- NV FRE, Sparkling Brut, CA 8.5/32



*\*served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician. Please inform your server of any dietary or health restrictions. Before placing your order, please inform your server if a person in your party has a food allergy.*