

# CRAFT cocktail menu



social hour  
craft cocktails \$3 off

# COCKTAILS

**RED SQUARE** A.K.A. Moscow Mule  
Russian Standard Vodka / Lime Juice  
Angostura Bitters  
Cock n Bull Ginger Beer  
**\$11**

**THE RHINO**  
Old Forester Whiskey  
Gifford Strawberry  
Lemonade  
**\$10**

**THE DRINK**  
Hendrick's Gin or Absolut Vodka / Cucumber  
Lemon Wedge  
Basil / Gifford Wild Elderflower  
**\$11**

**RUM JUNGLE**  
Mount Gay Black Barrel Rum  
Pineapple Juice / Real Mango Puree  
Lime Juice / Cinnamon / Angostura Bitters  
**\$10**

**THE SHARK** Skinny Margarita  
Tanteo Jalapeno Tequila / Lime Juice  
Agave Nectar  
**\$10**

**PARADISE**  
Skyy Grapefruit / Aperol / Simple Syrup  
Lemon Juice / Prosecco  
**\$10**

**THE DEUCE**  
Grey Goose Vodka / Iced Tea / Agave / Mint / Lemon Garnish  
**\$10**

# BEER



## DRAFT

		PINT
Firestone 805	4.7%	\$7
Left Coast Surf Break Pale Ale	5%	\$6
32 North Shelter Island Blonde	5%	\$7
Saint Archer White Ale	5%	\$6
Left Coast Del Mar Lager	5%	\$6
Stella Artois	5.2%	\$7
Ballast Point Sculpin IPA	7%	\$8
Green Flash West Coast Double IPA	8%	\$7
Ale Smith 394 Pale Ale	7%	\$7
Peanut Butter Stout	8%	\$7
Lost Abbey Devotion	6.3%	\$7
Ale Smith Nut Brown	6%	\$7

**BOTTLES 12oz \$5**



Coors Light, Corona, Bud Light, Peroni, Dos Equis, Pear Cider,  
St. Pauli Girl (non-alcoholic), Omission (gluten free)