



Cocktails & Martinis

\$8.00 Happy Hour 4 to 6 PM

Storm At Sea

Grey Goose, St. Germain,
Pineapple, Cranberry Juice

Tequila Smash

Cuervo Gold Tequila,
Elderflower Liqueur,
Pinch of Cinnamon, Apple Juice,
Fresh Squeezed Lemon

Smokin' Apple

Jack Daniels, Apple Cider,
Dash of Simple Syrup,
Fresh Squeezed Lemon,
(Served on the Rocks)

Latitude 41

Maple Manhattan

Makers Mark, Sweet Vermouth,
Dash of Maple Syrup,
Dash of Bitters

Apple Cider Sangria

Apple Cider, Ginger Beer,
Belmondo Pinot Grigio,
Fresh Apple, Lemon & Orange

House Wines \$4.00

Well Drinks \$6.00

Bottle Beers \$3.00

Draft Beers

\$4.00 Happy Hour 4 to 6 PM

Guinness

Irish Dry Stout

Goose Island Winter

Wheat Ale Beer, Golden Color,
Mellow Malted Wheat Flavor

Grey Sail Flagship

Local Light Bodied Ale, Crisp, Clean
Flavors of Malt and Citrus

Old Thumper

Hint of Sweetness, Fruit Aromas,
Smooth Texture and a Dry Hoppy Finish

New Belgium Fat Tire Amber Ale

Displaying a
Balanced Flavor of Malt and Hop

Shocktop Belgian White Ale

Copper Hue, Complex Malty Finish
with a Dry Simcoe Hop Bite

Yuengling Traditional Lager

Roasted Caramel Malt,
Very Distinct Character

Monkey Fist IPA

Single Hopped, Dry and Crisp
with Complex Aromas

Mystic Seaport Pale Ale

English Style, Dry and Crisp Upfront,
Aromatic Hoppy Finish

Shipyard Export Ale

Full Bodied and Malty,
Hint of Sweetness, Dry Hop Finish