



Cocktails & Martinis

\$8.00 Happy Hour
4 to 6 PM

DARK & STORMY

Gosling's Dark Rum, Ginger Beer

INTO THE MYSTIC

McCoy Rum, Drambuie, Cinnamon Syrup,
Pineapple & Lime Juice

STORM AT SEA

Grey Goose, St. Germain,
Pineapple, Cranberry Juice

**LATITUDE 41 MAPLE
MANHATTAN**

Maker's Mark, Sweet Vermouth,
Dash of Maple Syrup, Dash of Bitters

**SALTED CARAMEL APPLE
MARTINI**

Caramel Vodka, Apple Cider,
Butterscotch Schnapps, Caramel Rim

**MIDNIGHT ESPRESSO
MARTINI**

Kahlua, Frangelico, Baileys Irish Cream,
Vanilla Vodka, Espresso

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

Brown Ale, 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

SHIPYARD EXPORT ALE

Full Bodied and Malty, Dry Hop Finish

NEW BELGIUM FAT TIRE AMBER ALE

Balance of Toasty Malt and Bitter Hop

SHOCKTOP BELGIAN WHITE ALE

Copper Hue, Malty Citrus Finish,
Dry Simcoe Hop Bite

YUENGLING TRADITIONAL LAGER

Roasted Caramel Malt, Very Distinct Character

MONKEY FIST IPA

Single Hopped, Dry, Crisp, Complex Aromas

MYSTIC SEAPORT PALE ALE

English Style, Dry and Crisp