WINES BY THE GLASS

RED WINES

ZINFANDEL ("A")
Terra d'Oro | Amador, California $12.00 / 42

CABERNET SAUVIGNON
Far Niente 'Post & Beam | Napa, CA
$30.00 glass / $18.00 ½ glass / 85

CABERNET SAUVIGNON ("C")
Hess Select | California 10.00 / 35

BORDEAUX BLEND ("A")
Chateau Pey La Tour | Bordeaux, FR 14.00 / 45

PETITE SIRAH, ZINFANDEL, MALBEC ("B")
Treasure Hunter 'School Night Red' | California 10.00 / 38

MALBEC & CABERNET SAUVIGNION ("A")
'Amancaya' by Rothschild-Catena 15.00 / 50
Mendoza, ARG

RIOJA RESERVA ("A")
Marques di Riscal | Rioja, Spain 12.50 / 45

VALPOLICELLO CLASSICO SUPERIORE ("B")
Santori di Verona | Valpolicello, Italy 10.00 / 45

COTE DU RHONE ROUGE ("B")
Chateau Pegau | *Rhone, France* 11.00 / 40

PINOT NOIR ("A")
Siduri | Santa Barbara, CA 16.00 / 55

PINOT NOIR ("C")
Carmel Road | California 8.75 / 35

ROSÉS & BLUSH WINE

ROSÉ DE PROVENCE ("B")
The Pale by Sacha Lichine | Provence, FR $10.00 / 36

WHITE ZINFANDEL ("C")
Beringer | California 7.25 / 20

WHITE WINES

CHARDONNAY ("A")
Sonoma Cutrer 'Russian River Ranches' $13.50 / 48
Sonoma, CA

CHARDONNAY ("C")
Bonterra (Lightly Oaked) | Oregon 8.00 / 28

CHARDONNAY ("B")
Macon-Lugny Chablis | Burgundy, FR 12.00 / 42

COTE-DU-RHONE BLANC ("A")
Guigal Blanc | Rhoine, France 12.00 / 42

SAUVIGNON BLANC ("B")
J de Villebois | Touraine, Loire, FR 10.25 / 35

SAUVIGNON BLANC ("C")
Pomelo | California 8.00 / 30

GAVI ("A")
La Scolca 'White Label' | Gavi, IT 11.00 / 40

PINOT GRIGIO ("C")
Impero Collection | *Italy* 7.25 / 40*

RIESLING ("C")
Fetzer 'Goosefoot' | Monterey, CA 7.25 / 27

MOSCATO ("C")
Baci Dolce Blonde | Veneto, IT 7.25 / 25

BUBBLES

CAVA BRUT ("C")
Poema | SP $ 8.00 / 25

CAVA BRUT ROSE ("C")
Poema | SP 8.00 / 25

CREMANT DE LIMOUX BRUT ("A")
Cote Mas | *Languedoc-Roussillion, France* 15.00 / 50

PROSECCO DOCG ("B")
Nino Ardevi Brut | Veneto, IT 11.00 / 38

BOTTLED BEERS

1623 BREWING HEFEWEIZEN (Maryland)	$6.50
ANHEUSER-BUSCH NATURAL LIGHT (MI)	4.25
BLUE MOON BELGIAN WHITE (Colorado)	6.25
BUDWEISER (Missouri)	4.50
BUD LIGHT (Missouri)	4.50
COORS LIGHT (Colorado)	4.50
CORONA EXTRA (Mexico)	6.25
CORONA LIGHT (Mexico)	6.25
DOGFISH HEAD 60 MINTE IPA (Delaware)	6.50
DOGFISH HEAD "SLIGHTLY MIGHTY" IPA	6.50
FLYING DOG SOUR (Maryland) "SUPER HOOK FRUIT PUNCH" 10% ABV	9.00
GUINNESS STOUT (England)	6.50
HEAVY SEAS "LOOSE CANNON" (Maryland)	6.50
MICHELOB ULTRA (Missouri)	5.25
MILLER LITE (Wisconsin)	4.50
NATTY BOH (Maryland)	4.50
NEW BELGIUM FAT TIRE AMBER ALE (Colorado)	6.50
NEW TRAIL BREWING FLANNEL WEATHER (PA)	6.50
SAM ADAMS BOSTON LAGER (Massachusetts)	6.50
UNION CRAFT "ZADIE"S" LAGER (Maryland)	6.50
UNION CRAFT "STEADY EDDIE" (Maryland)	6.50
YUENGLING LAGER (Pennsylvania)	5.50
O'DOULS NON-ALCOHOLIC (Missouri)	3.75
STELLA ARTOIS NON-ALCOHOLIC (Belgium)	5.25

DRAUGHT BEERS

FARMACY 'SEASONAL BREW' (REISTERTOWN, MD) *a rotating offering of seasonal beers*	$8.75
LIQUIDITY ALEWORKS 'SLICE OF PIE' (MT. AIRY, MD) *an ale with notes on cinnamon and nutmeg*	7.50
SAM ADAMS 'OCTOBERFEST' (MASS.)) *a classic rich, roasty German marzen*	7.00
MONUMENT CITY 'METRIC SYSTEM' (BALTIMORE, MD) *a Czech-style dark lager*	7.00
MILLER LITE (WI) *light pilsner beer*	4.75
STELLA ARTOIS (Belgium) *Belgian pilsner*	7.50
UNION CRAFT 'DUCK PIN' (MD) *generously hopped pale ale*	6.75
BOLD ROCK CIDER (VIRGINIA) *a crisp hard cider from a blend of Blue Ridge and Granny Smith apples*	7.00

COCKTAILS

APEROL SPRITZ Aperol Orange Liquere, Terre di Marca Prosecco, and club soda served over ice with a sweetened dried orange slice $10.00

ITALICUS SPRITZ Italicus Rosolio di Bergamotto Aperitif with prosecco and queen olives $10.00

BANANAS FOSTER OLD FASHION Templeton 4 year Rye, Bananas Foster Simple Syrup, Black Walnut and Angostura Bitters garnished with a bruleed Banana $13.00

BLACK EYED RYE Sagamore Spirit Rye with blackberry simple syrup, fresh lemon juice, and ginger beer served on the rocks with a mint sprig garnish $13.00

CRANBERRY MARGARITA 818 Blanco Tequila, cranberry juice, Triple Sec and fresh lime juice, cranberries and rosemary garnish served on the rocks $13.00

SMOKED BOURBON LEMONADE Bulleit bourbon, fresh squeezed lemonade, and smoked rosemary served 'smoke infused' on the rocks with a lemon wheel and fresh rosemary sprig garnish $12.00

GRILLED PINEAPPLE BOURBON SMASH Whiskey-Smith Pineapple Whiskey with chopped grilled pineapple, fresh lime juice, a splash of soda water with crushed ice $12.00

MAPLE WALNUT OLD FASHION Knob Creek Rye Whiskey, pure maple syrup, and walnut bitters with muddled orange peel served with a giant ice cube in an Old Fashion glass $13.00

SMOKY HARVEST APPLE CIDER MARGARITA Hornitos Reposado Tequila, Cointreau Orange Liqueur, fresh lime juice, apple cider, and pure maple syrup cinnamon sugar and salt rim, apple slices and smoked cinnamon stick $14.00

THE OLD CUBAN Bacardi Anejo Four Year Rum with muddle mint leaves and fresh lime juice, shaken with ice and strained in a coupe glass topped with Cote Mas Crement de Limoux champagne $10.00

AUTUMN APPLE BOURBON FIZZ Piggyback Bourbon, apple butter, and a dash of cinnamon shaken and topped with ginger ale served in a coupe glass with a cinnamon sugar rim $15.00

THE ROMARIN Ketel One Vodka, St. Germain Elderflower Liqueur, rosemary simple syrup, and pink grapefruit juice chilled and served up with a grapefruit wedge and rosemary sprig $12.00

STRAWBERRY & BASIL LEMONADE Rocktown Basil Infused Vodka, muddled strawberries, strawberry simple syrup, and lemonade shaken and served over ice with basil and strawberry garnish $10.00

AGED RUM OLD FASHION Ron Zacapa Solera 23 year Rum, orange peel, brown sugar, orange bitters, Luxardo Cherry $15.25

BLOODY MARYS
House Bloody Mary $7.50
Chili Pepper Bloody Mary made with St. George's Chili Vodka $9.25
Maryland Bloody Mary made with Old Bay Seasoned Vodka $9.25

— MOCKTAILS of the MOMENT —

COCONUT MATCHA SOUR coconut water, fresh lime juice, simple syrup and egg whites shaken and served in a coupe glass, matcha powder garnish $10.00

SECRET LETTERS Pathfinder Hemp Amaro, fresh grapefruit juice, raspberry shrub, and fresh lime juice served over crushed ice, mint garnish $12.00