

beers

bell's two hearted american ipa, michigan 7

well-balanced and complex with strong hoppy overtones, hints of citrus and pine

new belgium blue paddle pilsner, colorado, 7

refreshing crispness from noble hops and a rich, malty finish

brewer's art birdhouse pale ale, baltimore 6.5

classic pale ale and a tribute to the oriole's. crisp but not too hoppy. go o's!!!

peabody heights dark usher, baltimore 6

the classic kölsch taste with subtle fruit flavors and aromas

peabody heights annabel lee wit, baltimore 6

lightly effervescent, with citrus, coriander & orange peel.

wyndridge cranberry cider, pennsylvania 7

naturally gluten-free with fresh cranberry juice

bitburger drive, non-alc., germany 6

amstel light 5

wines & spirits

martinis 13.5

donna's martini

tito's vodka served chilled and dry, gorgonzola stuffed olive

elderflower lemondrop

green mountain organic lemon vodka, st germain, limoncello

high and rye

bulleit rye whiskey, rosemary simple syrup, meyer lemon, plum bitters

house negroni

campari, mancino vermouth, bombay sapphire gin

uptown

bulleit bourbon, cream sherry, angostura bitters, maraschino cherry

uncle val's most unusual gin martini

a small batch botanical gin with hints of cucumber, sage, and lemon; served undoctored with a lemon twist

spot o' tea

house infused earl grey gin, fresh lemon, tonic float

cocktails 11

strawberry caprinha

cuca cachaça, fresh lime, strawberry, and raw sugar

mezcal-rita

wild shot silver mezcal, fresh lime, cardamom syrup, triple sec

honey old fashioned

maker's mark, orange bitters, honey, maraschino cherry

chambord royale

raspberry liquor, grand marnier, champagne

dark & stormy mojito

mint, blackwell rum, fever tree ginger beer, fresh lime

blueberry lemonade

blueberry stoli vodka, fresh blueberries, house-made sour mix, soda

white

claud val blanc, languedoc, 2014, france
delicious, fresh, vibrant fruit of cherry and blackberry.
with great balance and a soft finish
9/28

sauvignon blanc, mohua, 2012, new zealand
succulent lime, peach, and melon flavors with light
acidity & lemon grass
11/32

pinot grigio, tomaiolo, 2014, italy,
fresh and fruity bouquet very elegant, soft and delicate
with hints of hazelnuts to the finish, ideal with grilled
chicken, fish, and salads
9/28

rosé de provence, petit coeur , 2014, france
yellow fruit and peach aromas with great acidity and long
finish. perfect for seafood
10/32

chardonnay, louis latour, 2012, france
pale gold color with an inviting nose of citrus, apples,
buttery oak and light minerality
11/34

riesling, hai ely, 2014, israel
aromas of white and yellow blossoms, green apple, and
lime zest, off-dry and medium bodied with ripe golden
apples and a smooth finish
9/28

moscato d'asti, umberto fiore, 2015,
extremely aromatic with mild sweetness and vibrant
acidity. semi-sparkling with a famously complex bouquet
9/28

red

bordeaux supérieur, château recougne, 2012, france
very smooth, medium bodied, dark berries, and dry finish
10/32

côtes du rhône, e. guigal, 2012, france
a full-bodied, rich and intensely aromatic wine; cherries
and raspberries with hints of clove and cracked pepper.
9/28

tempranillo, roble tamaral, 2014,
deliciously full bodied and smooth with light oak and red
berry notes.
11/34

cabernet sauvignon, joel gott '815', 2013, california
aromas of mocha, plums, and cherry spice. enters sweet
on the palate, with firm tannins, and well balanced finish
11/34

pinot noir, louis latour, 2012, france
truly elegant, light-bodied and fruity, offers a soft and
silky palate with finessed soft tannins
10/32

malbec, decero, 2012, argentina
pure aromas of blackberry, licorice, bitter chocolate and
violet. juicy, concentrated and refined,
10/32

sparkling

riva rose, depuis, brut
a beautiful summer sparkling wine, subtle strawberry, and
orange blossoms with a note of lemon on the finish.
9/28

prosecco, villa jolanda, n.v., italy,
lightly effervescent, with gossamer puffs of pink grapefruit and
white peach.
10/32

champagne, nicolas feuillatte, n.v., france
a bouquet of white fruit aromas, clean and elegant palate
55