***Wine*** glass/bottle

Dibon Cava Brut Reserve, NV $8.5/19

7 Moons Rose California, 2018 $6.5/17

Strawberry, white peach, honeydew, rose petal

White Sangria $8

Our house blend of white wine, Hotel Tango Orangecello, tropical simple syrup & fruit

Frose $9.5

7 Moons California Rose & Fruit Simple Syrups blended with ice

Dough Chardonnay, California, 2019 $8.5/19

Bright, lemon curd, honeysuckle, apple, creamy finish

Kim Crawford Illuminate Sauvignon Blanc, Australia, 2020 $7/17.5

Citrus, grass, herbs; Full flavor for 70 cal a serving and 7% ABV

Pine Ridge Chenin Blanc/Viognier, Napa, California, 2021 $8.5/19

Peach, honeydew, pear, citrus & mineral notes

Dough Pinot Noir, Oregon, 2019 $8.5/19

Tart cherry, rich cocoa, raspberries, French oak

Lapostolle Carmenere, Rapel Valley, Chile, 2019 $8.5/19

Grand Selection; Light tannins, floral, black pepper

Volver Tempranillo, La Mancha, Spain 2018 $9/19.5

Perfect balance of fruit and spice; Try with cheese & charcuterie

***Beer & Canned Alcohol***

BEER $5.25

Natty Boh 16 oz

Maryland classic...if you get it, you’ll get it!

Pacifico Clara 16 oz

Enjoy the beautiful weather with this Mexican style Pilsner

EVO Day Trader

Evolution Brewing company’s lo-cal American IPA…big hops for only 99 calories!

Dogfish Head Where the Wild Hops Are

complex IPA brewed with Zappa, Amarillo, Comet and Sabro hops and blended with a touch of wild ale aged for four years in French Oak barrels. The result is a delicious blend of citrus meets dank, rounded out by just a bit of wild funk

Blue Moon Belgian White Ale

Wheat beer brewed with Valencia Orange Peel

Modelo Chelada Limon y Sal

A Mexican michelada of Modelo, tomato, lime & salt

Dogfish Head Blueberry Shrub Vodka Soda

DFH Vodka distilled with fresh blueberries & lightly sweetened vinegar

Jubilee Farm Fermentations $15

Look at this week’s menu to see what the fresh, local brew is! Served in custom 32oz bottle ($3 deposit to takeaway)

<https://www.jubileefarmfermentations.com/>

***COCKTAILS***

**$9.50**

**Lotus Blossom**

Breckenridge Vodka, Hotel Tango Orangecello, Cranberry Juice, Lime Juice

**Lemon Lavender Gin Fizz**

Bombay Sapphire Gin, Lemon & Lavender Simple Syrup,

Soda Water

**Cafe Caribbean**

Bacardi Coconut Rum, Amaretto, Coffee & Cream

Try Hot or Iced!

**Carrot Cake Cable Car**

Drakes Organic Spiced Rum, Hotel Tango Orangecello, Carrot Juice, Maple Spice Simple Syrup

**Mimosa**

Dibon Brut Cava & Orange Juice

Add a Simple Syrup of your Choice to punch it up!

**Bloody Mary**

Breckenridge Vodka and George’s Spicy Bloody Mary Mix

\*all cocktails are Gluten Free