

CLASSIC COCKTAILS

\$12.00

BLOODY MARY

our secret blend of spices and fresh ingredients, completed with a dash of our 'Classic Steak Sauce', and garnished with a Colossal Cocktail Shrimp

COSMOPOLITAN

Blood Orange Vodka, Patron Citronage, fresh Lemon & Lime Juice, Simple Syrup, fresh Pomegranate Juice

CAIPIRINHA

Muddled Lime, fresh Lime Juice, Raw Sugar, Brazilian Cachaça served over Crushed Ice

HEMMINGWAY DAIQUIRI

White Rum, fresh Lime Juice, fresh Grapefruit Juice, Maraschino Liqueur, Cane Sugar, served over Crushed Ice

CABLE CAR

Spiced Rum, Orange Curacao, fresh Sweet & Sour Sugar & Cinnamon Rim

COFFEE COCKTAIL

fresh-Brewed Kona Coffee, Grand Marnier, fresh Whipped Cream garnished with Candied Orange Peel

SIGNATURE COCKTAILS

\$13.00

REIGN O'ER ME

Light Rum, fresh Lime Juice, Orange Curacao, Orgeat Syrup, Dark Rum Float

SUNDAY BLOODY SUNDAY

Blood Orange Vodka, Blood Orange Puree, fresh Lemon & Lime Juice, Simple Syrup garnished with Blood Orange Wheel

RASPBERRY BERET

Premium White Peach Puree, Sugar Dusted Fresh-Crushed Raspberries, Peach Schnapps, Champagne

SWEET EMOTION

Cherry Vodka, Chocolate Liqueur, Chambord, splash of Cream topped with Shaved Chocolate

BLUEBERRY HILL

fresh crushed Blueberries, Blueberry & Citron Vodka, fresh Lemon Juice, Simple Syrup garnished with Sugar Rim and Blueberry Twist

CHAMPAGNE SUPERNOVA

Pear Vodka, fresh Pear Puree, Champagne

NIGHTS IN WHITE SATIN

Mandarin Vodka, Cointreau, White Cranberry Juice, fresh Lime Juice Chilled and served Up

SIGNATURE COCKTAILS

\$11.00

WHITE SANGRIA

a unique, refreshing Sangria, made with Kunde Estate 'Council Oak' Private Label Chardonnay, Sonoma Valley

RED SANGRIA

a bold, dark, fruity Sangria, made with Kunde Estate 'Council Oak' Private Label Cabernet Sauvignon, Sonoma Valley

BERRY MOJITO

White Rum, Cane Sugar, Fresh Mint Leaves muddled with Grand-Marnier Macerated Berries Topped with Soda Water

GOURMET STUFFED OLIVES

**BLEU CHEESE
WHOLE GARLIC CLOVE
WHITE ANCHOVY
LEMON TWIST
CHIPOTLE PEPPER
FETA CHEESE & ROSEMARY
PICKLED ONION
PIMENTO
SUNDRIED TOMATO**

Council Oak Martinis are garnished with your choice of two of our Gourmet Stuffed Olives

DRAUGHT BEER

STELLA ARTOIS Belgium	\$5.25
MAGIC HAT #9 South Burlington, Vermont	\$5.50
BLUE MOON Golden, Colorado	\$5.50
CIGAR CITY JAI LAI Ybor City, Florida	\$5.25
GUINNESS Ireland	\$5.50

IMPORTED BEER

KRONENBOURG 1664 France	\$6.00
BELHAVEN SCOTTISH ALE Scotland	\$6.50
BODDINGTONS PUB ALE England	\$6.50
LA FIN DU MONDE Canada	\$6.25
AMSTEL LIGHT The Netherlands	\$5.25
CORONA Mexico	\$5.25
CORONA LIGHT Mexico	\$5.25
HEINEKEN The Netherlands	\$5.25
HEINEKEN LIGHT The Netherlands	\$5.25
CHIMAY "PREMIÈRE" Belgium - 750 mL	\$18.00
LINDEMANS LAMBIC FRAMBOISE Belgium - 750 mL	\$19.00

DOMESTIC BEER

ABITA PURPLE HAZE	\$6.00
BLUE POINT TOASTED LAGER	\$6.25
DOGFISH HEAD 60 MIN. IPA	\$6.25
YUENGLING	\$4.75
SAMUEL ADAMS	\$5.75
BUDWEISER	\$4.50
BUD LIGHT	\$4.50
COORS LIGHT	\$4.50
MICHELOB ULTRA	\$4.50
MILLER LITE	\$4.50