

BAR MENU

COCKTAILS

Kiwi Mule – 15.00

Tequila, elderflower liqueur, kiwi, mint, lime, and ginger beer.

Hibiscus Spritz— 15.00

Vodka, house dragonfly lemonade, homemade hibiscus syrup, and sparkling Rosé.

Butterfly Pea Flower Martini – 15.00

Butterfly Pea Flower infused vodka, Butterfly Pea Flower concentrate, and Lemon.

Dragonfly Mimosa – 15.00

Orange & Mango juice with Prosecco

Dragonfly Bloody Mary – 15.00

Titos, and our house made bloody mary mix

BEER & MORE

Ghostfish Grapefruit, IPA— 7.00

Ghostfish Belgian White – 8.00

Ghostfish Pale Ale – 8.00

Green's Amber Ale— 8.00

Glutenberg Blonde— 8.00

Glutenberg IPA— 8.00

Glutenberg Stout— 9.00

NUTRL Cranberry Hard Seltzer— 7.00

Champlain Kingston Dry Cider— 7.00

Champlain Mac & Maple Cider— 7.00

Champlain Honeycrisp Cider— 7.00

WINE LIST

RED

Quilt, Threadcount Red California Blend	14.00
Josh Cellars, Craftsman's Collection Cabernet Sauvignon	9.00
Carol Shelton, Wild Thing Zinfandel, Old Vine Mendocino County	14.00
Decoy, Pinot Noir, Sonoma County	13.00

WHITE

Marco Felluga, Mongris Collio Pinot Grigio, Italy	10.00
Rodney Strong, Sauvignon Blanc, Sonoma County	9.00
MacRostie, Chardonnay, Carneros	16.00