

## DRAFT BEERS

<i>Campfire Amplifier, Milk Stout, Dogfish Head Brewery, Delaware, 6.5% ABV, 16oz</i>	\$8.00
<i>Fellin Brown, Brown Ale, Lone Eagle Brewing Co., New Jersey, 5.5%ABV, 16oz</i>	\$8.00
<i>Guinness, Irish Stout, Ireland, 4.3%ABV, 16oz</i>	\$7.00
<i>Rothaus Tannen Zäpfle, Pilsner, Germany, 5.1%ABV, 16oz</i>	\$8.00
<i>Stella Artois, Pale Lager, Belgium, 5.5%ABV, 16oz</i>	\$7.00
<i>Tripel, Belgium Tripel, Allagash Brewing Co., Maine, 9.0%ABV, 10oz</i>	\$7.00

## SPECIALTY BOTTLE BEERS

<i>La Chouffe, Belgian Strong Ale, Brasserie d'Achouffe, Belgium, 8.0%ABV, 11.2oz</i>	\$8.00
<i>Two Hearted IPA, American IPA, Bell's Brewery, Michigan, 7.0%ABV, 12oz</i>	\$7.00

## PLUCKY DRINKS & COCKTAILS

**"PLUCKY"** – *adj.- Having or showing bravery and spirit in trying circumstances. A couple of these will certainly keep your courage up. House Infused Orange Vodka, Cointreau, fresh lime & blood orange puree, with a dash of orange bitters. Up & cold, with lime.*  
\$13.00

**Spring Sparkler** - *Bright and refreshing to welcome to warmer weather. Chinola Passion Fruit Liqueur, St. Germain Elderflower Liqueur, a splash of lemon juice and some fresh mint are topped with chilled Prosecco.*  
\$13.50

**Elderflower Tee** - *Our take on a golfing favorite. Bulliet 10 year bourbon, St. Germain Elderflower Liqueur, lemonade & iced tea are served over ice with a mint garnish.* \$13.50

**The Calmest Monkey** - *Relax and unwind with this Monkey Shoulder Scotch, chamomile syrup, and orange flower bitter libation. Served on the rocks with an orange twist garnish.* \$13.50

**Negroni Rosa** - *A playful mix of local Sourland Vodka, St. George Bruto Americano Liqueur, Lillet Blanc, lemon juice, and burlesque bitters served up.*  
\$13.00

**Passione Poblano** - *Not your average margarita. Pueblo Viejo Tequila Blanco, Ancho Reyes Verde, Chinola Passion Fruit Liqueur, lime juice and a touch of simple are served on the rocks with a chipotle salted rim.* \$13.00

**Api Lavanda** - *An enticing blend of locally crafted Sourland Gin, Giffard Crème de Violette, lemon juice, and a lavender - honey syrup served up for your enjoyment.* \$13.00

## DESSERT COCKTAILS

**Piccola Fragola** - *Who doesn't love a chocolate covered strawberry? Sourland Vodka, Godiva Chocolate liqueur, Tuaca, and strawberry purée are served chilled in a snifter with freshly shaved chocolate.*  
\$13.00

**Coconut Caffè** - *Monkey Toasted Coconut Rum and Tuaca are served with coffee and a touch of coconut milk. Can be served hot or iced, garnished with fresh whipped cream and toasted coconut shavings.*  
\$13.00

*20% service charge will be added to parties of 6 or more*

**DON'T MISS OUT ON OUR GREAT RETAIL WINE OFFERINGS AVAILABLE AT [PLUCKYWINES.COM](http://PLUCKYWINES.COM)**