

SNACKS	
BREADED STUFFED JALAPEÑOS deep fried jalapeño peppers. house pimento cheese filling. southern dippin' drizzle.	10
PRETZEL & DIP warm salted bavarian pub pretzel. kale + artichoke dip. shaved parmesan.	12
FISH FRY seasoned + fried mahi mahi bites. lemon zest. house lemon tartar sauce.	14
WHIPPED FETA whipped feta. chili oil. crumbled pistachio. thyme. kalamata olives. olive oil. ciabatta crostini.	12
WINGS brined chicken wings served naked or deep-fried. oak hot honey drizzle. bleu cheese or ranch dressing.	14
HOT HONEY CAULIFLOWER seasoned + fried cauliflower. honey. sriracha + spice blend. white truffle oil.	10

FIXINS

TRI COLOR CARROTS 6	WAFFLE FRIES 6
GRILLED ASPARAGUS 6	FINGERLING MASH 7
HOUSE/CAESAR SALAD 6	CHEESE GRITS 5
SAUTEED BROCCOLINI 6	SWEET FRIES 7
SAUTEED KALE 5	TATER TOTS 6
MAC + CHEESE 10	GARLIC MASH 6

OAKGAINESVILLE.COM

15 SOUTHEAST 1ST AVE
GAINESVILLE, FL 32601
352.283.8646



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EVENING PLATES

FILET MIGNON* fire grilled angus filet mignon. rosemary demi. fried onions. garlic mash. grilled asparagus. add shrimp skewer \$7.	SWEET TEA SHORT RIB boneless angus short rib. onion + garlic. sweet tea demi. smashed fingerling potatoes. candied heirloom carrots.
34	34
SEAFOOD OF THE DAY GF fresh seafood. sun-dried tomato cream sauce. artichoke jasmine rice. veggie of the day.	CHICKEN + WAFFLE brined + fried chicken thighs. golden malted waffle. oak hot honey.
31	20
PENNE ALLA VODKA GF penne pasta. house made vodka sauce. heavy cream. parmesan cheese. fresh basil. + chicken breast \$5. sautéed shrimp \$7. filet tips \$10	COUNTRY PORK CHOP* breaded + fried pork chop. fehrenbacher sausage gravy. white cheesy grits. fried egg. green onion.
22	25
GRILLED RIBEYE* fire grilled angus boneless ribeye. gorgonzola crumble. grilled onion. balsamic reduction. garlic mash. choice of side. add shrimp skewer \$7.	SHRIMP+ GRITS GF sautéed jumbo shrimp. white cheesy grits. crumbled bacon. spices. heirloom tomato. green onion. roasted red peppers.
51	29

BURGERS & SUCH

GRILLED CHEESE + TOMATO SOUP 14



fire roasted tomato soup. smoked gouda +
white cheddar cheese. ciabatta bread.
add fried chicken \$3. grilled chicken \$5
bacon \$2. avocado \$1.5

CHICKEN SANDWICH 16

grilled chicken breast. pesto aioli. fresh
mozzarella. red tomato. bibb lettuce.
brioche bun. seasoned waffle fries.
gluten free bun \$2. sweet fries \$1

MAHI MAHITACOS 18

blackened mahi mahi. cotija cheese. lime +
onion + mango pico de gallo. fresh cilantro.

OAK SMASHBURGER* 18

angus beef. sharp cheddar cheese. grilled
onions. house pickle. special sauce. seasoned
waffle fries. brioche bun.
add bacon \$2. avocado \$1.5.
fried egg \$1. gluten free bun \$2.
sweet fries \$1. beyond burger \$2

SALADS	
CHOPPED CAESAR— chopped baby gem lettuce. shaved parmesan. seasoned croutons. house made caesar dressing.	14
QUINOA BOWL GF red + white quinoa. crumbled goat cheese. heirloom tomato. sweet potato + black bean mix. fresh avocado. kale. sunny-side egg. dijon vinaigrette.	15
PEAR + GORGONZOLA GF mixed greens. red onion. fresh pear. heirloom tomato. gorgonzola crumbles. candied pecans. dijon vinaigrette.	15
SOUTHWEST SALAD GF baby arugula. heirloom tomato. avocado. corn. cotija cheese. basil vinaigrette.	14
+ chicken breast \$5 + filet tips \$10 + sautéed shrimp \$7 + fried/grilled tofu \$4	

DESSERTS

FRIED OREOS 8 five deep fried oreos. vanilla bean ice cream. powdered sugar. chocolate sauce.
HOMEMADE BREAD PUDDING 10 house made bread pudding. vanilla bean ice cream. house bourbon-caramel sauce.
APPLE CRUMBLE 11 fresh apple filling. crumble topping. vanilla bean ice cream. powdered sugar.
ICE CREAM 5 two scoops vanilla bean ice cream.

*The consumption of raw or undercooked eggs, meat,
poultry, seafood, or shellfish may increase your
risk of food borne illness.

– Our house made caesar dressing contains raw egg.

THE BENEDICTS	
SMOKED SALMON BENNY north atlantic cold smoked salmon. capers. house hollandaise. buttermilk biscuits. micro greens. breakfast potatoes.	16
FRIED GREEN TOMATO BENNY  poached eggs. fried green tomatoes. pimento cheese. house hollandaise. buttermilk biscuits. breakfast potatoes.	13
NOT YOUR TRADITIONAL BENNY poached eggs. hickory smoked bacon. house hollandaise. buttermilk biscuits. breakfast potatoes.	14
BISCUITS	
HOT CHICKEN + BISCUITS fried chicken thigh. oak hot sauce. buttermilk biscuits. spicy pickles. *add side country gravy \$2	15
COUNTRY GRAVY  fehrenbacher sausage gravy. green onion. paprika. buttermilk biscuits. *add two eggs \$4	9
WAFFLES 	
BISCOFF WAFFLE sweet biscoff waffle. biscoff cookie butter topping. powdered sugar. homemade whipped cream.	13
PLAIN WAFFLE golden malted waffle. powdered sugar. homemade whipped cream. maple syrup. *add fresh berries \$3	6
FRIED BIRD + WAFFLE fried chicken thigh. golden malted waffle. fresh watermelon slices. powdered sugar. bourbon maple syrup.	15

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MORNIN' PLATES

BRUNCH TACOS

fehrenbacher breakfast sausage.
scrambled eggs. cheddar cheese. tater
tots. green onion. oak hot sauce.

*add avocado \$1.5

15

VEGETARIAN BOWL

breakfast potatoes. sweet potato + black bean
mix. avocado. asparagus. heirloom tomatoes.
scrambled eggs. green onion. oak hot honey.
sourdough toast.

add chicken breast \$5. sautéed shrimp \$7. tofu \$4

16

FRENCH TOAST

brioche french toast. blueberry compote.
fresh blueberries + strawberries. homemade
whipped cream. powdered sugar. maple syrup.

14

LUKE'S BAGEL + LOX

north atlantic cold smoked salmon. luke's
everything or plain bagel. blackened cream
cheese. capers. red tomatoes. red onions. dill.

17

OAK SMASHBURGER*

angus beef. sharp cheddar cheese.
grilled onions. house pickle. special
sauce. seasoned waffle fries.
brioche bun.

18

bacon \$2. sunny-side egg \$1.
gluten-free bun \$2. sweet fries \$1
beyond burger \$2

FARMER'S BREAKFAST

two eggs any style. breakfast potatoes.
fehrenbacher sausage or hickory
smoked bacon. buttermilk biscuit.

*add avocado \$1.5

16

MEDITERRANEAN OMELET

egg. feta cheese. kalamata olives. red
onions. heirloom tomatoes.
baby arugula.

*sub egg white \$2

add chicken breast \$5. sautéed shrimp \$7. tofu \$4

16

AVOCADO TOAST

sourdough toast. fresh avocado. whipped
feta. two poached eggs. micro greens.
southern dippin' sauce. *contains nuts

16

BREAKFAST RICE BOWL

jasmine rice. angus filet tips. scrambled
eggs. yellow onion. fresh cilantro.
avocado. spicy cilantro sauce.

22

BREAKFAST BURRITO

scrambled eggs. cheddar cheese. hickory
smoked bacon. tater tots. chipotle sauce.
salsa verde.

*add avocado \$1.5

16

SALADS	
CHOPPED CAESAR— chopped baby gem lettuce. shaved parmesan. seasoned croutons. house made caesar dressing.	14
PEAR + GORGONZOLA   mixed greens. red onion. fresh pear. heirloom tomato. gorgonzola crumbles. candied pecans. dijon vinaigrette.	15
SOUTHWEST SALAD   baby arugula. heirloom tomato. avocado. corn. cotija cheese. basil vinaigrette.	14
+ chicken breast \$5	
+ sautéed shrimp \$7	
+ marinated fried or grilled tofu \$4	
DESSERTS	
FRIED OREOS 8 deep fried oreos. vanilla bean ice cream. powdered sugar. chocolate sauce.	
HOMEMADE BREAD PUDDING 10 house made bread pudding. vanilla bean ice cream. house bourbon-caramel sauce.	
APPLE CRUMBLE 11 fresh apple filling. crumble topping. vanilla bean ice cream. powdered sugar.	
ICE CREAM 5 two scoops vanilla bean ice cream.	
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– Our house made caesar dressing contains raw egg.	



LUNCH MENU

SNACKS

WINGS 14
house brined chicken wings served
naked or deep-fried. oak hot honey
drizzle. bleu cheese or ranch dressing.

BREADED STUFFED JALAPEÑOS (VEG) 10
deep fried jalapeño peppers. house pimento
cheese stuffing. southern dippin' drizzle.

PRETZEL + DIP (VEG) 12
warm salted bavarian pub pretzel.
kale + artichoke dip. shaved parmesan.

HOT HONEY CAULIFLOWER (VEG) 10
seasoned + fried cauliflower. honey.
sriracha + spice blend. white truffle oil.

SALADS

PEAR + GORGONZOLA (VEG) 15
mixed greens. red onion. bosc pear. cherry
tomato. gorgonzola crumbles. candied pecans.
dijon vinaigrette.

CAESAR+ 14
chopped baby gem lettuce. shaved parmesan.
seasoned croutons. house made caesar dressing.

SOUTHWEST SALAD (VEG) 14
baby arugula. heirloom tomato. avocado. corn.
cotija cheese. basil vinaigrette.

QUINOA BOWL (VEG) 15
red + white quinoa. crumbled goat cheese.
heirloom tomatoes. sweet potato + black bean
mix. fresh avocado. kale. sunny side up egg.
dijon vinaigrette.

+ add grilled chicken breast \$5

+ add sautéed shrimp \$7

+ add grilled or fried tofu \$4

+ add filet tips \$10

+ Our house made caesar dressing contains raw egg.

BURGERS & SUCH

OAK SMASHBURGER 18
angus beef. sharp cheddar cheese. grilled
onions. house pickle. special sauce. seasoned
waffle fries. brioche bun.

bacon \$2. sunny-side egg \$1. avocado \$1.5
gluten-free bun \$2.
sweet fries \$1. beyond burger \$2

GRILLED CHEESE + TOMATO SOUP (VEG) 14
fire roasted tomato soup. smoked gouda + white
cheddar cheese. ciabatta bread.
+ fried chix \$3. grilled chix +5. bacon + 2. avocado \$1.5

CHICKEN SANDWICH 16
grilled chicken breast. pesto aioli. fresh
mozzarella. red tomato. bibb lettuce. brioche
bun. seasoned waffle fries.

B.L.T.P. 15
thick cut hickory bacon. bibb lettuce. fried
green tomatoes. pimento cheese. balsamic glaze.
sourdough bread. seasoned waffle fries.

MAHI MAHI TACOS 18
blackened mahi mahi. cotija cheese. lime + onion
+ mango pico de gallo. fresh cilantro.

BLACKENED REDFISH PO-BOY 20
pan cooked or fried blackened redfish. diced
tomatoes. shredded lettuce. pickle chips.
cheddar. southern dippin'. hoagie roll. fries.

TOFU BURGER (VEG) 15
seasoned + fried tofu. roasted red peppers.
melted smoked gouda cheese. pesto. LTO. brioche
bun. seasoned waffle fries.

DESSERTS

FRIED OREOS 8
five deep fried oreos. vanilla bean ice cream.
powdered sugar. chocolate drizzle.

HOMEMADE BREAD PUDDING 10
house made bread pudding. vanilla bean ice
cream. house bourbon-caramel sauce.

APPLE CRUMBLE 11
fresh apple filling. crumble topping. vanilla
bean ice cream. powdered sugar.

*Consuming **raw or undercooked** meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness.



LUNCH MENU

BOTTLE/CAN BEER

Kona Big Wave Golden Ale	6
Sierra Nevada Pale Ale	7
Sam Adams Boston Lager	7
First Mag Wakulla Hefeweizen	6
Narragansett American Lager (16 oz)	6
Guinness Draught (16 oz)	8
Original Sin Black Widow Cider	8
Unseen Creatures Kölsch	7
Walking Tree Babycakes Stout	8
Bells Two Hearted IPA (16 oz)	9
Cypress & Grove Well & Good IPA	6
Cigar City Maduro Brown Ale	5.5
Dogfish Head Seaquench Sour	6.5
Left Hand Milk Stout	7
Strawberry Orange Blonde Ale	6
Toppling Pseudo Sue Pale Ale	7
Founders All Day IPA	6
Stella Artois	7
First Magnitude Wakulla Hefe	6
Dry Wrought "Milled" Cider (GF)	6.5
Six Point Bengali IPA	7
Long Drink Flavors	7
Terrapin Luau Krunkles IPA	6.5
Unseen Creatures Red Ale	7
Heineken 0.0 N/A Beer	6.5

RED WINE GLS/BTL

Impero Cab Sauv/Merlot	5
Ferro 13 Nerd Nero D'Avola	10/38
Don Genero Cabernet Sauvignon	8/30
Romulo Malbec	7/28
Latitude 38 Pinot Noir Reserve	10/38
Annabella Cabernet	46 BTL
Primrose Trail Pinot Noir	44 BTL

WHITE WINE + CHAMPAGNE

Albertoni Chard/Pinot Grigio	5
Terra Rosato Still Rosé	7/28
Ponga Sauvignon Blanc	9/36
Villa Marin Chardonnay	7/28
Villa Marin Pinot Grigio	7/28
Echo Bay Sauvignon Blanc	10/38
Parolvin Prosecco (187 mL)	9
House Sparkling Brut/Rosé	5/30
Moët & Chandon Imperial	110 BTL

SOUTHERN COCKTAILS

WHITE LOTUS 14

elleven vodka. st germain elderflower
liqueur. coconut milk. pineapple juice.
fresh lime juice. rosemary simple syrup.

DUCHESS OF EARL 14

engine gin. rockkeys botanical liqueur. earl
grey simple syrup. fresh lemon juice. fever
tree sicilian lemonade. lavender tincture.

STRAWBERRY MOON 15

awayuki strawberry gin. JF hayden lychee
liqueur. rockkeys botanical liqueur. ginger
simple syrup. fresh lime juice. sprite + soda
water.

HONEYDEW ME 15

cazadores blanco tequila. honeydew juice.
amontillado sherry. agave syrup. fresh
lemon juice. jalapeño. fresh mint.

PRICKLY PEARADOX 14

palante silver mexican rum. golden
falernum spice liqueur. prickly pear syrup.
fresh lime juice. coca cola topper. fresh
mint.

FIRE & FLOWERS 15

arette reposado tequila. ilegal mezcal.
ginger liqueur. hibiscus passion fruit
syrup. rosemary simple syrup. fresh lemon
juice.

SOUTHERN SOUR 15

evan williams bourbon. disaronno amaretto
liqueur. campari liqueur. simple syrup. egg
white. angostura bitters. fresh lemon juice.

SMOKED PECAN OLD FASHIONED 15

pecan infused buffalo trace. 4-spice pecan
simple syrup. chocolate bitters. smoked
glass.

WHISKEY + BOURBON

Bulleit Bourbon	8	Tullamore Dew	7
Bulleit Rye	8	Whistlepig Rye	13
Bulleit 10 Year	10	Jack Daniel's	8
Woodford Reserve/Rye	10	Milam & Greene Triple Cask	10
Powers	10	Old St. Pete	10
Milam & Greene Single Barrel	11	Rebel Yell Cask Strength	10
Maker's 46	11	Maker's Mark	10
Knob Creek	9	High West Double Rye	8.5
Buffalo Trace	10	Michter's Straight Rye	9
Gentleman Jack	10	Garrison Brothers	15
Jameson Irish Whiskey	9	Four Roses Single Barrel	10
Willet Rye	12	Four Roses Small Batch	9
Templeton Rye	7	Woodinville Straight Rye	10
Basil Hayden's	11	Calumet Farms	9
Wyoming Whiskey	10	Angel's Envy	12
Crown Royal/Apple	9	Milam & Greene Rye	10

CRAFT BEER WALL

Want to pour your own craft beers from our tap wall? All you need to do is purchase a Brew Card from your server or bartender. Our draft wall will always have delicious seasonal beers available. All brands are priced on a per ounce basis.

Taste a little, or pour a pint. The choice is yours.

Don't want to purchase a card? No problem at all. Our friendly staff will pour any of our beers for you so you can relax and enjoy the overall experience.

BRUNCH COCKTAILS

OAK BLOODY MARY svedka vodka. zing zang mix. liquid smoke. olive juice. kennesaw fresh lime + lemon juice. pepper. hot sauce. chili-lime salt rim. *available with charleston veggie mix	10
HOUSE MIMOSA house sparkling wine. natalie's fresh OJ.	6
SPELLBINDING SPRITZ aperol apéritif. sparkling wine. natalie's fresh lemon juice. butterfly pea tea syrup.	8
FALL SANGRIA hiram walker apricot brandy. gran gala orange liqueur. pear syrup. natalie's fresh OJ. impero merlot.	8
TWENTY-TWO patrón reposado tequila. JF hayden's lychee liqueur. lychee syrup. natalie's fresh lime juice. rosé wine. saline.	10
ESPRESSO MARTINI grey goose vodka. mister black coffee liqueur. espresso. cold brew. liquid cane syrup.	12
CARAJILLOS OLDER BROTHER patrón reposado tequila. licor 43. espresso.	13
DON'T MIND IF I DEW veridoshé ginesis zero-proof gin. honeydew juice. ginger simple syrup. saline. tonic water. fresh lime juice.	11
WHEN IN SICILY veridoshé ginesis zero-proof gin. earl grey simple syrup. saline. cardamom. fresh lemon juice.	11

Bottomless Mimosas \$19.95

LA Colombe Cold Brew Coffee Can \$5

Espresso \$3

Saratoga Sparkling Water \$4

Evian Still Water \$4

CRAFT BEER + CIDER

Kona Big Wave Golden Ale 4.4%	6	Left Hand Milk Stout 6.0%	7
Sierra Nevada Pale 5.6%	7	Terrapin Luau Krunkles IPA	6.5
Sam Adams Boston Lager 4.9%	7	Toppling Goliath Pseudo Sue Pale Ale 5.8%	7
First Magnitude Wakulla Hefeweizen 5.4%	6	Unseen Creatures "Time Moves Slow" Kölsch 5.4%	7
Narragansett American Lager 5.0% (16 oz. can)	6	Founders All Day IPA 4.7%	6
Guinness Draught 16 oz. 4.2%	8	Long Drink Flavors 5.5%	7
Original Sin Black Widow Cider 6%	8	Dry Wrought Seasonal Mulled Cider 5.5%	7
Bells Two Hearted IPA 7.0% (16 oz. can)	9	Six Point Bengali IPA 6.6%	7
Cypress & Grove Well & Good IPA 6.9%	6	Strawberry Orange Mimosa Blonde Ale 5%	6
Cigar City Maduro Brown Ale 5.5%	5.5	Unseen Creatures "Suits & Skills" Red Ale 5.2%	7
Heineken 0.0 NA 0%	6.5	Stella Artois 5.2%	7
Dogfish Head Seaquench Sour 4.9%	6.5	Walking Tree Babycakes Stout 5.1%	8

WINE & CHAMPAGNE

REDS	BTG	BTB
Impero House Cabernet Sauvignon	5	----
Impero House Merlot	5	----
Ferro 13 Nerd Nero D'Avola	10	38
Don Genaro Cabernet Sauvignon	8	30
Romulo Malbec	7	28
Latitude 38 Pinot Noir Reserve	10	38
Annabella Cabernet Sauvignon	----	46
Primrose Trail Pinot Noir Reserve	----	44
WHITES	BTG	BTB
Albertoni Chardonnay / Pinot Grigio	5	----
Terra Rosato Still Rosé	7	28
Villa Marin Chardonnay	7	28
Ponga Sauvignon Blanc	9	36
Villa Marin Pinot Grigio	7	28
Echo Bay Sauvignon Blanc	10	38
Parolvini Prosecco (187 mL)	10	----
House Sparkling Brut/Rosé	5	30
Moët & Chandon Imperial	----	110

WHISKEY + BOURBON

Bulleit Bourbon	8	Tullamore Dew	7
Bulleit Rye	8	Whistlepig Rye	13
Bulleit 10 Year	10	Jack Daniel's	8
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WHITE LOTUS elleven vodka. st germain elderflower liqueur. coconut milk. pineapple juice. fresh lime juice. rosemary simple syrup.	14
DUCHESS OF EARL engine gin. rockeys botanical liqueur. earl grey simple syrup. fresh lemon juice. fever tree sicilian lemonade. lavender tincture.	14
STRAWBERRY MOON awayuki strawberry gin. JF hayden lychee liqueur. rockeys botanical liqueur. ginger simple syrup. fresh lime juice. sprite + soda water.	15
HONEYDEW ME cazadores blanco tequila. honeydew juice. amontillado sherry. agave syrup. fresh lemon juice. jalapeño. fresh mint.	15
PRICKLY PEARADOX pa'lante silver mexican rum. golden falernum spice liqueur. prickly pear syrup. fresh lime juice. coca cola topper. fresh mint.	14
FIRE & FLOWERS arette reposado tequila. ilegal mezcal. ginger liqueur. hibiscus passion fruit syrup. rosemary simple syrup. fresh lemon juice.	15
SOUTHERN SOUR evan williams bourbon. disaronno amaretto liqueur. campari liqueur. simple syrup. egg white. angostura bitters. fresh lemon juice.	15
SMOKED PECAN OLD FASHIONED pecan infused buffalo trace bourbon. turbinado 4-spice pecan simple syrup. chocolate bitters. smoked glass.	15
DON'T MIND IF I DEW veridoshé ginesis zero-proof gin. honeydew juice. ginger simple syrup. saline. tonic water. fresh lime juice.	11
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