Drafts

Southern Tier Brewing Co. NU Haze Smooth IPA IPA - ABV 6.0%

Sweet Water Brewing Co. Hazy IPA- ABV 6.2%

Anderson Valley Brewing Summer Solstice Ale -ABV 5.0%

Tröegs Brewing Co. Joyous IPA – ABV 6.5%

Tröegs Brewing. Nugget Nectar Imperial Amber Ale – ABV 7.5%

Murphy's Irish Stout– ABV 4.0%

Blanc de Blanc – Sparkling White – Bella Terra

Cote du Rhone- Red- Demazet Vignobles

$10 Beer Flights Available: Choice of 4 Draft Samples

Growler Fills or Purchases Available

Cans and Bottles

Cigar City Space Pope IPA

Tröegs Brewing Blizzard of Hops (Winter IPA)

Bells Brewing Hop Slam Ale 2x IPA

Cigar City Brewing Fancy Paper Hazy IPA

Lagunitas Super Cluster Citra-Hopped IPA

Flying Fish Hazy Bones IPA

Bella Terra Hard Rosé Cider

JK's Scrumpy Original Hard Cider

Orderville Brewing Modern Times (Hazy IPA 16 oz)

(Continued)

Anderson Valley Brewing Summer Solstice

Ellicottville Brewing Ski Bum Seasonal Auburn Crisp & Hoppy

Lancaster Brewing Milk Stout

Rodenbach Classic Belgian Sour Ale (16 oz Can)

Anderson Valley Brewing Winter Solstice Ale

Yards Brewing Co. Philthy Unfiltered (Hazy IPA)

Coors Golden Banquet Beer

Labatt Blue (16 oz Can)

Yuengling Lager (16 oz Can)

Miller Lite (16 oz Can)

Sun Dawg Drink Menu

Spicy Paloma $8

Sauza Silver Tequila, House-Made Jalapeno Syrup, Fresh Lime and Fresh Squeezed Grapefruit Juice

Rum Old Fashioned $12

Muddled Orange and Dark Cherries in an Amaro Rinsed Glass With an Artisanal Cube Topped With Chilled 20th Anniversary Plantation Rum and a Dash of Coffee Bitters

Hi-C Cocktail $8

A refreshing Immunity-Boosting blend of Crooked Creek Vodka and our Fresh Cold Pressed Juice; Orange, Apple, Carrot, Grapefruit and Ginger

Quarantine Smash $9

Maker's Mark, Blood Orange Liqueur, Sweet Vermouth, Bitters, Muddled Orange & Dark Cherries, Splash Club Soda

Thai Me Up Tea $6

Somrus Chai Cream Liqueur Mixed With Fresh Brewed Thai Iced Tea and Topped With Cinnamon Sugar

Looking for something off of a previous cocktail list? Ask your server! We may be able to accommodate you!

Ask your server about our daily feature cocktails!

Enjoy $1 off your favorite libations during Happy Hour from 4:00-6:00 Wed. thru Sat.!

Chocolate Covered Strawberry Martini $12

House-Infused Strawberry Vodka, Godiva Chocolate Liqueur, Strawberry Puree and Cream

Pain Killer $8

Cruzan Coconut Rum, Dark Rum, Coco Lopez, Pineapple and Orange Juice, Topped with Fresh Ground Nutmeg

Crooked Flower Spritzer $7

Crooked Creek Gin & Elderflower Liqueur Chilled and Topped with Bella Terra's Blanc de Blanc Sparkling White Wine

Margarita

Traditional 12 oz. $6.50 or 16 oz. $8.50
Make it Spicy with a Fresh Jalapeno Cube $1
Sub Our House Infused Pepper Tequila For Extra HEAT! $1

The "No Judgement" Zone!
~Perfect anytime~

Wake me up, Jameson! $8

Cold Brew, Jameson's and Bailey's shaken and Topped with Whipped Cream

Mojito $6

Bloody Mary 12 oz. $5 or 16 oz. $7

Mimosa $5

Dark N Stormy or Moscow Mule $7

Espresso Martini $9

Stoli Vanilla Vodka, Crème de Cacao, Kahlua and Fresh Brewed Espresso with a Dark Chocolate and Sugar Rim

Wine

Wine – By The Glass - $6

By The Bottle - $25

Red Wines

Howling Cellars Pinot Noir (Monterey, California, USA)

Heavyweight Cabernet Sauvignon (Lodi, California, USA)

Papi Red Blend Demi Sec (Central Valley, Chile, SA)

Cotes-du-Rhone (S. Rhone Valley, France) – On Tap

Rose Wine

Bella Terra Rose (Hunker, Pennsylvania, USA)

White Wines

Gen 5 Chardonnay (Lodi, California, USA)

Conti Pinot Grigio delle Venezie IGT (Friuli, Italy, EU)

Bridgeview Blue Moon Riesling (Oregon, USA)

Bella Terra Blanc de Blanc (Hunker, PA) – On Tap