

Drafts

Tröegs Passionfruit Guava Tart Ale- ABV 4.5%

Shipyard Smashed Pumpkin Pale- ABV 9.0%

Yards Philadelphia Pale Ale- ABV 4.6%

Southern Tier Lake Shore Fog Hazy IPA- ABV 6.5%

All Saints San Juan Diego Baja Red- Mexican Dark Lager- ABV
4.3%

Ellicottville Pumpkinville Latte- Pumpkin and Coffee Blonde Ale- ABV
6.5%

La Vita – Sparkling White – La Vita

Cote du Rhone- Red- Demazet Vignobles

Cans and Bottles

Fat Head's Spooky Tooth (Pumpkin)

Four Seasons Norwegian Lights Hazy IPA (16 oz)

Four Seasons Broken Sprocket (16 oz)

Helltown Brewing Buffy IPA

North Country Late Night Pumpkin Ale (16 oz)

Tröegs Lucky Holler (Hazy IPA)

Jacks Hard Cider (Traditional Cider)

Flying Fish Hazy Bones (Hazy IPA)

Cigar City Benwood (DBL IPA 16 oz)

Flying Fish Pale Ale (16 oz)

Continued

New Belgium Voodoo Ranger Atomic Pumpkin
Yards Brewing Co. Philthy Unfiltered Hazy IPA
Ellicottville Foggy Unfiltered IPA (16 oz)
Victory Sour Monkey (Sour Ale)
IC Light Mango
East End Brewing Co. Monkey Boy (Hefeweizen)
Bella Terra Hard Cider
Left Hand Nitro Milk Stout
Burley Oaks Bilsner (American Pilsner)
Dogfish Head Slightly Mighty (Light IPA)
Glutenberg Red Ale (Gluten Free Beer)
Glutenberg IPA (Gluten Free IPA Beer)
Yuengling Lager (16 oz Can)
Miller Lite

Sun Dawg Drink Menu

Quarantine Smash \$9 GF

Maker's Mark, Blood orange Liqueur, Sweet Vermouth, bitters, muddled orange and cherries, splash club soda

Rum Old Fashioned \$12

Muddled orange and dark cherries in a glass rinsed with Vecchio Amaro del Capo and a large ice cube topped with chilled 20 Year Old Plantation Rum

Devil's Night \$7

Fresh brewed hibiscus tea with cinnamon whiskey over ice

Rocket Man \$8

Muddled arugula with agave, fresh lime and Bombay Sapphire Gin

The Heat of Passion \$9

Altos tequila house infused with Ancho & charred Poblano & Jalapeno peppers, fresh lime, passion fruit puree and triple sec

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!

Pumpkin Pie Martini \$9

Stoli Vanilla Vodka, spiced pumpkin puree, half n half, graham cracker rim and whipped cream

Pain Killer \$7

Cruzan Coconut Rum, dark rum, Coco Lopez, pineapple and orange juice, topped with fresh ground nutmeg

Pear & Sage Cocktail \$8

Pureed pear, muddled sage, simple syrup and vodka topped with club soda

Margarita

Traditional 12 oz. \$6.50 or 16 oz. \$8.50, make it spicy with a fresh jalapeno cube for \$1

Golden Cider Margarita \$8

Altos Reposado Tequila, Cointreau, apple cider and fresh lime with a cinnamon sugar rim

Wake me up, Jameson! \$8

Cold Brew, Jameson's and Bailey's shaken and topped with whipped cream

Sun Dawg After Dark (Espresso Martini) \$9

Stoli Vanilla Vodka, Crème de Cacao, Kahlua and fresh brewed espresso with a dark chocolate and sugar rim

Mojito \$6

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

Mimosa \$5

Dark N Stormy or Moscow Mule \$7

DELICIOUS WITH BRUNCH!

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)

La Vita Prosecco (Veneto, Italy) – On Tap