

Drafts

Bells Brewing Co. Double Cream Stout- ABV 6.1%
Tröegs Brewing Co. Mad Elf Belgian Strong Dark Ale ABV 11.0 %
Sierra Nevada Celebration Fresh Hop IPA- ABV 6.8%
Helittown Brewing Co. Mischievous Brown Ale- ABV 5.4%
Levity Brewing Co. It's Hoplicated American IPA- ABV 7.0%
Victory Brewing Co. Merry Monkey Belgian-Style Ale- ABV 10.0%
Blanc de Blanc – Sparkling White – Bella Terra
Cote du Rhone- Red- Demazet Vignobles

Cans and Bottles

North Country Brewing Late Night Pumpkin Ale (16 oz)
Tröegs Blizzard of Hops (Winter IPA)
Ellicottville Ski Bum Seasonal Auburn Crisp & Hoppy
Anderson Valley Winter Solstice Ale
Bella Terra Hard Rosé Cider
JK's Scrumpy Original Hard Cider
Sloop Brewing Juice Bomb (New England IPA)
Orderville Brewing Modern Times (Hazy IPA 16 oz)
Flying Fish Brewing Co. Pale Ale (16 oz)
Allagash White Belgian-Style Wheat Beer

Continued

Yards Brewing Co. Philthy Unfiltered (Hazy IPA)
Ellicottville Brewing Co. Foggy Unfiltered IPA (16 oz)
Left Hand Brewing Nitro Milk Stout
Dogfish Head Brewers Slightly Mighty (Light IPA)
Coors Golden Banquet Beer
Yuengling Lager (16 oz Can)
Miller Lite (16 oz Can)

Sun Dawg Drink Menu

Cranberry Sauced \$9 GF

Tito's Vodka with Hibiscus Tea & House Made Cranberry Orange Puree

Rum Date \$8

Cruzan Black Strap Rum, Plum Liqueur, Date Syrup & Dark Cherry Juice

Merry Maker's Mule \$8

Cruzan Light Rum, Falernum Liqueur, Fresh Lime & Ginger Beer

Quarantine Smash \$9

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

The Heat of Passion \$9

Altos Tequila House Infused with Ancho & Charred Poblano & Jalapeno Peppers, Fresh Lime, Passion Fruit Puree and Triple Sec

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

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!

Snowflake Martini \$11

Stoli Vanilla Vodka, Godiva White Chocolate Liqueur & Cream

Pain Killer \$7

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

Pear Vanilla Fizz \$8

Tito's Vodka & Our House Made Pear Vanilla Syrup Topped with Club Soda

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



DELICIOUS WITH BRUNCH!

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

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