



Sapphire Creek Seasonal Cocktails

Blueberry Basil Smash

Tito's Handmade Vodka, SCW Moscato, St. Germaine, fresh lemon, blueberry basil syrup

Wine Bar Bramble

Hendrick's Gin, Cointreau, Crème de Cassis, fresh lemon, simple syrup

Pineapple Hemingway

Captain Morgan White Rum, Luxardo, fresh lime and pink pineapple, simple syrup

Hibiscus Margarita

Hornitos Plata, hibiscus simple, fresh lemon and lime, black pepper

Barrel Aged Sour

Bulleit Bourbon, fresh lemon, SCW Select Pinot Noir syrup

Raspberry Flip

Captain Morgan White Rum, SCW Sparkling Rose, pomegranate molasses, fresh lime, raspberry syrup

New Fashioned

Four Roses Single Barrel, Angostura and Orange Bitters, luxardo cherry, orange

Red Sangria

SCW Pinot Noir, Crème de Cassis, Sailor Jerry Rum, simple syrup, fresh lemon, soda

Draft Beers

Einstok Icelandic White Ale (5.2% ABV)

Miller Lite (4.2% ABV)

The Brew Kettle White Rajah (6.8 % ABV)

Market Garden Brewery Prosperity Wheat (6.0% ABV)

Bottle Beers

Victory Golden Monkey (9.5% ABV) Belgian Style triple with notes of orange and spice

Pabst Blue Ribbon (4.74% ABV) American Premium Lager

Magis Cider (6.0% ABV) Locally Sourced apples; crisp, clean, semi-dry

White Claw Seltzer (5.0% ABV) Black Cherry, Lime, and Mango

Three Floyd's Zombie Dust (6.5% ABV) Medium bodied single hop pale ale

Jackie O's Who Cooks For You (5.5% ABV) Double dry hopped hazy pale ale

Brooklyn Lager (5.2% ABV) Amber Lager with grapefruit and smooth toasty caramel notes

Before placing your order, please inform your server if a person in your party has an allergy.

Freshly squeezed juice is unpasteurized