

Sapphire Creek Seasonal Cocktails

Blueberry Basil Smash

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

In The Pines

Tanqueray Gin, Amaro Nonino, port wine, fresh lemon, pomegranate juice, maple syrup

An Inconvenient Truth

Beefeater Gin, Amaro Nonino, aleppo paste, fresh lime, raspberry simple

Hibiscus Margarita

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

Barrel Aged Sour

Bulleit Bourbon, fresh lemon, SCW Select Pinot Noir syrup

Fat Beets

Fat Washed Maker's Mark Bourbon, Yellow Chartreuse, beet simple, honey

New Fashioned

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

Queen's Ransom

Hendrick's Gin, St. Germain, Luxardo, fresh lemon and cucumber, simple syrup

Draft Beers

Naragansett Summer Shandy (4.7% 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

Naragansett Lager (5.0% ABV) Heritage American 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