



## BAR BITES

### THE CLASSICS

#### Pretzel Bites \$ 11

Savory : Blonde Ale Mustard & Beer Cheese  
OR  
Sweet: Cinnamon Sugar with Caramel

#### Chips & Salsa {GF} \$ 6

Locally Made Chips, House-made Salsa  
Add Ons: \$3  
Guacamole, Queso or Vegan Queso

#### Nachos {GF} sm \$ 8 | lg \$13

Cheddar-Jack, Pico de Gallo, Black Olives,  
Jalapeno, Chipotle Sour Cream, Guacamole  
Sub Vegan Queso: \$2  
Add Vegan Chorizo \$3  
Add Chicken \$4  
Add Pulled Pork \$5

#### Cheese Quesadilla \$ 9

Cheddar Jack, Side of Pico de Gallo &  
Sour Cream  
Add Peppers & Onions \$1  
Add Vegan Chorizo \$3  
Add Chicken \$4  
Add Pulled Pork \$5

#### Baked Chicken Wings {GF} \$13

Dry Rubbed OR Tossed in: Teriyaki, Buffalo,  
BBQ, Jerk BBQ  
Dipping Sauce: Blue Cheese OR Ranch

#### Cheeseburger Sliders {3} \$13.5

Cheddar Cheese, Mixed Greens, "Special Sauce",  
Pickles  
Add Bacon: \$1

### SEASONAL APPS

#### Street Corn Dip {GF} \$11.5

Made in House, Served with Tortilla Chips

#### Meatball Flatbread \$ 12

Marinara Pesto Sauce, Mozzarella, Arugula

#### Cauliflower Spring Rolls {V} \$ 11

Korean BBQ sauce, Shaved Vegetables

#### Shaved Steak Empanadas {3} \$14

Peppers, Onions, Garlic Peppercorn Aioli

#### Pulled Pork Sliders {3} \$ 13

Jerk BBQ sauce, Vinegar Coleslaw

#### Chicken Sliders {3} \$ 12

Pulled Chicken, Buffalo Sauce, Vinegar  
Coleslaw

#### Sweet Potato Skins {GF} \$12.5

Cheddar Jack, Bacon, Scallions, Maple Aioli

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AT



## DRINKS

### CLASSIC COCKTAILS

**Old Fashioned** \$ 13

Litchfield Bourbon, Angostura Bitters, Luxardo Cherry, Orange, Simple Syrup

**Manhattan** \$ 13

Litchfield Bourbon, Sweet Vermouth, Angostura Bitters, Luxardo Cherry

**Espresso Martini** \$ 11

Vanilla Vodka, Fresh Espresso, Kahlua  
Add Regular or Dairy Free Baileys \$1.50

**Red Sangria** \$ 9

14 Hands Merlot, Pear & Pomegranate Juice, Blood Orange Liqueur, Lemon, Simple, Seltzer

**White Sangria** \$ 9

Sassi Pinot Grigio, Apple Brandy, Apple Cider, Pear Juice, Lemon, Simple, Seltzer

### WINE

**Brignole Cabernet Sauvignon** \$ 9

**14 Hands Merlot** \$ 8

**Brignole Cayuga White** \$ 9

**Sassi Pinot Grigio** \$ 8

**Zonin Prosecco** \$ 8

**Brignole White Zinfandel** \$ 9

### SEASONAL COCKTAILS

**Pumpkin King** \$ 13

Litchfield Bourbon, Pumpkin Puree, Chai Tea

**Harvest Moon** \$ 12

Captain Morgan Rum, Fruitful Blood Orange, Pomegranate Juice, Lime, Simple, Seltzer

**Golden Sage** \$ 11

Tanqueray Gin, Sage Simple, Lime, Pear Juice, Elderflower, Topped with Seltzer

**Bewitched** \$ 12

Reposado Tequila, Apple Cider, Cranberry Juice, Triple Sec, Lime, Agave

**Mystic Maple** \$ 13

Vanilla Vodka, Kahlua, Maple Syrup, Half & half or Oat Milk, Cinnamon

### MOCKTAILS

**In the Orchard** \$ 5

Apple Cider, Seltzer

**Autumn Spritz** \$ 5

Grapefruit, Sage Simple, Lime, Seltzer

**Pumpkin Spice Chai** \$ 5

Pumpkin Puree, Chai Tea, Cinnamon Sugar  
Add Shot of Espresso \$1.50