

## DRAUGHT BEER

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Opus Lager / 7

Stella Artois / 8

Blue Moon / 8

Modelo Negro / 8

Peroni Nastro Azzuro / 8

Brooklyn Lager / 8

Modelo Especial / 8

Captain Lawrence IPA / 8

## BOTTLED BEER

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Budweiser Lager / 7

Coors Light / 7

Becks NA / 7

White Claw (Mango, Black Cherry) / 7

Heineken / 8

Corona / 8

Chimay Rouge (750ml.) / 32

# COCKTAILS

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## **Opus Cosmo**

House Made Pineapple Fusion Vodka,  
Triple Sec, Fresh Lime Juice, Cranberry

## **That's Amore**

Figenza Fig Infused Vodka, Homemade Lemonade,  
Fresh Blueberries

## **Hello Beautiful!!! (Draft Cocktail)**

Don Julio Blanco Tequila, Ancho Reyes Verde Chile Poblano  
Liqueur, Stirrings Triple Sec, Fresh Jalapeno, Fresh Lime

## **Gold Coast Standard**

Pikesville Rye, Carpano Antica,  
Reagans Orange Bitters, Luxardo Cherry

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## **Shoreham Sour (Draft Cocktail)**

WhistlePig Piggyback 6Yr Rye, Housemade Lemonade, Local  
Honey, Duckwalk Vineyards Blueberry Port

## **Isn't She Lovely (Draft Cocktail)**

Grey Goose Vodka, St. Germain, Elderflower Liqueur,  
Fresh Lemon, Prosecco

## **Opus Old Fashioned**

Elijah Craig Small Batch Bourbon, Demerara Sugar,  
Orange Peel, Luxardo Cherry, Angostura Bitter

## **Crisp Cucumber (Draft Cocktail)**

Crop Organic Cucumber Vodka, St. Germain Elderflower Liqueur,  
Fresh Pineapple Juice

## **The Golden Dram (Draft Cocktail)**

Aberfeldy 12Yr Single Malt Scotch, Averna Amaro,  
Local Honey, Homemade Chocolate Bitters

## **Barrel Aged Margarita (Draft Cocktail)**

Patron Silver Tequila, Pierre Ferrand Dry Curacao,  
Raw Sugar, Fresh Lime, Aged in Whiskey Barrels for 45 Days

## **Gold Coast Martini (Draft Cocktail)**

Ketel One Botanicals Grapefruit & Rose,  
Strawberry Infused Aperol, Homemade Limoncello,  
Local Honey, Fresh Lemon, Touch of Prosecco

## **Nitro Espresso Martini (Draft Cocktail)**

Vanilla Bean Infused Grey Goose Vodka,  
Frangelico, Espresso, Chocolate Bitters

## CORDIALS

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### 15

Averna	Godiva
Amaro	Grand Marnier
Amaretto	Kahlua
B & B	Limoncello
Bailey's	Lillet
Campari	Marie Brizzard
Chambord	Sambuca Romana
Drambuie	Sambuca Romana Black
Frangelico	Southern Comfort
	Tia Maria

## PORTS

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- 10 Year Tawny Port, Fonseca / **16**
- 20 Year Tawny Port, Fonseca / **22**
- 40 Year Tawny Port, Taylor Fladgate / **44**
- Late Bottled Vintage Port, Taylor Fladgate, 2012 / **12**

## GRAPPA

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- Antinori Grappa Tignanello / **15**
- Jacopo Poli Mielle/Honey / **13**

## DESSERT WINES

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- Badia a Coltibuono, Vin Santo del Chianti Classico,  
Tuscany, Italy 2009 / **18**
- Muscat de Alexendria, Donnafugata, "Ben Rye"  
Sicily, Italy, 2014 / **15**
- Icewine of Niagra, Ontario, Inniskillin,  
Viadal Niagra Pearl, 2014 / **27**
- Napa County Late Harvest, Dolce, by Far Niente,  
Napa Valley, 2008 / **29**
- Sherry, PX, Lustau, Jerez, Spain / **17**

## DESSERTS

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### **NITRO ESPRESSO MARTINI (DRAFT COCKTAIL)**

vanilla bean infused grey goose vodka, frangelico,  
espresso, chocolate bitters

### **NEW YORK CHEESECAKE / 13**

white chocolate, huckleberry sauce, gluten free crumb

### **APPLE CROSTADA / 12**

candied pecan, bourbon caramel,  
vanilla bean ice cream, warm pastry

### **CHOCOLATE PASSION / 15**

chocolate cake, passionfruit,  
textures of hazelnut, dark chocolate ganache

### **CRÈME BRULEE / 14**

butterscotch, banana, crispy banana

### **KEY LIME PIE / 14**

toasted meringue, pastry shell, raspberry, kiwi

### **ASSORTED HAAGEN-DAZ ICE CREAM / 9**

### **SEASONAL FRUIT & BERRIES / 15**

whipped cream

## BEVERAGES

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### **ORGANIC FRENCH PRESSED COFFEE / 4**

### **SELECTION OF FINE HERBAL TEA / 4**

### **ESPRESSO / 4**

### **CAPPUCCINO / 5**