



Beer & Wine



Cocktail Menu

DRAFT

- Miller Lite 3.75
- Yuengling 3.75
- Sam Adams Seasonal 5.75

Ask about our rotating drafts!

BOTTLES

- Blue Moon 4.5
- Bud Light 3.25
- Budweiser 3.25
- Coors Light 3.25
- Corona 4.75
- Corona Light 4.75
- Guinness 6.50
- Landshark 3.75
- Michelob Ultra 4
- Miller Lite 3.25
- Stella Artois 4.50
- Truly 4.50
- Heineken 0.0 4.25

WINES

Whites

- Avissi Prosecco 11
- Languedoc Rosé 11 | 38
- Raeburn Chardonnay 9 | 36
- Joel Gott Chardonnay 8.50 | 34
- Ruffino Pinot Grigio 7 | 28
- Murphy Goode Sauvignon Blanc 9.50 | 36
- Seaglass Riesling 7.50 | 30
- The Crossings Sauvignon Blanc 9 | 36

Reds

- Simi Cabernet Sauvignon 11 | 44
- Murphy Goode Pinot Noir 9.50 | 38
- Murphy Goode Red Blend 9.50 | 38
- J. Lohr Merlot 10 | 40

HOUSE WINE

Trinity Oaks

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, White Zinfandel (Beringer) 5.75 | 22

Apple Cider Mule

Tito's Handmade Vodka, apple cider and lime juice. Topped off with Goslings ginger beer and a fresh apple slice | 8

The Oceanside 75

End of Day's Luna Bloom Gin, Prosecco, and cranberry juice. Garnished with festive cranberries | 12

Cinnamon Tequila Sour

Tres Agaves Tequila, apple cider, and lemon juice. Finished off with a lemon wedge and dusting of cinnamon | 14

Fall Milk Punch

Bourbon, dark rum, cream with a sprinkle of nutmeg | 8

Blood Orange New Fashioned

Basil Hayden bourbon and blood orange puree muddled with Bordeaux cherries. Garnished with an orange wheel | 12

