

# RESTORATION

## BEER

### ON TAP

#### DOMESTIC \$5

Miller Lite  
Michelob Ultra  
Modelo Especial  
Stella Artois  
Bold Rock Seasonal Selection

#### CRAFT \$5.5

Basic City 6th Lord IPA  
Devils Backbone Vienna Lager  
Alewerks Tavern Brown Ale  
Three Notch'd Pilsner  
Blue Moon  
Seasonal Selection  
Bartender's Choice IPA

### BY THE BOTTLE

Miller Lite \$6  
Coors Light \$6  
Devils Backbone Vienna Lager \$6  
Bell's Two Hearted IPA \$6

### NON-ALCOHOLIC BEER

Heineken Zero \$6  
Stella Artois Zero \$6

### NON-ALCOHOLIC WINE

Fre Cabernet Sauvignon \$6  
Fre Pinot Grigio \$6

## WINE

### RED

Pinot Noir, Josh Cellars – CA \$13/42  
Cabernet Sauvignon, Prati by Louis M. Martini – CA \$14/46  
Malbec, Alamos – Mendoza, Argentina \$13/42  
Red Blend, The Stag – Paso Robles, CA \$13/42

### WHITE

Pinot Grigio, Caposaldo – Della Venezi, Italy \$9/34  
White Blend, CASS Mr. Blanc – California \$10/36  
Chardonnay (Un-Oaked), Finca Lalande – Argentina \$12/38  
Chardonnay (Oaked), Fess Parker – California \$14/46  
Sauvignon Blanc, Lobster Reef – Marlborough, New Zealand \$14/46  
Rosé, Fleurs de Prairie – Provence, France \$13/42

### SPARKLING

Prosecco, Cavicchioli – Italy (187ml) \$10  
Rosé, Sophia – California (187ml) \$11  
Brut, Cordoniu Cava – Spain \$50

# RESTORATION

## SIGNATURE COCKTAILS

### **MIMOSA**

Crisp and Bubbly with your choice of Juice  
(Orange, Cranberry, Strawberry or Peach)

Carafe Available for \$30

\$10

### **LIMONCELLO SPRITZ**

Tanqueray Gin, Limoncello, Topped with Bubbly

\$13

### **LAVENDER FRENCH 75**

Vodka, Lavender Purée, Lemon Juice, Topped with Bubbly

\$13

### **MANGO TAJIN MARGARITA**

Espolòn Reposado, Mango Purée, Tajin, House Made Sour Mix

\$13

### **MAKER'S MARK MANHATTAN**

Maker's Mark Bourbon, Rosso Vermouth, Bitters, Luxardo Cherry

\$15

### **PEPPER JELLY MULE**

Titos Vodka, Pepper Jelly, Lime Juice Topped with Ginger Beer

\$13

### **RAGGED BRANCH OLD FASHIONED**

Fresh Orange, Bitters, Luxardo Cherry

\$14

### **ELDERFLOWER GIN GARDEN**

Gin, St. Elder's, Cucumber, Lemon, Splash of Soda Water

\$13

### **STRAWBERRY POMEGRANATE MARGARITA**

400 Conejos Mezcal Tequilla, Strawberry Purée, Pomegranate Syrup, House Made Sour Mix with a Salted Rim

\$14

### **COCONUT PINEAPPLE MOJITO**

Coconut Rum, Pineapple Juice, Fresh Mint, Lime Juice  
and a Splash of Soda Water

\$14

### **PEACH VANILLA BOURBON SMASH**

Ragged Branch Bourbon, Peach Purée, Vanilla Simple Syrup,  
Lemon Juice, Topped with Soda Water

\$14

### **COCKTAIL OF THE WEEK**

(Ask Server for Details)

*Corkage fee: \$20 per bottle*