

# Cocktails

## Valley Classics

<b>Old Fashioned</b>	<b>\$14</b>
Eagle Rare 10 yr Bourbon/ Luxardo Cherries/ Bittermilk Old Fashioned Mix/ Fresh Orange	
<b>Pioneer Mule</b>	<b>\$11</b>
Wheatley Vodka by Buffalo Trace/ Agave Nectar/ Fever Tree Ginger Beer/ Domain De Canton	
<b>The Daquiri</b> <i>Support Local</i>	<b>\$10</b>
Bearing Light Rum/ Coconut Water/ Fresh Lime Juice/ Small Hands Food Pineapple Gum Syrup	
<b>Sazerac</b>	<b>\$14</b>
Sazerac 6 Year Rye/ Absinthe/ Sugar Cube/ Angostura Bitters	
<b>Negroni</b> <i>Support Local</i>	<b>\$10</b>
Manifest Gin/ Campari/ Sweet Vermouth/ Orange Slice	
<b>Manhattan</b>	<b>\$12</b>
Col E.H. Taylor Small Batch Bourbon/ Sweet Vermouth/ Angostura Bitters/ Luxardo Cherry	
<b>Roscoe Sunset - Cocktail On Tap</b>	<b>\$12</b>
Elijah Craig Small Batch Bourbon/ Pama Pomegranate Liqueur/ Fresh Lemonade	



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
\*\*may contain tree nuts

## Bartender's Selection

<b>Cucumber Basil Gimlet</b>	<b>\$12</b>
Nolet's Gin/ St. Germain/ Lime Juice/ Simple Syrup	
<b>Cold Blooded</b>	<b>\$12</b>
Effen Blood Orange Vodka/ Fresh Sage/ Pierre Ferrand Dry Curacao/ Fresh Blood Orange Juice/ Cranberry/ Lemon Sour/ Lime	
<b>Backwoods Bourbon Punch</b>	<b>\$12</b>
Old Forester 1897 Bourbon/ Grapefruit Juice/ Sweet Vermouth/ Aperol/ Orange Slice/ Luxardo Cherry	
<b>Whiskey Tango Foxtrot (WTF)</b>	<b>\$11</b>
Four Roses Singe Barrel Bourbon/ Liqueur 43/ Carpano Blanco Vermouth/ Orange Bitters	
<b>Valley Girl</b>	<b>\$12</b>
Grey Goose Vodka/ St. Germain/ Thatcher's Blood Orange/ Lemon/ Simple Syrup/ Chandon Sweet Star Sparkling Wine	
<b>The PV-Rita</b>	<b>\$13</b>
Maestro Dobel Diamante Tequila/ Grand Marnier/ Cointreau/ Local Honey Syrup/ Fresh Lime/ Disaronno Float/ Cane Sugar Rim	
<b>Gin Bee's Knees</b> <i>Support Local</i>	<b>\$9</b>
St. Augustine Gin/ Local Honey Syrup/ Fresh Squeezed Sour/ Orange Blossom Mist	
<b>Unleaded</b> <i>(non-alcoholic)</i>	
<b>Local Shrub Juice</b> <i>Support Local</i>	<b>\$5</b>
Congaree & Penn current shrub selection/ Cranberry/ Ginger Beer	
<b>Sun-Kissed</b> <i>Support Local</i>	<b>\$5</b>
Congaree & Penn current shrub selection/ Strawberry Datil/ Sprite	
<b>Porch Swing</b>	<b>\$5</b>
Cucumber/ Mint/ Ginger Beer/ Lemon	

# Wines by the Glass

## Bubbles

<b>Maschio, Prosecco, Italy</b>	<b>9/43</b>
<b>Villa Sandi, Rosato, Brut, Italy</b>	<b>10/48</b>
<b>Steorra, Brut, CA</b>	<b>12/58</b>
<b>Chandon, Sweet Star, CA</b>	<b>Split 10</b>

## Whites

<b>Rose, Elouan, Oregon</b>	<b>10/38</b>
<b>Rose, Fleur De Mer, Provence, France</b>	<b>12/46</b>
<b>Chardonnay, Old Soul, Lodi</b>	<b>8/30</b>
<b>Chardonnay, Grayson, California</b>	<b>9/34</b>
<b>Chardonnay, Laguna, Russian River</b>	<b>12/46</b>
<b>Chardonnay, Chalone Vineyards, CA</b>	<b>14/54</b>
<b>Chardonnay, Jordan, Sonoma</b>	<b>16/62</b>
<b>Gruner Veltliner, Laurenz V, Austria</b>	<b>10/38</b>
<b>Pinot Grigio, Tiefenbrunner, Italy</b>	<b>9/34</b>
<b>Pinot Grigio, Santa Margherita, Italy</b>	<b>14/54</b>
<b>Pinot Grigio, Jermann, Italy</b>	<b>15/58</b>
<b>Riesling, Saarstein, Mosel, Germany</b>	<b>10/38</b>
<b>Sauvignon Blanc, Groth, Napa</b>	<b>14/52</b>
<b>Sauvignon Blanc, ESK Valley, Marlborough</b>	<b>12/46</b>
<b>Chenin Blanc/ Viognier, Pine Ridge, CA</b>	<b>13/50</b>
<b>Vouvray, Marquis de Goulaine, France</b>	<b>11/42</b>

## Reds

<b>Blue Franc, Steele, Washington</b>	<b>10/38</b>
<b>Cabernet, Old Soul, Lodi</b>	<b>8/30</b>
<b>Cabernet, Sharecropper, Washington</b>	<b>10/38</b>
<b>Cabernet, Justin, Paso Robles</b>	<b>15/58</b>
<b>Cabernet, Quilt, Joseph Wagner, Napa</b>	<b>16/62</b>
<b>Garnacha, Xiloca, Spain</b>	<b>9/34</b>
<b>Pinot Noir, Fowles, Victoria, Australia</b>	<b>10/38</b>
<b>Pinot Noir, Lemelson, Willamette, OR</b>	<b>14/54</b>
<b>Pinot Noir, Chalone Vineyards, CA</b>	<b>15/58</b>
<b>Pinot Noir, Belle Glos, Russian River</b>	<b>16/62</b>
<b>Merlot, Ferrari Carano, Sonoma</b>	<b>11/42</b>
<b>Zinfandel, Frank Family, Napa</b>	<b>16/62</b>
<b>Petite Sirah, Michael David, Lodi</b>	<b>10/38</b>
<b>Shiraz, Torbreck Woodcutter's, Barossa</b>	<b>12/46</b>
<b>Malbec, Balbo Reserva, Argentina</b>	<b>12/46</b>
<b>Super Tuscan, Nessum Dorma, Tuscany, Italy</b>	<b>10/38</b>
<b>Blend, Newton Claret, Sonoma</b>	<b>12/46</b>
<b>Bourbon Barrel Blend, Cooper &amp; Thief, CA</b>	<b>13/50</b>

# Beers

## Specialty & Craft

<b>Pilsner Urquel</b>	<b>\$7</b>
<b>Stella Artois</b>	<b>\$7</b>
<b>A.B.B. Two Minutes IPA</b>	<b>\$7</b>
<b>Sixpoint Resin Double IPA</b>	<b>\$7</b>
<b>Krombacher Pilsner</b>	<b>\$7</b>
<b>Kona Big Wave Golden Ale</b>	<b>\$7</b>
<b>Ballast Point Grapefruit Sculpin IPA</b>	<b>\$8</b>
<b>Bell's Two Hearted Ale American Pale Ale</b>	<b>\$8</b>
<b>Cider Boys Seasonal Cider</b>	<b>\$8</b>
<b>Lagunitas 'Lil Sumpin Sumpin Ale</b>	<b>\$8</b>
<b>Leinenkugel's Summer Shandy</b>	<b>\$8</b>
<b>Sweet Baby Jesus Peanut Butter Porter</b>	<b>\$8</b>
<b>Left Hand Milk Stout Nitro</b>	<b>\$8</b>
<b>Lexington KY Bourbon Barrel Ale</b>	<b>\$10</b>
<b>Blackberry Farms Saison (1 Liter)</b>	<b>\$28</b>
<b>Gotta Have It</b>	
<b>Beck's N/A</b>	<b>\$4</b>
<b>Bud Light</b>	<b>\$5</b>
<b>Budweiser</b>	<b>\$5</b>
<b>Michelob Ultra</b>	<b>\$5</b>
<b>Miller Lite</b>	<b>\$5</b>
<b>Corona Light</b>	<b>\$5</b>
<b>Blue Moon</b>	<b>\$6</b>

## Draft Selection

<b>Yuengling</b>	<b>\$5</b>
<b>VU Raging Blonde</b>	<b>\$6</b>
<b>VU Hop Banshee -IPA</b>	<b>\$6</b>
<b>VU Scout Dog 44 Amber Ale</b>	<b>\$6</b>
<b>Modelo Negra</b>	<b>\$6</b>
<b>Seasonal Draft Selection</b>	<b>\$7</b>

## Featured Refreshments

<b>Cheerwine</b>	<b>\$4</b>
<b>Sprecher's Root Beer</b>	<b>\$4</b>
<b>Sprecher's Creme Soda</b>	<b>\$4</b>
<b>Flying Cauldron Butter Beer</b>	<b>\$4</b>