

# SIGNATURE COCKTAILS

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| <b>CHARM CITY SMASH 20</b><br>Baltimore Old Line Rye Whiskey,<br>Sour Apple & Peach Schnapps, Lime Juice, Muddled Blueberries | <b>BALTIMORE BUCK 18</b><br>Sagamore Rye Whisky, Strawberry Puree, Lemon Juice,<br>Sweet Tea Simple Syrup, Ginger Beer          |
| <b>PLATINUM MARGARITA 22</b><br>Avion Silver Tequila, Grand Marnier,<br>Triple Sec, Agave Syrup                               | <b>ESPRESSO MARTINI 23</b><br>Espresso Shot, Absolut Vanilla Vodka, Kahlua, Sugarcane Syrup                                     |
| <b>1783 OLD FASHIONED 18</b><br>Small Batch Bourbon, Bitters,<br>Sugarcane Syrup, Orange, Cherry                              | <b>BLUSH &amp; BUBBLES 19</b><br>Champagne, Vanilla Vodka, Blackberry Brandy,<br>Sugarcane Syrup, Lemon Juice, Strawberry Puree |
| <b>SCUPPER SUNSET 19</b><br>Malibu Rum, Orange Liqueur, Grenadine,<br>Orange & Pineapple Juices                               | <b>PAPER PLANE 23</b><br>Buffalo Trace Bourbon, Amaro Nonino , Aperol, Lime Juice                                               |
|                                                                                                                               | <b>SPANISH SANGRIA 18</b><br>Tempranillo, Garnacha, Blackberry Brandy,<br>Orange & Peach Liqueur, Apple Juice, Lemon Lime Soda  |

## WINE BY THE GLASS

| WHITE                                                                  | RED                                                                        |
|------------------------------------------------------------------------|----------------------------------------------------------------------------|
| <b>VIOGNIER</b> Maison Les Alexander (France) . . . . .16              | <b>TEMPRANILLO</b> Campo Viejo (Logroño, Spain). . . . .14                 |
| <b>VOUVRAY</b> Chenin Blanc B & G (Loire, France). . . . .18           | <b>BLEND</b> Silk & Spice (Portugal) . . . . .15                           |
| <b>MOSCATO</b> Canyon Road (California) . . . . .14                    | <b>CHIANTI</b> Querceto (Italy) . . . . .15                                |
| <b>RIESLING</b> Relax (Mosel, Germany) . . . . .13                     | <b>ZINFANDEL</b> Neyers (Vistra Notre, CA) . . . . .19                     |
| <b>RIESLING</b> Starling Castle (Mosel, Germany) . . . . .15           | <b>PINOT NOIR</b> Meiommi (California) . . . . .17                         |
| <b>PINOT GRIGIO</b> Hayes Ranch (California) . . . . .15               | <b>PINOT NOIR</b> La Crema (Sonoma, CA) . . . . .18                        |
| <b>PINOT GRIGIO</b> Benvolio (Friuli, Italy) . . . . .14               | <b>MERLOT</b> Clos du Bois (California) . . . . .14                        |
| <b>SAUVIGNON BLANC</b> Bonterra (California) . . . . .14               | <b>MALBEC</b> Natura, Emiliana (Chile). . . . .14                          |
| <b>SAUVIGNON BLANC</b> Brancott (Marlborough, New Zealand) . . . . .16 | <b>MALBEC</b> Clos de los Siete, Blend, Michel Rolland (Argentina) . . .17 |
| <b>CHARDONNAY</b> Harken (Northcoast, CA). . . . .15                   | <b>CABERNET SAUVIGNON</b> Hess, Maverick Ranches (California) . . .19      |
| <b>CHARDONNAY</b> Kendall Jackson Reserve (California) . . . . .16     | <b>CABERNET SAUVIGNON</b> Decoy by Caymus (California) . . . . .17         |
| <b>CHARDONNAY</b> The Stag (Santa Barbara, CA) . . . . .17             | <b>CABERNET SAUVIGNON</b> Austin Hope (Paso Robles, CA) . . . . .20        |
| ROSÉ & SPARKLING                                                       | MOCKTAILS                                                                  |
| <b>ROSÉ</b> Elouan Rose (Oregon) . . . . .13                           | <b>VIRGIN MOJITO</b> . . . . .12                                           |
| <b>PROSECCO</b> Maschio, (Treviso, Italy). . . . .16                   | Mint, Fresh Lime Juice, Sugarcane Syrup, Seltzer                           |
| <b>PROSECCO</b> La Marca (Italy) . . . . .17                           | <b>RASPBERRY LEMON COOLER</b> . . . . .12                                  |
| <b>CHAMPAGNE</b> Freixenet, Cordon Negro Brut (Spain) . . . . .15      | Ginger Beer, Raspberry Puree, Lemonade                                     |
| <b>CHAMPAGNE</b> Mini Moet & Chandon (France) . . . . .39              |                                                                            |

Please ask to see our complete List of Wines, Bourbons, Rye & Whiskeys

| BOURBON                                                                           | SCOTCH                                                                                                         |
|-----------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|
| <b>OLD FORESTER 1920</b> . . . . .23<br>Caramel, Green Peppercorn, Smoky Finish   | <b>MACALLAN 12 YR. (Speyside)</b> . . . . .27<br>Rich Sherry Influence, Dried Fruits and Spice                 |
| <b>BASIL HAYDEN’S</b> . . . . .23<br>Light-Bodied Spice, Hint of Peppermint       | <b>GLENLIVET 14 YR. (Speyside)</b> . . . . .29<br>Smooth and Fruity With Notes of Ripe Pears and Gentle Oak    |
| <b>ANGEL’S ENVY</b> . . . . .20<br>Port Barrels, Vanilla, Ripe Fruit, Maple Syrup | <b>LAGAVULIN 8 YR. (Islay)</b> . . . . .34<br>Bold Peat Smoke, Maritime Character and a Touch of Sweetness     |
| <b>BULLEIT BOURBON</b> . . . . .16<br>Orange Zest, White Pepper, Dry Wood         | <b>GLENFIDDICH 12 YR. (Speyside)</b> . . . . .24<br>Fresh Pear, Subtle Oak and a Long Smooth Finish            |
| <b>RUSSELL’S RESERVE 10 YR.</b> . . . . .19<br>Heavily Charred, Vanilla, Cinnamon | <b>GLENLIVET 12 YR. (Speyside)</b> . . . . .24<br>Vibrant Citrus, Honey and a Soft Creamy Texture              |
| <b>MAKER’S MARK</b> . . . . .18<br>Wood Staves, Caramel & Sweetness               | <b>DALWHINNIE 15 YR. (Highlands)</b> . . . . .29<br>Heather Honey, Delicate Spice and a Light Fruity Palate    |
| <b>WOODFORD RESERVE DOUBLE OAK</b> . . . . .25<br>Cocoa, Toffee, Caramel          | <b>GLENMORANGIE 10 YR. (Highlands)</b> . . . . .17<br>Citrus and Ripened Peaches With Vanilla and Almond Notes |
| <b>BUFFALO TRACE</b> . . . . .17<br>Vanilla, Toffee, Candied Fruit                | <b>BRUICHLADDICH LADDIE (Islay)</b> . . . . .24<br>Unpeated, Floral and Elegant With a Hint of Sea Breeze      |

## TEQUILA

|                                      |                                         |
|--------------------------------------|-----------------------------------------|
| <b>CASA MIGOS BLANCO</b> . . . . .23 | <b>AVION SILVER</b> . . . . .18         |
| <b>PATRON SILVER</b> . . . . .21     | <b>CLASE AZUL REPOSADO.</b> . . . . .47 |
| <b>PATRON AÑEJO</b> . . . . .26      | <b>ALTOS SILVER</b> . . . . .14         |

## DRAFT BEER

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|--------------------------------------------------------------------|------------------------------------------------|
| <b>O’s BALLPARK SHANDY (YUENGLING &amp; LEMONADE).</b> . . . . . 9 | <b>GUINNESS DARK</b> . . . . . 11              |
| <b>YUENGLING LAGER</b> . . . . . 8                                 | <b>CORONA</b> . . . . . 11                     |
| <b>UNION DUCKPIN PALE ALE.</b> . . . . .11                         | <b>HEINEKEN</b> . . . . . 10                   |
| <b>SHOCKTOP</b> . . . . .10                                        | <b>HEINEKEN N/A.</b> . . . . . 9               |
| <b>GOOSE ISLAND IPA</b> . . . . .10                                | <b>NATTY BOH</b> . . . . . 8                   |
| <b>STELLA ARTOIS</b> . . . . .11                                   | <b>DOGFISH HEAD 60 MINUTE IPA</b> . . . . . 11 |
| <b>SAMUEL ADAMS.</b> . . . . . 9                                   | <b>FLYING DOG THE TRUTH IPA</b> . . . . . 12   |
| <b>LOOSE CANNON IPA.</b> . . . . .11                               | <b>GOLD APPLE HARD CIDER</b> . . . . . 10      |
| <b>RUSTY SCUPPER AMBER ALE.</b> . . . . . 9                        | <b>SELECT DOMESTICS.</b> . . . . . 9           |

## BOTTLED BEER