

BRUNCH COCKTAILS

HARPER'S BLOODY MARY	\$16.
<i>St. George's Green Chile Vodka, House-Made Bloody Mary Mix, Bacon, Lemon, Lime, Feta Stuffed Olive, Grape Tomato</i>	
HARPER'S BLOODY MARIA	\$16.
<i>Casamigos Jalapeño Tequila, House-Made Bloody Mary Mix, Chorizo, Lime, Jalapeño, Fresh Cilantro, Tajin</i>	
REDEYE ESPRESSO MARTINI	\$14.
<i>Stoli Vanil Vodka, Kahlua, Espresso</i>	
PASSION SUNRISE	\$14.
<i>Casamigos Blanco Tequila, Passion Fruit, Lime Juice, Agave, Soda Water, Grenadine</i>	
SEASONAL SANGRIA	\$14.
PARISIAN DAIQUIRI	\$14.
<i>Bacardi Rum, St-Germain, Lime, Strawberry</i>	
LYCHEE PARADISE	\$14.
<i>Belvedere Vodka, Soho Lychee Liqueur, Lychee</i>	
FALL SANGRIA	\$14.
<i>Infused Apples & Cranberries, Cinnamon</i>	
BELLINI	\$12.
<i>Peach Schnapps, Peach Puree, Prosecco</i>	
MIMOSA	\$12.
<i>Choose: Classic Orange Juice, Pomegranate,</i>	

BOTTLED BEER & CANNED COCKTAILS

BLUE MOON	\$8.	STELLA ARTOIS	\$9.
BUDWEISER	\$8.	HEINEKEN	\$9.
COORS LIGHT	\$8.	HEINEKEN 0.0	\$8.
CORONA	\$9.		
SEEDS OF THE OCEAN			\$9.
DOGFISH HEAD 60 MINUTE IPA			\$9.
WHITE CLAW HARD SELTZER			\$10.

WINE

Sauvignon Blanc, ESK VALLEY,	
<i>New Zealand</i>	\$13. glass / \$52. bottle
Pinot Grigio, BARONE FINI,	
<i>Trentino-Alto Adige, Italy</i>	\$13. glass / \$52. bottle
Rosé, SILVER GATE,	
<i>California</i>	\$9. glass / \$36. bottle
Pinot Noir, BACCHUS 'GINGERS CUVÉE',	
<i>California</i>	\$13. glass / \$52. bottle
Cabernet Sauvignon, FRANCISCAN ESTATE,	
<i>California</i>	\$14. glass / \$56. bottle

SPARKLING WINE

Champagne;

VEUVE CLICQUOT BRUT,

France \$90. 375ml / \$150. 750 ml bottle

Prosecco;

Rosé, BISOL JEIO BRUT,

Veneto, Italy \$12. glass / \$48. bottle

LA MARCA,

Veneto, Italy \$14. glass / \$56. bottle

ELMO PIO,

Veneto, Italy \$10. glass / \$40. bottle