

SIGNATURE COCKTAILS

Dinner with Persephone Vodka, Pomegranate White Wine Syrup, Lemon, Dash Habanero	12
Long Distance Relationship Tequilla, Mezcal, St. Germaine, Blueberry Agave, Lime Juice	14
Miss Congeniality Gin, Cointreau, Strawberry Shrub, Lime Juice	14
New York Nightcap Rye Whiskey, Sweet Vermouth, Cynar, Dill Tincture	16
Just Like Honey Gin, Asian Pear, Lemon, Honey, Sage, Soda	15
Summer In Capri Tomato Fat Washed Vodka, White Balsamic, Basil Oil	12
Chupacabra Jalapeno-Infused Tequilla, Grapefruit Juice, Lime, Cointreau, Agave	15
CLASSIC COCKTAILS	
Old Fashion Bourbon, Simple Syrup, Angostura & Orange Bitters, on Rock	12
French 75 Gin, Lemon Juice, Simple Syrup, Champagne Float	14
Moscow Mule Vodka, Lime Juice, Simple Syrp, Ginger Beer	12
ZERO PROOF	
Pistachio Lemonade Lemon, Honey, Vanilla	10
Apple Ginger Fizz Apple Cider, Lemon, Ginger, Ginger Beer	10
Shrub and Soda Strawberry, Blueberry, Blackberry	8

VODKA

- TLC
 - Reign Cane
 - Tito's
 - Kettle One
 - Grey Goose
- GIN
- Beefeater
 - Bombay Sapphire
 - Drumshanbo Gun Powder
 - The Botanist
 - Hendrick's

RUM

- Uruapan Charanda
- Sailor Jerry's
- Bacardi Silver
- Diplomatico

MEZCAL

- Mal Bien Espadin
- Bozal Cuishe

TEQUILA

- Mi Campo Blanco/Reposado
- Espalon Blanco/Reposado
- La Gran Senora Blanco/
- Reposado

SCOTCH

- Famous Grouse
- Glenfiddich 12 year
- Macallan 12 year
- Oban 14 year
- Lagavulin 16 year

WHISKEY/BOURBON

- Knob Creek
- Maker's Mark
- Buffalo Trace
- Woody Creek
- Woodford Reserve
- Four Rose's
- Jameson
- Crown Royal
- Michter's

RYE WHISKEY

- Woody Creek

COGNAC/PORT/SHERRY

- Merlet Cognac VSOP
- Kopke 10 yr Tawny Port
- Lustau Almacenista Sherry



THE STONEBREAKER HOTEL

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

SPARKLING AND SPARKLING ROSE

Jean Louis, <i>Blanc de Blanc Brut</i> , Loire Valley, FRA	10/40
Huber, <i>Sparkling Rose</i> , Traisental, AUT	12/48
Torrontes, <i>Extra Brut</i> , Mendoza, ARG	14/56

ROSE

Pink Salt, Willamette Valley, OR	13/56
Love You Bunches, Central Coast, CA	10/40

WHITE

Prost, <i>Dry Riesling</i> , Mosel, DEU	11/44
Lovely Creatures, <i>Chardonnay</i> , Western Cape, ZAF	14/56
Diatom, <i>Chardonnay</i> , Santa Barbara, CA	16/65
Failla, <i>Chardonnay</i> , Sonoma Coast, CA	25/100
Protos, <i>Verdejo</i> , Rueda, ESP	56
Field Recordings, <i>Chenin Blanc</i> , Central Coast, CA	14/56
The Fableist, <i>Sauvignon Blanc</i> , Santa Barbara, CA	15/60
Chateau Ducasse, <i>Bordeaux Blend</i> , Bordeaux, FRA	13/52
Hum Hofer, <i>Gruner Veltliner</i> , Weinviertel, AUT	56
Big Salt, <i>White Blend</i> , Willamette Valley, OR	52
Dipoli Volgar, <i>Sauvignon Blanc</i> , Trentino-Alto Adige, ITA	58

RED

Danaus, <i>Red Blend</i> , Costers del Segre, ESP	10/40
Finca Lalande, <i>Malbec</i> , Mendoza, ARG	11/44
Kermit Lynch, <i>Côtes du Rhône</i> , Côtes du Rhône, FRA	13/52
Ken Wright, <i>Pinot Noir</i> , Willamette Valley, OR	20/80
Failla, <i>Pinot Noir</i> , Sonoma Coast, CA	25/100
Raymond, <i>Merlot</i> , Napa Valley, CA	25/100
Duckhorn, <i>Merlot</i> , Napa Valley, CA	120
Field Recordings, <i>Cabernet Sauvignon</i> , Paso Robles, CA	19/75
Castellani, <i>Sangiovese</i> , Tuscany, ITA	44
Trizanne, <i>Syrah</i> , Swartland, ZAF	50

DRAUGHT

Boland's IRA Crisis Brewing, Irish Red Ale, 5.20%	7.25
Orthodox White Orthodox Farmhouse Brewery, Belgian Style Wheat, 4.80%	7.25
Birch Ave Blonde Fossil Cove Brewing, American Blonde Ale, 4.70%	7
Diamond Lore New Province, Double Hazy IPA 8.5%	7.5

BOTTLES AND CANS

Miller Lite Miller Brewing Co., American Style Pilsner, 4.2%	4
Michelob Ultra Anheuser-Busch, Light Lager, 4.2%	4
Montucky Cold Snack City Brewing Co., American Lager, 4.1%	4
Bitburger Pilsner Bitburger Brewing, German Pilsner, 4.8%	6
Ozark Cream Stout Ozark Beer Co., English Stout, 5.3%	6
Bike Rack Strawberry Lemonade Lager Bike Rack Brewing, Lager, 4.8%	6
Bike Rack Sendoro Mexican Lager Bike Rack Brewing, Mexican Lager, 5.0%	6
Bike Rack Slaughter Pen IPA Bike Rack Brewing, Indian Pale Ale, 6.3%	6
New Province Spacesuit Ale New Province Brewing, American Pale Ale, 4.5%	6
Fossil Cove Lager Fossil Cove Brewing, Lager, 4.6%	6
Flyaway Bluewing Wheat Flyaway Brewing, Berry Wheat Ale, 4.9%	6
Aval French Cider AVAL Gold, 6.00%	6
High Noon Seltzer High Noon Spirits, 4.5 %	6

BAR SNACKS

Curied Candy Nuts Salt, Spicy, Sweet	9.50
Smoked Wings Smoked In-House, Creamy Bleu Cheese <i>Choice of House Buffalo Sauce or Thai Hot Sauce</i>	14
Sheep's Milk Pimento Whipped Sheep's Milk Pimento, Onion Preserve, Grilled Sourdough	14.25
Chicken Salad Sandwich shredded braised chicken, kimchi + mayo dressing, napa cabbage, onion, froied shallot	14.50
Local Lettuces Anchovy Vinaigrette, Lemon, Grana Padano, Breadcrumbs	17.50
Cheese Plate Chef's Selection of Cheese, House Preserve, Grilled Bread	19.75
Wagyu Burger House Grind, House Pickle, House American Cheese, Aioli, Brioche, Potato Wedges	21.25

SPECIALTY COFFEE

Drip Coffee	5
Hot Tea	6
Espresso	7
Americano	7
Macchiato	7
Cortado	7
Cappuccino	7
Latte	7

NON ALCOHOLIC

Fountain Soda	4
Iced Tea	4
Juice	5
Still/Sparkling Water	5