

Cocktails \$12

BIG THREE

Mule Stable

moscow: svedka peach
kentucky: maker's mark
mexico: hornitos tequila or banhez mezcal

Old Fashioned

bourbon - demerara syrup - angostura orange bitters

Classic Margarita

hornitos blanco - cointreau - agave - lime

Spiced Radler

st. george spiced pear - stiegl grapefruit radler

Cucumber Cooler

effen cucumber - demerara syrup - lemon juice - ginger ale

Aperol Spritz

aperol - prosecco - sparkling water

Today, We Rosé

svedka peach - st.germain - lemon - sparkling rosé

FOR THE TABLE...

Giant Ass Mule \$45

svedka or svedka peach - lime juice - owen's ginger beer
96oz mule "mug" - ice - lime wedges - many straws

ZERO PROOF

Voss (still) \$3

Topo Chico (sparkling) \$3

La Colombe Coffee \$3

Limitless Cold Brew Coffee \$4

Limitless Cold Brew Matcha \$4

DRAFT BEER

Domestic \$5

Bud Light

Miller Lite

Coors Light

Craft \$7

Allagash White

Ballast Point Grapefruit Sculpin IPA

Blue Moon

Goose Island 312

Goose Island Green Line

Guinness \$8

Half Acre Daisy Cutter Pale Ale

Lagunitas IPA

Lagunitas Little Sumpin' Sumpin' Ale

Modelo Especial \$6

Off Color Apex Predator Saison

Revolution Anti-Hero IPA

Revolution • Rotating Selection

Sam Adams Seasonal

Stella Artois

Sweetwater 420 Extra Pale Ale

WarPigs Foggy Geezer Hazy IPA

CANNED BEER

Domestic \$5

Bud Light

Budweiser

Coors Light

Miller High Life

Miller Lite

Pabst Blue Ribbon

Import \$6

Amstel Light

Corona

Heineken

Pacifico • 24oz SILO! \$9

Craft \$7

Founders All Day IPA

Bell's Two Hearted

Krombacher Pils

Revolution Cross of Gold Golden Ale

Shiner Bock

Solemn Oath American IPA

Surly Furious IPA

Vandermill Totally Roasted Cider

Golden Monkey Belgian-Style Tripel 9.5% ABV \$8

4C WINE KEY:

B/Body: weight of the wine

A/Acid: that fresh, tingly feeling, particularly present in sauvignon blancs

ALC/Alcohol: indicates lower to higher proof

F/Fruit: the smells and tastes of fruit other than grapes

T/Tannins: the "dryness" you feel in your mouth after sips

1- low 5 - high

SPARKLING

Scarpetta, Prosecco, Veneto, Italy (B-3, A-4, ALC-3, F-2) 10/40

Campo Viejo, Rosé, Spain (B-3, A-4, ALC-2, F-3.5) 10/40

WHY NOT CHAMPAGNE?

Chateau de Bligny, Champagne, France (B-3, A-4, A-3, F-4) 52

Veuve Clicquot, Champagne, France (B-4 A-5 ALC-3 F-3) 75

ROSÉ

Whispering Angel, Rosé, Provence, France (B-2, A-4, ALC-3, F-3) 11/44

Wairau River, Pinot Noir Rosé, Marlborough, NZ (B-2, A-5, ALC-3, F-4) 10/40

WHITE

Kim Crawford, Sauvignon Blanc, Marlborough, NZ (B-2, A-5, ALC-3, F-3) 11/44

Scarpetta, Pinot Grigio, Veneto, Italy (B-3, A-5, ALC-3, F-1) 10/40

Vionta, Albariño, Rias Baixas, Spain (B-4, A-5, ALC-4, F-4) 10/40

Landmark, Chardonnay, Sonoma, CA (B-5, A-4, ALC-4, F-5) 12/48

St. Michelle "Eroica", Riesling, Columbia Valley, WA (B-4, A-5, ALC-3, F-5) 10/40

RED

Casa de Passarella, Red Blend, Dão, Portugal (B-4, A-3, ALC-5, F-4, T-5) 10/40

Sokol Blosser, Pinot Noir, Dundee, Oregon (B-3, A-4, ALC-3, F-4, T-3) 11/44

Meiomi, Pinot Noir, Sonoma, CA (B-3, A-5, ALC-3, F-4, T-3) 12/48

AltaVista, Malbec, Mendoza, Argentina (B-5, A-2, ALC-5, F-5, T-3) 10/40

Seven Falls, Cabernet Sauvignon, Columbia, WA (B-5, A-4, ALC-5, F-5, T-4) 11/44

HIGHLINE BAR+LOUNGE