

WINE BY THE GLASS

WHITE

- PINOT GRIGIO, Italy 15/19/55
- SAUVIGNON BLANC, New Zealand 15/19/55
- CHARDONNAY, California 15/19/55
- SANCERRE, France 19/25/60
- ALBARIÑO, Spain 19/25/60

RED

- PINOT NOIR, California 16/20/60
- BARBERA D’ALBA, Italy 15/19/55
- MALBEC, Argentina 15/19/55
- CABERNET SAUVIGNON, California 16/20/60

ROSÉ, Italy 16/60

SPARKLING

- PROSECCO, Italy 16/60
- SPARKLING ROSÉ, Italy 16/60
- PROSECCO ROSÉ, Italy 16/60

FOR WINES BY THE BOTTLE PLEASE SEE OUR FULL WINE LIST

SANGRIA

- RED 15/45
merlot, vanilla, brandy
- WHITE 15/45
chablis, apple, brandy

LEMONADE STAND MOCKTAILS

- LAVENDER LEMONADE
vanilla syrup infused with lavender 7
- MAI TAI BLOSSOM
orange blossom water, orgeat syrup,
fresh lemonade 7
- SARABETH’S PINK LEMONADE
Sarabeth’s strawberry raspberry preserves 7
- all mocktails made with fresh lemonade
add your favorite spirit to make it a cocktail
additional price applies

COCKTAILS 16

- THE OLD MAN & THE DAIQUIRI
rum, maraschino liqueur, fresh lime, grapefruit juice
- TIRAMISU MARTINI
vodka, mr. black coffee liqueur,
creme de cacao, espresso, simple syrup
- MARIO’S REVENGE
bourbon, peach liqueur, fresh lemon,
fresh mint, grand marnier
- GARDEN GEISHA
gin, fresh lemon, st. germain,
cumbe liqueur, tonic, simple syrup
- DOWN BY THE BEACHI-CHI
vodka, pineapple juice, coconut cream, allspice dram
- LOW TIDE MARGARITA
blanco tequila, fresh watermelon, fresh lime,
jalepeño simple syrup, triple sec

BRUNCH COCKTAILS

- GLASS 16
- CARAFE 53

- SIGNATURE BLOODY MARY
spring44 vodka, pickled vegetables
[add jumbo shrimp +4]
- CLASSIC MIMOSA
orange juice, sparkling wine
- FOUR FLOWER MIMOSA
four flower juice, sparkling wine
- FIVE FLOWER MIMOSA
St. Germaine, sparkling wine, four flower juice
- CLASSIC BELLINI
white peach purée, sparkling wine

BEER 14

- LAGUNITAS IPA california
- WOLFFER ROSE CIDER new york
- ALLAGASH WHITE maine
- ABITA AMBER louisiana
- LANDSHARK LAGER st. louis
- STELLA ARTOIS belgium