



# BILL OF FARE DRINKS

## BEER ON TAP

<b>GUINNESS</b> Dry Stout · 4.2% · Dublin, Ireland   20 oz	\$10
<b>WHITE OAK ALE</b> Lager · 5.0% · Providence, RI   16 oz	\$10
<b>ALLAGASH WHITE</b> Witbier · 5.2% · Portland, ME   14 oz	\$12
<b>BITBURGER</b> Pilsner · 4.8% · Bitburg, Germany   16oz	\$12
<b>FOUNDERS ALL DAY</b> IPA · 4.2% · Grand Rapids, MI   14 oz	\$10
<b>SULLIVAN'S IRISH GOLD</b> Pale Ale · 5.2% · Kilkenny, Ireland   16 oz	\$12
<b>CONY ISLAND MERMAID</b> Pilsner · 5.2% · Brooklyn, New York   16oz	\$13
<b>SAMUEL ADAMS</b> Seasonal Boston, Massachusetts   16oz	\$13
<b>BRONX WORLD GONE HAZY</b> Hazy IPA · 6.5% · Bronx, New York   16oz	\$13
<b>CAPTAIN LAWRENCE</b> Lager · 5.2% · Elmsford, New York   16oz	\$13
<b>ATHLETIC RUN WILD</b> Non Alcoholic IPA · 0.5% · Milford, CT   12oz	\$10

## CANS

<b>PABST BLUE RIBBON</b> Pale Lager · 4.7% · Los Angeles, CA   16 oz	\$10
<b>EVIL TWIN GRAPE SODA</b> Sour · 4.5% · Ridgewood, NY   12oz	\$10
<b>OTHER HALF</b> Green City IPA OR Double IPA   16oz Brooklyn, NY	\$13
<b>SULLIVAN'S IRISH MALT</b> Red Ale · 5.0% · Kilkenny, Ireland   16 oz	\$13
<b>SUNCRUISERS</b> 1/2 Iced Tea 1/2 Lemonade   12oz can	\$10
<b>GUINNESS 0.0</b> Non-Alcoholic Stout · 0.0% · Dublin, Ireland   16oz	\$12

## BOTTLES

<b>HEINEKEN</b> Lager · 5.0% Amsterdam, Netherlands   12 oz	\$12
<b>STELLA ARTOIS</b> Pilsner · 5.2% Belgium   12oz	\$12
<b>DUVEL</b> Belgian Strong Ale · 8.5% Brendonk-Puurs   12 oz	\$13
<b>MAGNERS IRISH CIDER</b> Cider - 4.5% County Tipperary, Ireland   12oz	\$11
<b>NA CHOUFFE</b> Blond N/A Beer, Belgium County Tipperary, Ireland   12oz	\$12
<b>PHONY NEGRONI</b> Standard or Mezcal (N/A)	\$13

## WINE

### RED

<b>CRianza TEMPRANILLO</b> Bodegas Lan Rioja, Spain	\$15 / \$56
<b>CABERNET SAUVIGNON</b> James Cole, Lodi, CA	\$15 / \$56
<b>CÔTES DU RHÔNE</b> Belleruche, Rhône Valley, France	\$16 / \$60
<b>PINOT NOIR</b> Whole Cluster Willmette Valley, OR	\$16 / \$60
<b>CABERNET SAUVIGNON</b> Oberon, Napa Valley, CA	\$60
<b>GRENACHE BLEND</b> Cline Cashmere, Sonoma County, CA	\$72

### SPARKLING

<b>SPELLBOUND INCANTO</b> Prosecco, Brut Veneto, Italy	\$13 / \$45
<b>VINADA</b> Dealcoholized Sparkling Wine Willmette Valley, OR	\$13 / \$45
<b>LANSON PÈRE &amp; FILS</b> Brut Reserve, Champagne, France	\$100
<b>VEUVE CLICQUOT</b> BRUT, YELLOW LABEL, CHAMPAGNE, FRANCE	\$120

### ROSÉ

<b>ROSÉ</b> Studio by Miravel Rosé Provence, France	\$13 / \$45
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### WHITE

<b>PINOT GRIGIO</b> Villa Sandi, Veneto, Italy	\$13 / \$50
<b>CHARDONNAY</b> Lincort, Santa Rita Hills, CA	\$15 / \$56
<b>SAUVIGNON BLANC</b> Domaine Roc de Chateaufieux, Touraine, France	\$16 / \$62
<b>GRUNER VELTLINER</b> Laurenz V. Friendly, Niederosterreich, Austria	\$16 / \$62
<b>ALBARIÑO</b> Atlantis, Rias Baixas, Spain	\$13 / \$50
<b>SANCERRE</b> Pascal Jolivet, Sancerre, France	\$63

## COCKTAILS

### FIZZ & BUBBLY

<b>FRENCH DANDY</b> Prosecco, Lemon Juice, Pear Syrup	\$16
<b>FOXY SANGRÍA</b> Rosé Wine, Elderflower, Orange, Ginger, Lemon, Soda ( Also available N/A )	\$15
<b>WHITE MULE</b> Jim Beam Bourbon, Lime, Ginger, Soda	\$16

### SHAKEN & SOURS

<b>STRAWBERRY FIELDS</b> Kinnitty Castle Gin, Lemon Juice, Strawberry, Hibiscus	\$16
<b>DAISY PICANTE</b> Jalapeño Infused Tequila, Blood Orange, Lime, Agave	\$15
<b>SOLSTICE</b> Rum, Blood Orange, Lime, Honey	\$16

### STIRRED & BOOZY

<b>THE SCHOLAR</b> Bourbon, Rye, Maple Syrup, Ango, Orange Bitters	\$16
<b>MRS. ROBINSON</b> Rye, WOT Vermouth Blend, Cointreau, Ango	\$16
<b>NEGRONI AL PORTO</b> Mezcalum Mezcal, Aperol, Campari, Averna, Tawny Port	\$16

### MARTINIS

<b>PROFESSOR GREENE</b> Perry Tots Gin, Olive Brine, Blue Cheese Olive	\$17
<b>SOUTHERN BELLE</b> Gin, Elderflower, Lillet Blanc, Grapefruit, Lemon Bitters	\$16
<b>ALLNIGHTER</b> Deep Eddy Vodka, Mr. Black, Espresso, Chocolate Dust	\$16

### RESERVE CLASSICS

<b>RESERVE OLD FASHIONED</b> Blade and Bow Bourbon	\$20
<b>BULLEIT SAZERAC</b> Bulleit 10yr Rye, Absinthe, Ango, Peychaud's	\$22
<b>FOX IN MANHATTAN</b> WOT Fort Hamilton Rye, Sweet Vermouth, Ango	\$23
<b>MENAGE A TROIS</b> Tasting Flight: Old Fashioned, Manhattan, Sazerac	\$20

### ZERO PROOF

<b>MRS. HIBISCUS</b> Seedlip, Hibiscus Syrup, Lemon, Soda Water	\$11
<b>FOXY SINGRÍA</b> Vinada N/A Prosecco, Ginger, Cranberry, Grapes	\$13
<b>THYME AFTER THYME</b> Pathfinder, Thyme, Honey, Grapefruit Soda	\$11
<b>WHITE OAK MIMOSA</b> Choice of Blood Orange, Hibiscus, or Raspberry Mint	\$13

## HAPPY HOUR

MON - FRI 12 - 7 PM

### COCKTAILS

<b>FOXY SANGRIA</b>   \$9 Rosé Wine, Elderflower, Orange, Ginger, Peach, Lemon Soda
<b>DAISY PICANTE</b>   \$9 Jalapeño Infused Tequila, Blood Orange, Lime
<b>WHITE MULE</b>   \$9 Bourbon, Lime, Ginger, Soda
<b>OLD ONE &amp; A COLD ONE</b>   \$16 Shot of Old Overholt & PBR Tall Boy
<b>BASIC BATCHES</b>   \$11 Any House Spirit, Add a Mixer

### BEERS

<b>WHITE OAK ALE (Draft)</b>   \$7
<b>FOUNDERS IPA (Draft)</b>   \$7
<b>PBR TALL BOY</b>   \$7

### WINES

<b>ROSE</b> · Studio by Miravel Rosé   \$9
<b>PINOT NOIR</b> · Guenoc, California   \$9
<b>PINOT GRIGIO</b> · Veneto, Italy   \$9