

# MWB COCKTAILS

## Sweet & Spicy

House Pineapple & Jalapeño Tequila,  
Fresh Squeezed Lime Juice,  
Orange liqueur  
15 / 50  
Glass / Pitcher

## Mango Ginger Sage

Mango Infused Vodka, Canton Ginger,  
Lemon Juice, Slapped Sage  
15 / 50  
Glass / Pitcher

## Bourbon Peach Hard Lemonade

Peach Infused Bourbon, Bruised Mint,  
Lemon, Iced Tea  
15 / 50  
Glass / Pitcher

## Blazing Manhattan

Russells Reserve 6 Year Rye,  
Carpano Antica, Bitters  
16

## Cachaça Sour

Maison Leblon Reserva Especial,  
Fresh Lime Juice, Bitters  
15

## Chamomille Chiller

Chamomile Steeped Bombay,  
Chardonnay, Honey Syrup, Lemon  
15

## Penelope Pussycat

Bacoo 8 Year Aged Rum, Liqueur de  
Violette, Lemon Juice  
16

# CLASSIC COCKTAILS

## Aperol Spritz

Aperol Apertivo, Prosecco, Soda  
15

## Blood & Sand

Connemara Irish Whiskey, Cherry Herring,  
Carpano Antica, Orange Juice  
18

## Pisco Sour

Caravedo Pisco, Fresh Lemon Juice,  
Almond Syrup, Bitters  
15

## Corpse Reviver #2

Plymouth Gin, Lillet Blanc, Cointreau,  
Lemon Juice, Absinthe Mist  
16

# BEER BOTTLES & CANS

Estrella 'Daura' Lager gluten free  
21st Amendment 'El Sully' Lager  
Modelo Especial Pilsner  
Saranac Adirondack Lager  
Two Roads 'Lil Heaven' IPA  
Ithaca Apricot Wheat  
Sweetwater '420' Extra Pale Ale  
Menabrea Amber  
Negra Modelo Munich Dunkel  
Coor's Non Alcoholic

## DRAUGHT

Fat Tire Amber Ale  
Peak Organic IPA  
Captain Lawrence Lager  
Guinness Stout

\$7

## CIDER

Rekorderlig  
Wild Berries Cider

## MONDAY

Bottomless Mussels  
20  
1/2 Priced Bottles  
of Wine

## TUES

Tataki  
Tuesday  
Popup

## WED

For The Love  
of Meat  
Steakhouse Popup

## THURS

Wine Tasting  
Thursday  
either 3 or 5 Course  
dinners \$45 or \$65