

COCKTAILS

HARBOR SPRITZ 11

Refreshing, light and full of flavor. Muddled strawberry, lemon, Peychaud's bitters and Lillet Rose garnished with rosemary makes a perfect late afternoon aperitif.

UVA BELLA 9

Bright and fragrant St. Germain Elderflower liqueur combined with muddled green grapes, orange bitters and lemon, garnished with thyme.

BLUEBERRY SMASH 9

The beauty of this cocktail lies in its simplicity. Muddled blueberries and basil are combined with elegant Carpano Bianco vermouth and lemon juice. Garnished with basil leaf.

BALTIMORE SLING 9

A not-too-sweet Baltimore version of the classic beachside sipping drink made with Bacardi Superior Rum, Cherry Heering, Benedictine herbal liqueur, pineapple and cinnamon syrups, lime juice and garnished with a sprig of mint.

STRAWBERRY LAVENDER ROYAL 12

The Bombay Sapphire gin shines when combined with muddled strawberries, prosecco sparkling wine, lemon juice and lavender syrup.

GRAPEFRUIT BASIL 10

Absolute Ruby Red vodka and muddled basil leaf combined with lime and grapefruit juices makes a refreshing, not-too-sweet summertime cocktail.

RL MAID 11

Indulge in the enticing cucumber notes of Hendrick's Gin combined with lime juice, muddled cucumber and mint.

BLOOD ORANGE FENNEL 13

The weekend cocktail available all week. Herradura Reposado Tequila and the ruby-hued Blood Orange perfect puree combine with fennel bitters, lime juice and agave syrup to make a salted rim specialty.

RASPBERRY DIABLO 12

Milagro Blanco Tequila, muddled raspberries, ginger syrup, lime juice and ginger beer are combined with a hint of danger to create this unique cocktail.

HARBOR MULE 12

A flavorful, Inner Harbor spin on a classic drink. Russian Standard vodka is joined by orgeat syrup, cardamom bitters, pomegranate grenadine, ginger syrup, lime juice and ginger beer.

BASIN 10

The powerful cherry taste of Bols Maraschino liqueur mixed with Old Forester Bourbon, locally sourced honey and lemon juice makes for a simple, yet delicious cocktail garnished with fresh thyme.

THE BROWN 11

Templeton Rye, Campari and old fashioned orange peel bitters combine with pineapple syrup for a complex, unbeatable flavor.

WINES

BY THE GLASS

SPARKLING

Korbel Brut, California 9

WHITES

Chateau Ste. Michelle Riesling, Washington 7

Erath Pinot Gris, Oregon 9

Villa Maria Marlborough Sauvignon Blanc, New Zealand 9

Hess Select Chardonnay, California 7

Sonoma-Cutrer Russian River Ranches, California 14

REDS

Coppola Diamond Series Pinot Noir, California 11

Erath Pinot Noir, Oregon 12

St. Francis Merlot, California 12

Four Vines Truant Zinfandel, California 8

Ménage à Trois Red Blend, California 8

H3 Horse Heaven Hills Cabernet Sauvignon, Washington 8

Joel Gott 814 Cabernet Sauvignon, California 11

BY THE BOTTLE

\$35 AND BELOW

Avissi Prosecco, Italy 25

Domaine Chandon Brut, California 30

Chateau Ste. Michelle Riesling, Washington 20

Bonterra Winemakers Reserve Sauvignon Blanc, California 25

Villa Maria Marlborough Sauvignon Blanc, New Zealand 30

Erath Pinot Gris, Oregon 25

Hess Select Chardonnay, California 20

Chateau Ste. Michelle Chardonnay, Washington 25

Coppola Diamond Series Pinot Noir, California 35

Four Vines Truant Zinfandel, California 20

Ménage à Trois Red Blend, California 25

Charles & Charles Cabernet – Syrah Blend, Washington 30

H3 Horse Heaven Hills Cabernet Sauvignon, Washington 30

Joel Gott 814 Cabernet Sauvignon, California 35

\$40 AND ABOVE

Veuve Clicquot Brut Yellow Label, France 65

Roederer Estate Brut Rose, California 55

Sonoma-Cutrer Russian River Ranches Chardonnay, California 40

Erath Pinot Noir, Oregon 40

Meiomi Sonoma Country Pinot Noir, California 45

St. Francis Merlot, California 40

Starmont Cabernet Sauvignon by Merryvale, California 45

Stag's Leap Hands of Time Cabernet Sauvignon, California 55
