

## BEER

### DOMESTIC \$7

Coors Light  
Miller Lite  
Budweiser  
Michelob Ultra  
Sam Adams Seasonal

### IMPORTED \$8

Amstel Light  
Stella Artois  
Heineken  
Corona  
Clausthaler Non-alcoholic \$7.25

### MICROBREW \$8

O'Dell 90 Shilling  
Great Divide Claymore Scotch Ale  
O'Dell Cutthroat Porter  
Compass IPA  
Stem Cider, Apple Off-Dry

### DRAFT \$8

Bristol Red Rocket Pale Ale    Bristol Laughing Lab Scottish Ale    Red Leg Prospector's Pick Kolsch

## HANDCRAFTED COCKTAILS

\$14

### BEES KNEES

Gin, Lemon Juice, Honey  
**QUEEN BEE'S KNEES** add \$3  
Topped with Gruet  
"Blanc de Noirs"

### ROSEMARY ALPENGLOW

Buffalo Trace Bourbon  
St-Germain, Rosemary Syrup  
Grapefruit Juice

### SPENCER'S MANHATTAN

*"From the original Tavern Menu"*  
Rye Whiskey, Drambuie, Bitters

### SAZERAC

Rye Whiskey, Peychaud's  
Bitters, Absinthe, Sugar

### MANHATTAN OLD FASHIONED

Buffalo Trace Bourbon, Porto Syrup  
Angostura Bitters, Orange Twist

### JOHN'S COSMOPOLITAN

Vodka, Grand Marnier  
Lime, Cranberry

### DARK 'N STORMY®

Gosling's Black Seal Rum  
Ginger Beer, Lime

### BROADMOOR BRAMBLE

Saint-Vivant, Lemon Juice  
Chambord

### OLD AMERICANO

Buffalo Trace Bourbon  
Espresso Syrup  
Cappelletti Aperitivo, Orange Bitters

A 20% service charge will be added to your total check

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# WINES BY THE GLASS

## SPARKLING

- Gruet, Blanc de Noirs, *Brut, New Mexico, USA*.....\$12  
Schramsberg, “Blanc de Blancs,” *North Coast, California*.....\$19  
Villa Maria, Sparkling Sauvignon Blanc, *Marlborough, New Zealand*.....\$11

## WHITE

- Riesling, Dr. Loosen, “L”, *Mosel, Germany*.....\$12  
Pinot Grigio, Fantinel, *Italy*.....\$11  
Sauvignon Blanc, Kim Crawford, *Marlborough, New Zealand*.....\$12  
Grüner Veltliner, Domäne Wachau, *Federspiel, Wachau, Austria*.....\$13  
Chardonnay, Domaine LaRoche, *Chablis, France*.....\$18  
Chardonnay, Sonoma-Cutrer, *Russian River Valley, California*.....\$16  
Chardonnay, Ramey, *Russian River Valley, California, USA*.....\$21  
Carricante, Tornatore, “Etna Bianco”, *Etna, Sicily*.....\$14

## ROSÉ

- Chateau Beaulieu, *Coteaux d’Aix-en-Provence, France*.....\$11

## RED

- Pinot Noir, Erath, *Willamette Valley, Oregon, USA*.....\$14  
Cabernet Sauvignon, Justin, *Paso Robles, California*.....\$18  
Cabernet Sauvignon/Shiraz, Penfolds, “Baby Grange”, Bin 389, *Australia*...\$30  
Zinfandel, Ridge, “East Bench,” *Sonoma, California*.....\$15  
Zinfandel Blend, Prisoner, *Napa Valley, California*.....\$24  
Merlot, Swanson, *Napa Valley, California*.....\$14  
Merlot/Cabernet Blend, Stag’s Leap, “The Investor”, *Napa Valley, California*...\$25  
Malbec, Susana Balbo “Signature,” *Mendoza, Argentina*.....\$17  
Syrah, Ex Umbris, *Yakima Valley, Washington*.....\$16

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