

WINES BY THE GLASS

RED WINES

ZINFANDEL (“A”) <i>Bedrock ‘Old Vines’</i> California	\$16.75 / 58
CABERNET SAUVIGNON (“A”) <i>Scattered Peaks</i> Napa Valley, CA	18.00 / 63
BORDEAUX BLEND (“A”) <i>Chateau Pey La Tour</i> 2018 Bordeaux, FR	14.00 / 45
CABERNET SAUVIGNON (“C”) <i>Louis Martini</i> California	10.00 / 35
PETITE SIRAH, ZINFADNEL, & MALBEC (“B”) <i>Treasure Hunter ‘School Night Red’</i> California	10.00 / 38
MALBEC & CABERNET SAUVIGNION (“A”) <i>‘Amancaya’ by Rothschild-Catena</i> Mendoza, ARG	12.25 / 45
MERLOT (“B”) <i>Hyatt Vineyards</i> Rattlesnake Hills, WA	8.25 / 35
CUVEE NATURE BLEND (Syrah-Malbec) (A) <i>Cuvelier Los Andes</i> Mendoza, Argentina	14.00 / 55
GRENACHE, MOUVEDRE, SHIRAZ (“A”) <i>Torbreck ‘Cuvee Juveniles’ Red</i> Barossa, Auatralia	13.00 / 35
COTE DU RHONE ROUGE (“B”) <i>Dom. A. Berthet-Rayne</i> Rhone, France	10.00 / 36
PINOT NOIR (“A”) <i>Routestock</i> Sonoma Coast, CA	14.00 / 46
PINOT NOIR (“C”) <i>Carmel Road</i> California	8.75 / 35

ROSÉS & BLUSH WINE

ROSÉ DE PROVENCE (“B”) <i>Chateau Routas</i> Provence, FR	\$10.25 / 36
WHITE ZINFANDEL (“C”) <i>Beringer</i> California	7.25 / 20

BOTTLED BEERS

ANHEUSER-BUSCH NATURAL LIGHT (MI)	\$4.00
BLUE MOON BELGIAN WHITE (Colorado)	6.00
BUDWEISER (Missouri)	4.25
BUD LIGHT (Missouri)	4.25
COORS LIGHT (Colorado)	4.25
CORONA EXTRA (Mexico)	6.00
CORONA LIGHT (Mexico)	6.00
DOGFISH HEAD 60 MINTE IPA (Maryland)	6.25
FLYING DOG “RAGING BITCH” (Maryland)	6.25
GUINNESS STOUT (England)	6.25
HEAVY SEAS “LOOSE CANNON” (Maryland)	6.25
JAILBREAK “FEED THE MONKEY” (Maryland)	6.25
MAGIC HAT #9 (Vermont)	6.00
MICHELOB LIGHT (Missouri)	5.00
MICHELOB ULTRA (Missouri)	5.00
MILLER LITE (Wisconsin)	4.25
NATTY BOH (Maryland)	4.00
NEW BELGIUM FAT TIRE AMBER ALE (Colorado)	6.25
NEWCASTLE BROWN ALE (England)	6.25
PEABODY HEIGHTS “OLD ORIOLE PARK BOHEMAIN” 16oz	5.00
SAM ADAMS BOSTON LAGER (Massachusetts)	6.00
SIERRA NEVADA PALE ALE (California)	6.25
SWEETWATER 420 EXTRA PALE ALE (Georgia)	6.25
YUENGLING LAGER (Pennsylvania)	5.00
O'DOULS NON-ALCOHOLIC (Missouri)	3.50
STELLA ARETOIS NON-ALCOHOLIC (Belgium)	

DRAUGHT BEERS

FARMACY SEASONAL BREW (Reisterstown, MD) <i>a rotating offering of seasonal beers</i>	\$8.75
DEVIL’S BACKBONE ‘VIENNA LAGER’ (VA) <i>chestnut-colored Lager</i>	6.75
MONUMENT CITY ‘51 RYE IPA’ (Baltimore, MD) <i>citrusy, earthy with rye malt notes</i>	6.75
SAM ADAMS OCTOBERFEST (MA) <i>a traditional German marzen</i>	6.75
MILLER LITE (WI) <i>light pilsner beer</i>	4.75
STELLA ARTOIS (Belgium) <i>Belgian pilsner</i>	7.25
UNION CRAFT ‘DUCK PIN’ (Baltimore, MD) <i>generously hopped pale ale</i>	6.75
YARDS ‘BRAWLER’ (PA) <i>an English-style brown ale</i>	6.75

WHITE WINES

CHARDONNAY (“A”) <i>Sonoma Cutrer ‘Russian River Ranches’</i> Sonoma, CA	\$13.25 / 48
CHARDONNAY (“C”) <i>Rascal (Lightly Oaked)</i> Oregon	9.25 / 35
CHARDONNAY (“B”) <i>J. Moreau & Fils Chablis</i> Burgundy, FR	12.00 / 42
COTE DU RHONE (“A”) <i>Guigal</i> Blanc Rhone, France	12.00 / 42
SAUVIGNON BLANC (“B”) <i>Benoit Lagarde</i> Touraine, Loire, FR	9.75 / 35
SAUVIGNON BLANC (“C”) <i>Pomelo</i> California	7.75 / 30
PINOT GRIS (“A”) <i>A to Z Winery</i> Oregon	11.00 / 40
PINOT GRIGIO (“C”) <i>Impero Collection</i> Italy	7.25 / 40*
RIESLING (“C”) <i>Fetzer ‘Goosefoot’</i> Monterey, CA	7.25 / 27
MOSCATO (“C”) <i>Baci Dolce Blonde</i> Veneto, IT	7.25 / 25

BUBBLES

CAVA BRUT (“C”) <i>Poema</i> SP	\$7.25 / 25
CAVA BRUT ROSÉ (“C”) <i>Poema</i> SP	7.25 / 25
CREMANT DE LIMOUX BRUT (“A”) <i>Cote Mas</i> Languedoc-Roussillion, France	15.00 / 50
PROSECCO DOCG (“B”) <i>Nino Ardevi Brut</i> Veneto, IT	10.75 / 38

COCKTAILS

APEROL SPRITZ Aperol Otrange Liquere, Terre di Marca Prosecco, and club soda served over ice with a sweetened dried orange slice \$10.00

ITALIAN GIN-VERMOUTH SPRITZ Malfy Lemon Gin and Sprezza Bianco Vermouth Cocktail served on the rocks with a lemon twist \$11.00

BLACK EYED RYE Sagamore Spirit Rye with blackberry simple syrup, fresh lemon juice, and ginger beer served on the rocks with a mint sprig garnish \$12.25

LION’S TAIL Buffalo Trace Bourbon, St. Elizabeth’s Allspice Dram with lemon juice, simple syrup and Angostura Bitters served on the rocks with an orange peel garnish \$12.00

SMOKED BOURBON LEMONADE Bulleit bourbon, fresh squeezed lemon-ade, and smoked rosemary served ‘smoke infused’ on the rocks with a lemon wheel and fresh rosemary sprig garnish \$11.25

GRILLED PINEAPPLE BOURBON SMASH Whiskey-Smith Pineapple Whiskey with chopped grilled pineapple, fresh lime juice, a splash of soda water with crushed ice \$11.25

EARL GREY GARDENS Cathead Honeysuckle Vodka and Earl Grey Tea simple syrup with fresh lemon juice, soda water, lemon wheel and thyme garnish \$8.50

PINK TEQUILA FIZZ 818 Tequila Blanco, grapefruit juice, lime juice, with simple syrup and Hibiscus bitters served on the rocks and topped with prosecco and pom-egranate seeds \$15.00

TEQUILA COOLER Hornitos Plata Tequila, sliced jalapeno peppers, pineapple juice, and fresh lime juice shaken and served on the rocks \$11.25

THE OLD CUBAN Bacardi Anejo Four Year Rum with muddle mint leaves and fresh lime juice, shaken with ice and strained in a coupe glass topped with Cote Mas Crement de Limoux champagne \$10.00

MAPLE WALNUT OLD FASHION McClintock Bootjack Rye Whiskey, pure maple syrup, and walnut bitters with muddle orange peel served with a giant ice cu-be in an Old Fashion glass \$13.00

STRAWBERRY & BASIL LEMONADE Rocktown Basil Infused Vodka, muddled strawberries, strawberry simple syrup, and lemonade shaken and served over ice with basil and strawberry garnish \$9.25

THE WOODSMAN Copper and King Apple Brandy with Domaine Canton Gin Liqueur, maple syrup and Angostura bitters stirred with ice and strained in a coupe glass with an orange peel garnish \$11.00

AGED RUM OLD FASHION Ron Zacapa Solera 23 year Rum, orange peel, brown sugar, orange bitters, Luxardo Cherry \$15.25

MOCKTAIL of the MOMENT

NO ‘A.B.V’ FRENCH 75 Sweet Bay-Peppercorn Shrub, fresh lemon juice, and 3 dashes of orange bitters shaken with ice, topped with club soda and Fever Tree tonic and strained into a martini glass, lemon twist garnish \$9.25