




# DRINKS MENU

## COCKTAIL FAVORITES




<b>Whitney</b> 	<b>13</b>	<b>Hearsay Old Fashioned</b> 	<b>15</b>
Stoli Razberi Vodka, Cassis, champagne, muddled blackberries, lemon juice, sugar		Hearsay infused Woodford Reserve Bourbon, Angostura bitters, orange	
<b>The Amalfi</b> 	<b>13</b>	<b>Espresso Martini</b> 	<b>14</b>
Mezcal, Aperol, lemon, pineapple, sugar		SelvaRey Chocolate Rum, Lavazza Espresso, Kahlua	
<b>Georgia on My Mind</b> 	<b>14</b>	<b>El Pepino</b> 	<b>13</b>
Old Forrester, fresh peach, mint, ginger beer		Espolon Tequila, Cointreau, cucumber, cilantro, lime	
<b>Blueberries in Havana</b> 	<b>13</b>	<b>Jalapeño</b> 	<b>12</b>
SelvaRey Coconut Rum, blueberries, mint, lime		Deep Eddy Vodka, jalapeño, lemon juice, sugar	
<b>Chocolate Old Fashioned</b> 	<b>12</b>	<b>Head in the Clouds</b> 	<b>14</b>
Mezcal, Cocoa Bitters, orange, sugar		Deep Eddy Vodka, Cointreau, lemon, Crème de violette, egg white	
<b>Tavern Sunset Sipper</b> 	<b>14</b>		
Johnny Walker, Cherry Herring, orange juice, sweet Vermouth			

## WINE FAVORITES

### WHITE WINE

<b>Chardonnay</b>			
La Crema, Willamette Valley, Oregon	<b>12</b>	<b>14</b>	<b>48</b>
Napa Cellars, Napa Valley, CA	<b>16</b>	<b>19</b>	<b>62</b>
<b>Pinot Grigio</b>			
Santa Margherita, Alto Adige, Oregon	<b>13</b>	<b>16</b>	<b>44</b>
<b>Sauvignon Blanc</b>			
Duckhorn, Napa Valley, CA	<b>11</b>	<b>16</b>	<b>47</b>
<b>Sparkling</b>			
La Marca Prosecco	<b>13</b>		
JP Chenet Brut	<b>12</b>		
Bisol Prosecco, Veneto, IT	<b>13</b>		<b>30</b>
Veuve Clicquot Brut, FR			<b>98</b>
Dom Perignon			<b>500</b>

### RED WINE

<b>Cabernet Sauvignon</b>			
Joel Gott, CA	<b>11</b>	<b>14</b>	<b>41</b>
"Austin", Paso Robles, CA	<b>11</b>	<b>15</b>	<b>44</b>
Quilt, Napa Valley, CA			<b>52</b>
Caymus, Napa Valley, CA			<b>160</b>
<b>Pinot Noir</b>			
Belle Glos, Balade, CA	<b>17</b>	<b>22</b>	<b>62</b>
<b>Merlot</b>	<b>12</b>	<b>15</b>	<b>44</b>
Decoy "Limited" Alexander Valley, CA	<b>15</b>	<b>18</b>	<b>42</b>
<b>Others</b>			
The Pessimists, Paso Robles, CA	<b>12</b>	<b>15</b>	<b>45</b>
Clos de los Siete Malbec, Mendoza, AR	<b>13</b>	<b>16</b>	<b>50</b>
Chateau Miraval Rosé, Provence, FR	<b>10</b>	<b>13</b>	<b>37</b>

## MOCKTAILS

Add CBD (5mg)+\$5

<b>Watermelon Chile</b>	<b>8</b>	<b>Blackberry No-Jito</b>	<b>8</b>
fresh watermelon juice, jalapeño, lime, basil syrup		muddled blackberries, lime, mint, sugar, Pellegrino	
<b>Strawberry Crush</b>	<b>8</b>	<b>Cucumber Cooler</b>	<b>8</b>
strawberry, lime, mint, coconut water		muddled cucumber & cilantro, lime, coconut water	
<b>Pineapple Express</b>	<b>8</b>		
pineapple juice, guava syrup, lemon-lime soda			

## BEERS

<b>Yellow Rose Smash IPA</b>	<b>9</b>	<b>Stella Artois</b>	<b>8</b>
<b>Ghost in the Machine</b>	<b>10</b>	<b>St. Arnold Grand Prize</b>	<b>9</b>
<b>Spindletop Hazy IPA</b>	<b>8</b>	<b>Crawford Bock</b>	<b>8</b>

**TAVERN**  
by HEARSAY

20% Gratuity Added to Parties of 8 or More



(\*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

REV.10.30.24