

MENU

BITES

BEYOND SAUSAGE	\$6.50
Plant Based Vegan Sausage	
BERKS HOT DOGS	\$5.00
ALL BEEF	
JALAPENO CHEESE	

- NIBBLES -

POPCORN	\$4.00
PRETZELS	\$4.00
WITH HONEY MUSTARD OR CHEESE DIP	
Additional cups \$1.00	
COOKIES	\$2.25
CHOCOLATE CHIP	
SUGAR	
DECADENT SMORES COOKIE	\$2.75
BROWNIE	\$3.25
REESE'S PEANUT BUTTER	
CHIPS	\$2.00
Uglies Kettle Potato Chips	
Sea Salt	
Salt & Vinegar	
Barbecue	
Jalepeno	
DORITOS	SALE
COOL RANCH	\$1.00
NACHO CHEESE	
CANDY	\$1.50
M&M'S (PLAIN/PEANUT)	
SNICKERS	
HERSHEY'S MILK CHOCOLATE	
SWEDISH FISH	
REESE'S CUP	
MENTOS	
SPECIALTY CANDY	\$3.25
HARIBO SOUR BEARS	
TOBLERONE	
KING'S ICE CREAM	\$4.50
CHOCOLATE, VANILLA, COOKIES & CREAM	
WITH TOPPING	\$5.00
WITH COOKIE	\$6.50
ROOTBEER FLOAT	\$7.00
WITH MAINE ROOT ROOT BEER	

SIPS

BOTTLED/CANNED BEER

FLESH & BLOOD (DOGFISH).....	\$7.00
NAMASTE WHITE (DOGFISH).....	\$6.00
YARDS PALE ALE.....	\$7.00
MODELO NEGRA.....	\$6.00
ANGRY ORCHARD.....	\$6.00
CORONA.....	\$5.00
PBR.....	\$5.00

ON DRAFT

SECRET MACHINE SOUR.....	\$8.00
DEWEY BEER CO - ABV 6.3%	
Blueberry, Blackberry, Raspberry Sour	
BLUETOOTH TREASURE BALTIC	
PORTER - LAGER.....	\$8.00
REVELATION CRAFT BREWING - ABV 7.2%	
This one has a sweet maltiness, those robust flavors of	
currant and dark fruits, and some roastiness.	
60 MINUTE IPA.....	\$6.00
DOGFISH CRAFT BREWERY - ABV 6%	
BUD LIGHT (DOMESTIC).....	\$5.00

WINE (BY THE GLASS)

WHITES	
CHARDONNAY (COAST & BARREL)	
NEW YORK, USA.....	\$8.00
PINOT GRIGIO (MONVIN)	
EAST VENETO, ITALY.....	\$8.00
PROSECCO (LA VITE)	
VENETO, ITALY.....	\$8.00
SAUVIGNON BLANC	
LANGUEDOC, FRANCE.....	\$8.00
SWEET RIESLING	
OREGON, USA.....	\$8.00
REDS	
CABERNET (COAST & BARREL)	
CALIFORNIA, USA.....	\$8.00
PINOT NOIR (COAST & BARREL)	
CALIFORNIA, USA.....	\$8.00
SANGRIA (JAM'N)	
NEW YORK, USA.....	\$8.00

- OTHER -

COKE, DIET COKE, SPRITE	\$2.00
WATER	\$2.00
PERRIER	\$3.00
COFFEE, HOT CHOCOLATE,	\$2.00
HOT APPLE CIDER, TEA	
SPECIALTY (MAINE ROOT)	\$3.00
FAIR TRADE LEMONADE	
GINGER SPICY BREW	
ROOT BEER	
BLUEBERRY	
MEXICANE COLA	
MANDARIN ORANGE	
SARSPARILLA	

COCKTAILS

RENT 11

Our take on a Tom Collins. A delicious blend of Beach Fin Gin, Prosecco and freshly squeezed lemon.

MAMA MIA! 10

This tropical delight is a blend of Malibu Coconut Rum, Jose Cuervo Margarita Mix and cranberry juice.

CATS 10

A twist on an Amaretto Sour. Made with Disaronno Amaretto, freshly squeezed lemon, pineapple juice, and garnished with lemon and a cherry.

SWEENEY TODD 10

A Mild Bloody Mary with Beach Time's High Tide Vodka. Garnished with 3 olives and Tabasco sauce to taste.

RESERVE WINE

SAUVIGNON BLANC	60
White, Desparada (Santa Barbara, California)	
PETITE PETIT	40
Red, Michael David (Lodi, California)	
PINOT NOIR	50
Red, Wonderwall (Paso Robles, California)	
INTRINSIC RED BLEND	48
Red, Intrinsic (Columbia Valley, Washington)	
CABERNET	66
Red, Worthy Napa (Napa Valley, California)	
LAMBRUSCO	30
Sparkling Red, Rosso All'Antica (Emilia-Romagna, Italy)	
ROSSO DI TOSCANA	36
Red, Paul Cullen (Tuscany, Italy)	
CHARDONNAY	40
White, Bogle (Clarksburg, California)	
SAUVIGNON BLANC	40
White, Bogle (Clarksburg, California)	
PETITE SIRAH	40
Red, Bogle (Clarksburg, California)	
ESSENTIAL RED	40
Red, Bogle (Clarksburg, California)	
PHANTOM RED	44
Red, (Clarksburg, California)	
PHANTOM CHARDONNAY	44
White, (Clarksburg, California)	