



DRINKS

Ask About Our
Happy Hour Menu

COCKTAILS

Cherry Bourbon Smash — \$8

Bulleit, Honey, Cherries, Basil, Lemon

Blackberry Mojito — \$8

Bacardi, Lime, Blackberry, Simple

Theodore Douglas — \$8

Old Forester, Ginger, Maple, Lemon, Peche de vigne

White Sangria — \$8

White Wine, Brandy, Orange

Raspberry Bliss — \$8

Absolut Raspberri, Triple Sec, Pomegranate, Lemon, Prosecco

Spiced mango — \$8

Mango Puree, Absolut Vodka, Jalapeño, Lime Juice, Orange Liqueur And Campari

Reality is... — \$8

Nolet's Gin, Campari, Pineapple Juice, Orgeat, Lime Juice

WINES

Pinot Noir

Nicolas Idiart — \$6, \$22

Project Pinot — \$8, \$30

Cabernet Sauvignon

La Sorbonne — \$6, \$22

Sean Minor — \$8, \$30

Pinot Grigio

San Pietro— \$6, \$22

Seaglass— \$8, \$30

Chardonnay

+34 — \$6, \$22

Cotesse Marion — \$8, \$30

Sauvignon Blanc

Whitehaven — \$6, \$22

Dubard — \$8, \$30

Moscato— \$6, \$22

Rose— \$6, \$22

HARBOR TOWN
TAVERN

BEER

Cans & Bottles

\$3

PBR

Bud Light

Miller Lite

Coors Light

Budweiser

Corona

Mich Ultra

Labatt Blue

Sam Adams

Yuengling

White Claw

Variety

\$6

Heineken

Stella Artois

Zombie Dust

6 Point Resin

Bodhi IPA

MG Prosperity
Wheat

Earnest
Crunchy
Hippie

Fathead
Bumbleberry

Ellicottville
Blueberry
Wheat
Heineken 0.0
N/A