



Cocktails

COLONEL POMP'S OLD FASHIONED

OLD FORESTER 86, HOUSE MADE CHERRY ORANGE SYRUP, INFUSED WITH SPICES AND BITTERS

SPRITZER

APEROL, ST GERMAIN, HOUSE MADE ORANGECELLO, AND TOPPED WITH FREIXENET PROSECCO ROSÉ

WINTER SANGRIA

OUR CLASSIC HOUSE RECIPE WITH SEASONAL FLAVORS

BEE'S KNEES

DEATH'S DOOR GIN, FRESH LEMON JUICE AND HONEY INFUSED WITH FLAVORS OF THE SEASON

ASK YOUR SERVER FOR DETAILS

ITALIAN MANHATTAN

MAKERS MARK, FRANGELICO, ORANGE BITTERS, SERVED UP

DARK & STORMY

GOSLING'S BLACK SEAL RUM AND GOSLING'S GINGER BEER

EAST ROW MANHATTAN

NEW RIFF RYE, HOUSE MADE BLACKBERRY VERMOUTH AND RHUBARB BITTERS

BELLINI

SEASONAL FLAVORS TOPPED WITH MIONETTO ORGANIC PROSECCO

ASK YOUR SERVER FOR DETAILS

After Dinner ...Or Before

NEWPORT GODFATHER

POMPILIOS' NEW RIFF SINGLE BARREL BOURBON AND DISARONNO AMARETTO

BLUEGRASS MUDSLIDE

JEPHTHA CREED COFFEE VODKA, BUFFALO TRACE BOURBON CREAM, HOUSE BLEND COLD BREW, BLUEGRASS SUNDOWN, CREME DE CACAO

CHERRY CORDIAL

CHERRY VODKA, KAHLUA TOPPED WITH HALF AND HALF, AND GARNISHED WITH SWEET TOOTH CHOCOLATE

TIPSY THIN MINT

STOLI VANIL VODKA, GREEN CREME DE MENTHE, CREME DE CACAO, AND GODIVA WHITE CHOCOLATE LIQUEUR

KENTUCKY COFFEE

BUFFALO TRACE BOURBON, BUFFALO TRACE BOURBON CREAM, POMPILIO'S HOUSE BLEND COFFEE, TOPPED WITH WHIPPED CREAM

HOUSE MADE LIMONCELLO

POMPILIOS' HOUSE BLEND COFFEE
REGULAR OR DECAF

Standing Draft

OUR HOUSE BEER

Wiedemann BOHEMIAN-STYLE PILSNER

PERONI

STELLA ARTOIS

BUD LIGHT

ASK ABOUT ROTATING TAPS

Warm Up

CAFÉ LEVIN

DISARONNO AMARETTO, CREME DE CACAO, BAILEY'S, HOUSE BREW COFFEE, TOPPED WITH WHIPPED CREAM

SWEATER WEATHER

SWEET TOOTH HOT CHOCOLATE, PEPPERMINT SCHNAPPS, CREME DE CACAO, TOPPED WITH WHIPPED CREAM

HOT BUTTERED RYE

RITTENHOUSE RYE, DOMAIN DE CANTON, MAPLE SYRUP, TOPPED WITH WHIPPED CREAM

THE SNUGLER

SWEET TOOTH HOT CHOCOLATE, CHAMBORD, STOLI VANIL VODKA, GODIVA WHITE CHOCOLATE, TOPPED WITH WHIPPED CREAM