

COCKTAILS

SMOKEY 'RITA Olmeca Altos Repasado tequila, mezcal, house made sour, blood orange puree. Served with a smoked salt rim \$10

BRAMBLE ON Ole Smoky Blackberry moonshine, orange liqueur, blackberry puree, agave nectar, lemon juice & club soda \$11

FASHIONABLY LATE an old fashioned with barrel-aged Elijah Craig, Angostura Bitters and a hint of sweetness. Garnished with orange and candied bacon \$13

CAROLINA SOUR Evan Williams Black, lemon simple, shaken and served with a Cooper and Thief float \$10

CHEERWINE LIFELINE George Dickel Rye Old Fashioned with Cheerwine Simple Syrup, bitters and served with an orange peel \$10

STONE FRUIT SWIZZLE Evan Williams Black, peach liqueur, fresh lemon juice, shaken over ice and topped with ginger ale \$8

STRAWBERRY BASIL SMASH Murto-Made Vodka, fresh muddled strawberries and basil leaves, lemon juice and simple syrup, topped with sparkling water \$12

MIDWOOD MULES ALL \$9

Kentucky Mule Larceny bourbon, house made ginger syrup & fresh lime juice

Tito's Mule Kick Tito's vodka, ginger beer, fresh lime juice & shaken with a slice of jalepeño

Classic Mule Smirnoff vodka, ginger beer & fresh lime juice

BEER

ASK ABOUT

OUR ROTATING

DRAFTS,

BOTTLES AND

CANS

WINE

Pinot Grigio: Estancia, Monterey, CA 8 - 30

Sauvignon Blanc: Glazebrook, New Zealand 9 - 34

Chardonnay: Rodney Strong, Sonoma, CA 8 - 30

Rosé: Charles & Charles, Columbia Valley, WA 9 - 34

Prosecco: La Marca, Italy 8 - 30

G B WHITE

RED

Red Blend: Cooper & Thief
(Bourbon Barrel Aged), CA 12 - 46

Pinot Noir: Evolution, Willamette Valley, OR 9 - 34

Pinot Noir: Meiomi, Sonoma, CA 12 - 46

Malbec: Susana Balbo "Crios", Argentina 9 - 34

Cabernet Sauvignon: Rock & Vine, Napa, CA 9 - 34