



wicked sisters

MOCKTAILS

MANGO MULE \$7

Fever Tree ginger beer, mango puree, lime juice, honey and muddled cucumber

BLUEBERRY OR BLOOD ORANGE MOJITO \$7

Lime juice, simple syrup, club soda with muddled blueberries or blood orange fresh squeezed and mint leaves

VIRGIN CUCUMBER GIMLET \$6.5

Club soda, muddled cucumber, lime juice and simple syrup

WATERMELON COOLER \$7

Watermelon juice, muddled cucumber, simple syrup and club soda.

WILD KOMBUCHA

BY MOBTOWN FERMENTATION (LOCALLY BREWED) BOTTLES

Mango-Peach \$8

Ginger-Grapefruit \$8

WOLFFER ESTATE(CIDER)

Dry White Cider \$10

Dry Rose Cider \$10

COCKTAILS

BOULEVARDIER TWIST \$10

Bar Hill Tom Cat Oak aged Gin, amaro, and Aperol with an orange peel. Served up in a coupe glass

MANGO-PEACH PUNCH \$9

Gosslings Rum, Orange juice, pineapple, cherry juice, triple sec and Mango-Peeach Kombucha Floater.

THE PALOMAESQUE \$10.5

Mezcal, fresh grapefruit juice, simple syrup, and dry vermouth with grapefruit. Served up in a coupe glass

SMOKED PIG \$10

Pig's Nose Blended Scotch, mezcal, yellow Chartreuse, and orange bitters. Served in a coupe glass

BUILD YOUR OWN MULE \$9

Choice of: Vodka / Gin / Whiskey / Rum
Finished with Fever Tree Ginger Beer and a lime garnish. Served in a pint glass

THE STANDER \$14

Tito's Vodka, shaken not stirred, with a twist of lemon. Served in a martini glass

CUCUMBER LEMONADE \$10


Deep Eddy Lemon Vodka, sour mix, muddled cucumber, and St. Germain. Served in a coupe glass

NEW ENGLISH COURAGE \$11

Bar Hill Gin, St. Germain, Honey and Scotch. Served in a coupe glass.

WICKED SEASONAL DRINK \$10

Always changing. Always wicked good. Ask your server for today's concoction



FOOD & DRINK

BEER

BOTTLES & CANS

	%	\$
Miller Lite	4.2	4
Bud Light	4.2	4
Budweiser	5	4
Coors Light	4.2	4
Yuengling	4.5	6
Corona	4.6	6
Bitburger Drive NA	0.5	6
Hitachino Nest Anbai, Gose	7	9
Hitachino Nest White Ale, Witbier	5.5	9
Hitachino Nest DaiDai IPA, IPA	6.2	9
Founders All Day IPA, Session IPA	4.7	6
Union Duckpin, Pale Ale	5.5	6
Anabel Lee White, Witbier	4.4	6
Bells Two Hearted IPA, IPA	7	6
Manor Hill Grisette, Farmhouse Ale	4.7	5.5
Union Old Pro, Gose	4.2	6

(P) PINT GLASS (T) TULIP GLASS

DRAFTS

	%	\$
(P)Guinness, Stout	4.2	7.5
(P)Left Hand Milk Stout, Milk Stout	6	7.5
(P)Brewers Art Resurrection, Dubbel	7	6.5
(T)DC Brau El Hefe Speaks, Hefeweizen	5.2	6.5
(P)Smutty Nose FinestKind, IPA	6.5	7
(P)Ninkasi Maiden the Shade, IPA	6.8	7
(P)Monument City 51 Rye, IPA	6.5	6
(P)Monument City , American Brown Ale	6	6
(P)Key Brewing Helles Lager, Lager	4.7	6.5
(P)Natty Boh	4.2	3.5
(T)Terrapin, Watermelon Gose	4.5	7
(P)Brewers Art Beazly, Golden Ale	7.3	6.5
(P)Founders Porter, Porter	6.5	6.5
(P)RAR Bottom Feeder, Blonde Ale	4.4	7
(P)Firestone Easy Jack, Session IPA	4.5	7
(P)New Holland, Mad Hatter IPA	7.0	7
(P)Kronenbourg Blanc, Witbier	5.0	7
(P)Manor Hill, IPA	6.8	7
(P)Key Brewing Rye Porter, Porter	5.5	6.5
(P)Union Craft Anthem, Golden Ale	5	6.25
(P)Brewer's Art OMG Session Ale	5.2	6
(T)Charm City Meadworks Elderberry, Mead	6.9	10

WINE

(6oz POUR)

RED

Earthquake, Zinfandel	78
Casa De Fieras, Rioja	32
Famille Perrin, Côtes du Rhône	52
Predator, Zinfandel	46
Liberator, Cabernet Sauvignon	11/40
Petite Petit, Petite Sirah	50
Justin, Cabernet Sauvignon	70
Terre du Sol, Malbec	8/30
Fiction, Red	46
Hyatt, Merlot	10/38
Dry Canyon, Pinot Noir	8/30

WHITE

San Pietro, Pinot Grigio	8/30
Yalumba, Viognier	9/34
Mohua, Sauvignon Blanc	34
August Kessler R, Riesling	38
Landmark Overlook, Chardonnay	60
Raeburn, Chardonnay	54
Köster-Wolf, Müller-Thurgau	9/34
La Galope, Sauvignon Blanc	8/30
Milou, Chardonnay	8/30

SPARKLING

Castellar, Cava Brut	8/29
Col Di Rocca, Prosecco	34
Treveri, Brut Rosé	32

CRUSHES

ORANGE

Green Mt. Orange Vodka, orange juice, triple sec

GRAPEFRUIT

Deep Eddy Grapefruit Vodka, grapefruit juice, simple syrup

STRAWBERRY BASIL

Rocktown Basil Vodka, muddled strawberries, simple syrup.

WICKED GOOD