

Spirits

OUR FEATURED COCKTAILS

PUMPKIN PIE MARTINI

Absolut Vodka, Captain Morgan Spiced Rum, our house made Pumpkin Pie spiced syrup & Cream in a Cinnamon Sugar rimmed glass

\$8

CANDY CORN MARTINI

Whipped Vodka, Pineapple Juice, a splash of Sour & Grenadine & topped with Whipped Cream & Candy Corn

\$8

CARAMEL APPLE SANGRIA

Smirnoff Kissed Caramel Vodka, Apple Cider, White Wine & Sliced Apples

\$8

OUR ROTATING TAPS

Sixth Lord IPA by Basic City, local va
a Hopwork Orange by Blue Mountain Brewery
Missile IPA by Champion, local va
Octoberfeast by Samuel Addams Brewing Co
Britchin Brown Ale by Stablecraft, local va
Duck Rabbit Milk Stout, local va
Deadly Rhythm Pale Ale by Pale Fire, local va
Mirror Pond Ale by Deschutes, Roanoke, va
Satan's Pony Amber Ale by South St, local va
Sculpin by Ballast Point, va

Dinner Specials

Thursday-Saturday 5pm-10pm

CAJUN WHITE CHILI

Andouille sausage, cajun spiced chicken breast & shrimp in a savory yet spicy white chili by the bowl

\$5

FRIED OYSTERS APPETIZER

6 fresh oysters battered & fried crispy served with our house made chipotle ranch sauce

\$8.95

FRIED OYSTER DINNER

10 fresh oysters battered & fried crispy served with your choice of 2 sides & our house made chipotle ranch sauce

\$16.95

TACO OF THE DAY

2 soft tacos with blackened ahi tuna topped with jack cheese & shredded spinach served with pico de gallo served with your choice of a side salad or cup of soup

\$13.90

add sliced avocado .99, additional taco 2.99

2 HOUSE MADE STUFFED PEPPERS

ground beef, pork, tomatoes & parsley tossed in white rice & stuffed in multi-colored peppers and baked til tender topped with cheddar jack cheeses served on a bed of rice
choice of cup of soup or side salad

\$13.95

CREAMY BEEF STROGANOFF

sautéed tender beef tips & mushrooms in a cream sauce then served over egg noodles & a dollop of sour cream served with your choice of a side salad or cup of soup

\$15.95

BAKED RAVIOLI OF THE DAY

ravioli stuffed ricotta cheese & spinach topped with mozzarella & baked til golden brown served with your choice of cup of soup or side salad

\$15.95

Our Featured Desserts

House Made Crème Brulee

\$6.50

Godiva Double Chocolate Cheesecake

\$6

Pumpkin Spiced or Kahula Crunch Cheesecake

by Shepherdstown's Bakery

\$6

Banana Dulce de Leche Gelato

\$5