

AMPER & SEA

MODERN.MARYLAND.AUTHENTIC.

Cocktails

CHESAPEAKE ICE TEA \$10

Ice tea vodka, peach schnapps, GM, lemonade

APPLE PIE OLD FASHION \$12

Bourbon, apple pie simple syrup, apple slice

MAPLE BACON MANHATTAN \$12

Whiskey, sweet vermouth, café amaro, maple bacon simple syrup

BOURBON ORANGE CRUSH \$9

Bourbon, fresh squeezed OJ, triple sec, sprite

LEMON & ROSEMARY \$9

Gin, st. germain, lemon & rosemary simple syrup, lemon juice, prosecco

FROZEN RYE \$10

Sagamore rye, lime juice, OJ, triple sec, pineapple syrup

SPICY PALOMA \$9

Tequila, fresh squeezed grapefruit juice, spice infused simple syrup, soda

VIRYTAS \$10

Gin, cointreau, fresh lime juice, crème de cassis

RUM PUNCH \$10

Myers rum, mt. gay rum, coconut rum, captain, bacardi, lime juice, fruit juice, bitters, grenadine.

Beers

BEAZZLY, THE BREWERS ART \$7

FEED THE MONKEY, JAILBREAK \$7

BIRDHOUSE, THE BREWERS ART \$7

THE INFINITE, JAILBREAK \$7

DUCKPIN, UNION CRAFT BREWING \$7

NANTICOKE, RAR BREWERY \$7

LOOSE CANNON, HEAVY SEAS \$7

NATIONAL BOHEMIAN \$5

AMSTEL LIGHT \$6

MILLER LIGHT \$5

After Dinner Drinks

SEASONAL HOT TODDY \$6

PICK ME UP \$7

Khalua, baileys, espresso & cream

TOASTED ALMOND \$7

Khalua, almond liquor & cream

Tequila 1.5 oz | 2oz

PATRON SILVER \$10 | \$12

JOSE CUERVO TRADITONAL \$10 | \$12

ESPOLON SILVER \$8 | \$10

CASAMIGO BLANCO \$12 | \$14

CASAMIGO REPO \$14 | \$16

EL SILENCIO MEZCAL \$8 | \$10

Whiskey, Bourbon & Scotch

GENTLEMAN JACK \$10 | \$12

BUFFALO TRACE \$9 | \$11

OLD FORESTER \$8 | \$10

MAKERS MARK \$10 | \$12

OLD FORESTER 1870 \$11 | \$13

BASIL HAYDEN \$10 | \$12

SAGAMORE RYE \$11 | \$13

WOODFORD RESERVE \$11 | \$13

BULLEIT BOURBON \$8 | \$10

JOHNNY WALKER BLACK \$9 | \$11

BULLEIT RYE \$10 | \$12

GLENLIVET \$12 | \$15

KNOB CREEK \$10 | \$12

MACALLAN \$12 | \$15

KNOB CREEK RYE \$8 | \$10

MACALLAN \$22 | \$26

JIM BEAM BLACK \$8 | \$10

LAPHROAIG \$13 | \$15

Happy Hour Menu

4PM TO 7PM MONDAY-FRIDAY

SMALL BITES \$6

WOODMONT VENISON MEATBALL

Marinara sauce, toast points

CATFISH NUGGETS

Crispy, grilled pineapple, fried pickled peppers

CRAB DIP

Served with Bavarian soft toasted pretzel

BRUSSEL SPROUTS

Candied bacon, shallot vinaigrette, shaved parmesan

CHEESEBURGER DEVEILED EGGS

Ground beef trio, lettuce, onion, tomato

Beverages

DRAFTS \$4

DOMESTICS \$4

Natty Boh, Miller Light, Strong Bow

CRAFTS \$5

Beazzly, Birdhouse, Feed the Monkey

HOUSE WINE \$5

House Red & House White

COCKTAIL DU JOUR \$6