

AMPER & SEA

MODERN.MARYLAND.AUTHENTIC.

Cocktails

CHESAPEAKE ICE TEA

Ice tea vodka, peach schnapps, GM, Lemonade

APPLE PIE OLD FASHION

Bourbon, apple pie simple syrup, apple slice

MAPLE BACON MANHATTAN

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

BOURBON ORANGE CRUSH

Bourbon, fresh squeezed OJ, triple sec, sprite

LEMON & ROSEMARY

Gin, St. Germain, Lemon & Rosemary simple syrup, Lemon juice, prosecco

FROZEN RYE

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

SPICY PALOMA

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

VIRYTAS

Gin, Cointreau, fresh lime juice, crème de cassis

RUM PUNCH

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 BREWERY \$7

NANTICOKE, RAR BREWERY \$7

LOOSE CANNON, HEAVY SEAS \$7

NATIONAL BOHEMIAN \$5

AMSTEL LIGHT \$6

After Dinner Drinks

SEASONAL HOT TODDY \$6

PICK ME UP \$7

Khalua, baileys, espresso & cream

TOASTED ALMOND \$7

Khalua, almond liq & cream

Tequila 1.5 oz | 2oz

PATRON SILVER \$10 | \$12

JOSE CUERVO TRADITIONAL \$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-THURSDAY | 3PM TO 6PM 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 SPOUTS

Candied bacon, shallot vinaigrette, shaved parm

CHEESEBURGER DEVILED EGGS

Ground beef trio, lettuce, onion, tomato

Beverages

DOMESTICS \$4

Natty Boh, Miller Lt, Strong bow

CRAFTS \$5

Beazzly, Birdhouse, Feed the Monkey

HOUSE WINE \$5

House red & House White

COCKAIL DU JOUR \$6