

MENU
BROADWAY
TUESDAYS
X THE JANICE JAM

COCKTAILS — \$12

Espresso State of Mind

Grey Goose, Frangelico, Kahlúa, Cold Brew

Wicked Negroni

Bombay Dry Gin, Campari, Sweet Vermouth, Crème de Cacao, Orange

Oaxaca Avenue

Illegal Mezcal, Giffard Apricot Liqueur, Cointreau, Lime

Old Fashioned Times

Maker's Mark, Black Walnut Bitters, Chambord

Margarita in New York

Patrón Blanco, Cointreau, Aperol, St-Germain, Lime, Agave

Sex and the Cosmo

Grey Goose, Cranberry, Cointreau, Lime

WINES — \$7 / \$35

WHITES

Crossings Sauvignon Blanc (*Marlborough, NZ*)

Barone Fini Pinot Grigio (*Alto Adige, IT*)

REDS

Robert Mondavi Pinot Noir (*Napa Valley, California, USA*)

Misterio Malbec (*Mendoza, AR*)

SPARKLING

Amor di Amanti Prosecco (*Veneto, IT*)

BEERS — \$5

DRAUGHT

Stella Artois (*Pilsner Lager, BE*)

Michelob Ultra (*Light Lager, USA*)

BOTTLES / CANS

Corona (*Mexican Lager, MX*)

Coors Light (*Light Lager, USA*)

Heineken (*Pale Lager, NL*)

Heineken 0.0% (*NL*)

Corona 0.0% (*MX*)

SNACKS — \$5

White Cheddar Popcorn

Organic Pita Chips (*Garlic Parmesan Herb*)

Orchard Valley Harvest Trail Mix (*Cranberry, Almond, Cashews*)

For allergy information or assistance, please ask a member of our staff
18% Gratuity is included