

The Terrace at the Charlotte Inn
Vintage Cocktails

\$19

Behind the times Old Fashioned

Woodford Reserve, ginger ale, brandied cherries

Martha's Vineyard Manhattan

Bushmills whiskey, vermouth, bitters

Charlotte's Citrus Cosmo

Grey Goose Citron, Triple sec, cranberry juice, lime

French 75

Oxley gin, Prosecco, Lemon juice

French Martini

Ketel 1 vodka, Chambord, Pineapple juice

Taste of the Terrace

Benedictine, Cointreau, Dry Vermouth, lime juice

Vineyard Margarita

Casamigo's Blanco tequila, Grapes, St. Germain

Negroni

Oxley Gin, Campari, Sweet vermouth

Mojito "Parisien"

Papas Pilar rum, St. Germain, Mint

Cipriani Bellini

Borgoluce Prosecco, Cipriani White Peach



Wine by the Glass

Sparkling

<i>Borgolucce</i>	<i>Prosecco</i>	16
<i>Veuve Cliquot</i>	<i>Champagne</i>	24
<i>Billecart-Salmon</i>	<i>Brut (half bottle/375ml)</i>	64

White

<i>Silex</i>	<i>Sancerre</i>	22
<i>Frogs Leap</i>	<i>Sauvignon Blanc</i>	16
<i>Attems Fruili</i>	<i>Pinot Grigio</i>	16
<i>Joseph Carr</i>	<i>Chardonay</i>	16
<i>Domaine Laroche</i>	<i>Chablis</i>	39

Rose

<i>Pre Semele</i>	<i>Rose</i>	18
<i>Flowers</i>	<i>Rose</i>	16
<i>Chateau Minuity</i>	<i>Rose</i>	18

Red

<i>Flowers</i>	<i>Pinot Noir</i>	20
<i>Bouchard Pere et Fills</i>	<i>Pinot Noir</i>	20
<i>Isole e Olena</i>	<i>Chianti</i>	20
<i>Joseph Carr</i>	<i>Cabernet</i>	18
<i>D. Valentin Margaux</i>	<i>Bordeaux</i>	29

