

# BEER, WINE & SANGRIA

## DINE IN OR TAKE OUT



## HOUSE MADE SANGRIA

\$9 glass ♦ \$30 carafe

*Red Wine Sangria with hibiscus, strawberry, orange*

*White Wine Sangria with passion fruit, mango, green apple*



### BEER

- Corona Extra, Modelo Especial, Pacifico \$6
- Industrial Arts Spring Landscape \$9
- Helles Bock, 5.8% ABV, Garnerville, NY
- Industrial Arts Metric Pils \$8  
4.7% ABV, Garnerville, New York
- Industrial Arts Wrench NEIPA \$9  
7.1% ABV, Garnerville, New York
- KCBC Blocktopus DDH IPA \$9  
6.9% ABV, Brooklyn, New York
- Singlecut Kim Hibiscus Sour Lager \$8  
4.2% ABV, Queens, New York
- Beer Tree Any Day's Haze NEIPA \$9  
6.3% ABV, Port Crane, New York
- District 96 Circle Back Pilsner \$8  
4.8% ABV, New City, New York
- District 96 L'Enfant Plan Saison \$9  
6.8% ABV, New City, New York

### WHITE WINE

- Cantina Della Torre, Pinot Grigio \$18 bottle  
*Delle Venezie, Italy*
- Potter Prosecco, Veneto, Italy \$11 split

### RED WINE

- Inflection, Cabernet Sauvignon \$18 bottle  
*California, 2018*

### AGAVE WINE MARGARITA

- made with agave wine & real lime*
- La Catrina Margaritas: Classic or Strawberry \$9  
13.9% ABV, Napa, California



## TACO TUESDAY SPECIALS

- House Made Sangria (red or white) \$7/\$25
- Corona Extra, Modelo Especial, Pacifico \$4
- La Catrina Agave Wine Margaritas \$7