

# DOC CROW'S

SOCIAL



## Bar Menu

### DOMESTIC BEER

- BUD LIGHT, 12OZ. | 4.50
- BUDWEISER, 12OZ. | 4.50
- MICHELOB ULTRA, 12OZ. | 5
- BUSCH, 12OZ. | 4.50
- BUSCH LIGHT, 12OZ. | 4.50
- COORS LITE, 12OZ. | 4.50
- MILLER LITE, 12OZ. | 4.50

### CRAFT COCKTAILS

#### BLOOD ORANGE MARGARITA

El Jimador tequila, triple sec, blood orange sour, house crafted vanilla bean simple syrup, lime juice | 12

#### OLD FASHIONED

Old Forester Rye, housemade demerara syrup, bitters, Amarena cherry, roasted orange peel | 12

#### RASPBERRY GIMLET

Castle & Key Gin, house crafted vanilla bean simple syrup, lime juice, raspberry syrup | 11

#### KENTUCKY SANGRIA

Wheatley vodka, house crafted vanilla bean simple syrup, pineapple, orange, fresh basil, red wine float | 11

### WINE

#### TABLE 24 MERLOT

6oz. | 8 9oz. | 12

#### TABLE 24 CHARDONNAY

6oz. | 8 9oz. | 12

#### 19 CRIMES RED BLEND

6oz. | 10 9oz. | 14

#### TABLE 24 PINOT GRIGIO

6oz. | 8 9oz. | 12

#### CRANE LAKE PINOT NOIR

6oz. | 9 9oz. | 13

#### TABLE 24 CABERNET

SAUVIGNON

6oz. | 8 9oz. | 12

#### LA MARCA PROSECCO

6oz. | 9 9oz. | 13

#### BOGLE ROSÉ

6oz. | 9 9oz. | 13

#### CAVIT MOSCATO

6oz. | 9 9oz. | 13

### IMPORT BEER *and more*

- GUINNESS | 7
- MODELO | 5
- ANGRY ORCHARD CIDER | 5
- BUSCH N/A | 4



#### HAPPY HOUR

MONDAY *thru* FRIDAY 3-6PM  
\$2 OFF ALL DRAFTS

#### HOLÉ JALAPEÑO

House infused jalapeño El Jimador, triple sec, citrus sour, mango puree, smoked sea salt | 12

#### SOUR BUFFALO

Buffalo Trace, house crafted vanilla bean simple syrup, lemon, egg white, bitters float | 11

#### BLUEBERRY MOJITO

Bacardi, blueberries, housemade demerara syrup, lime juice, fresh mint | 11