

BAY HILL TAVERN

SPECIALTY COCKTAILS

MAN OF HIS WORD 10

House Old Fashion featuring toasted pecan

DNA TEST 10

Vodka, butterfly-pea flower, aloe + cucumber, lemon, sparkling rosé

WRITER'S BLOCK 10

Gin, pressed orange, lemon, vanilla

SELF CARE 10

Tequila, lemon, beet, ginger, orgeat

WORKING CLASS 10

Mezcal, raspberry shrub, peach, lemon, tajin rim

MAMA PACHA 10

Tequila, lime, agave, aloe + cucumber, habanero

BEAST OF BURDEN 10

Rye, lemon, passion fruit, aquafaba

BAY HILL PHARMA 10

Rum blend, orange, pineapple, coconut, hemp oil, grated nutmeg

SPACE FORCE 10

Gin, chartreuse, lime, orgeat, himalayan salt, mint

FARMER'S MARKET SANGRIA 10

Old World Red – Spiced pear, dark berries, stone fruit

New World White – Lavender, elderflower, citrus

SPIRITFULL BUT SPIRITLESS

PASSION COLADA 6

Pineapple, coconut, passionfruit, lime, mint

SPA WATER 6

Alkaline water, butterfly pea flower, cucumber, lemon, grapefruit peel

PICASSO TAUGHT ME 6

Raspberry shrub, vanilla, lemon, aquafaba

MAHALO MULE 6

Pressed pineapple, lime, ginger beer, aromatic bitters

CAFÉ CON LECHE 6

Cold brew coffee, raspberry, oatmilk, Mexican chocolate

WINES

RED

(glass / bottle)

Artezin Zinfandel - *Mendocino* 10 38

C. Smith Substance Cabernet - *Washington* 10 38

Trinchero "Mario's" Cabernet - *Napa* 65

Domaine La Garrigue Red - *France* 9 34

Portillo Malbec - *Argentina* 8 30

Raeburn Pinot Noir - *Russian River* 12 46

SPARKLING

Da Luca Prosecco - *Italy* 8 30

Da Luca Sparkling Rosé - *Italy* 8 30

Taittinger Brut Champagne - *France* 65

WHITE

Bravium Chardonnay - *Russian River* 12 46

Neyers Chardonnay - *Carneros* 55

Villa Maria Sauvignon Blanc - *New Zealand* 10 38

Masi Pinot Grigio - *Italy* 9 34

Indaba Chenin Blanc - *South Africa* 8 30

Maison Saleya Rosé - *France* 10 38

BAY HILL TAVERN

DRAFT BEER

LIGHTER

North Coast Scrimshaw Pilsner - 4.5%	6.5
^{SD} Harland Mexican Lager - 5%	6.5
^{SD} Pizza Port California Honey - Blonde - 5.4%	6.5
^{SD} Lost Abbey Devotion - Belgian Blonde - 6.3%	7
Allagash White - Belgian-Style White Ale - 5.2%	7

HOPPIER

El Segundo Citra Pale Ale - 5.5%	7
^{SD} Societe The Coachman - Session IPA - 4.9%	7
^{SD} Modern Times Blazing World IPA - 6.8%	7.5
Bell's Two Hearted Ale - IPA - 7%	7
^{SD} Fall Let's Go IPA - 7%	7
Hopworks Robot Panda - Hazy IPA - 6.2%	7.5
^{SD} Thorn Street Hopster Pot - Hazy IPA - 7%	7.5
^{SD} *Karl Strauss Frank the Dank - Double IPA - 8.3%	7.5

DARKER

^{SD} 32 North Anchor Down - Amber Ale - 6.3%	7
^{SD} Fall 2AM Bike Ride - Nitro Coffee Vanilla Stout - 5%	7
Maui Coconut Porter - 6%	7

FRUITIER SOMETIMES TART

Common Blackberry Sangria Cider - 6.5%	7.5
^{SD} Bitter Brothers Family Tart - Prickly Pear Berliner Weisse - 4.5%	7
^{SD} * JuneShine Acai Berry - Hard Kombucha - 6%	7.5

* : 11oz goblet

DON'T FORGET ABOUT OUR HAPPY HOUR

MONDAY - FRIDAY / 3PM - 6:15PM
\$2 OFF ALL BEER, WINE, SPIRITS & SPECIALTY COCKTAILS
\$3 OFF APPETIZERS

BOTTLES & CANS

Miller Lite - 12oz	5
Coors Lite - 12oz	5
Coors Original - 12oz	5
Modelo Especial - 12oz	6
Buckler n/a - 12oz	6
Guinness - 16.9oz	7
Stiegl Grapefruit Radler - 3.2% - 12oz	7
Duchess De Bourgogne - Flanders Red Ale 6.2% - 11.2oz	8
2 Towns Bright Cider - Apple Cider - 6% - 12oz	6.5
^{SD} Ashland Hard Seltzer - Tangerine - 5.0% - 12oz	6.5

HOURS

MONDAY - FRIDAY // 11AM - 1AM
SATURDAY & SUNDAY // 9AM - 1AM

KITCHEN

KITCHEN CLOSSES AT 10PM
PIZZAS TIL MIDNIGHT

BRUNCH

SATURDAY & SUNDAY // 9AM - 2PM