

THE 10TH ROUND

~DRINK MENU~

CLASSIC COCKTAILS

NEGRONI – \$15

A BOLD, BITTERSWEET BLEND OF GIN, CAMPARI, AND SWEET VERMOUTH

RUSTY NAIL – \$15

A SMOOTH MIX OF SCOTCH WHISKY AND DRAMBUIE

MANHATTAN – \$15

RICH AND REFINED, WITH RYE, SWEET VERMOUTH, AND BITTERS

ESPRESSO MARTINI – \$15

SILKY VODKA, FRESH ESPRESSO, AND COFFEE LIQUEUR SHAKEN TO PERFECTION

CLASSIC MARTINI – \$15

CRISP AND ELEGANT WITH GIN (OR VODKA) AND DRY VERMOUTH, GARNISHED WITH A TWIST OF OLIVE

DARK AND STORMY – 15

SPICY GINGER BEER AND DARK RUM WITH A SPLASH OF LIME

ZERO PROOF AND MOCKTAILS

VIRGIN CAESAR – \$5.50

A SAVOURY BLEND OF CLAMATO, SPICES, AND A ZESTY RIM, ALCOHOL-FREE

NO-JITO – \$5.75

REFRESHING MINT, LIME, AND SODA, ALCOHOL-FREE

SWEET SHIRLEY – \$4.50

OUR SPIN ON A SHIRLEY TEMPLE

THAT PUNCH – \$5

A FRUITY BLEND OF TROPICAL JUICES AND A SPLASH OF SODA

VIRGIN MULE – \$6

SPICY GINGER BEER WITH FRESH LIME, NO ALCOHOL NEEDED

SUNNY SODA – \$6

THE ZERO-PROOF VERSION OF THE CRISP SUNNY CIDER

NON-ALC SHAFT – \$7

A SMOOTH COFFEE MOCKTAIL. GREAT FOR SIPPING OR SHARING

Signature Creations

Uncle Teddy's Rum Punch – \$10

Tropical and fruity with a mix of rum, citrus, and a touch of sweetness

Margarita – \$12

Zesty and refreshing, with tequila, lime, and a salted rim

Mojito – \$12

Light and minty, with rum, lime, fresh mint, and a splash of soda

French \$15

Effervescent and citrusy with gin, lemon, and sparkling wine

Buffalo Trace Old Fashioned – \$12

Classic and smooth, with whiskey, bitters, and a hint of orange

Whiskey Sour – \$12

Tangy and balanced with whiskey, fresh lemon, and a touch of sweetness

Blueberry Mule – \$12

A vibrant twist on the classic, with Stoli blueberry vodka and ginger beer

Annex Craft Soda – \$5

Ginger Beer, Root Beer

French Press Coffee – \$7

Red Bull – \$4.50

Regular, Sugar-Free

Pop, Juice, and Tea – \$4

Bud Zero – \$6

Corona Sunbrew – \$6

THE 10TH ROUND

~DRINK MENU~

BEER, CIDER & COOLERS

~DRAFT LIST~

- 10TH ROUND LIGHT LAGER – \$6
- TROUBLED TEA – \$8
- VILLAGE APPLE CIDER – \$8

~BOTTLES & CANS~

- CORONA – \$7
- COORS BANQUET – \$6
- STRONGBOW – \$8

ASK YOUR SERVER ABOUT OUR SELECTION OF LOCAL ROTATING TAPS, BOTTLES, AND CANS

WINE LIST (5 OZ, 9 OZ, BOTTLE)

Be sure to join us on Wednesdays for half-priced bottles

WHITE & ROSÉ

Citra Pinot Grigio

(Italy, 2020) – \$7 / \$12.50 / \$33

Raymond Chardonnay

(California, 2022) – \$10 / \$17.50 / \$47

Robertson Winery Sauvignon Blanc

(South Africa, 2021) – \$9.50 / \$17 / \$45

Ste. Chateau Michelle Riesling

(France, 2022) – \$9.50 / \$17 / \$45

The Wolftrap Rosé

(South Africa, 2020) – \$7 / \$12.50 / \$33

Red

Citra Sangiovese

(Italy, 2020) – \$7 / \$12.50 / \$33

Raymond Cabernet Sauvignon

(California, 2020) – \$10.50 / \$19 / \$55.50

Finca Malbec

(Argentina, 2023) – \$9 / \$18 / \$51.50

Chevalier de Dyonis Pinot Noir

(Romania) – \$11 / \$19 / \$57.50

~SPARKLING~

Maschio Prosecco Brut (Italy) – \$8 / \$40

2 FOR \$10 SHOOTERS

- PICKLEBACK
- PEACHY KEEN
- GREEN TEA
- FIREBALL
- APPLE PIE
- POLAR BEAR
- PB & JELLY
- LEMON DROP