

# The LIBRARY

On Carson

Happy Hour - 4-7pm Monday - Friday  
\$1 off craft beer | \$2 off signature cocktails |  
\$5 glass of house wine

Half off bottles of wine on Friday  
Brunch on Saturday and Sunday

## COCKTAILS

The Catcher in the Rye - \$12

*Our take on a Manhattan*

Basil Hayden rye | Vermouth Rosso  
| Angostura bitters | Luxardo cherry garnish

Snow White - \$12

*Caramel Apple Martini*

vodka | apple cider | Cointreau | simple syrup

Old Man and The Sea - \$10

*Blueberry Mojito*

Captain Morgan | white rum | lime juice | simple  
| blue berries | mint | soda

Deathly Hallows - \$10

*Boozy Butterbeer*

vodka | butterscotch schnapps | cream soda | whipped cream

Practical Magic - \$10

*Fall Margarita*

tequila | Cointreau | apple cider | pear juice | lime

Goosebumps - \$10

*Frozen Nerd Martini*

vodka | blue curacao | sours | nerd cluster

War and Peace - \$8

*Our take on a Moscow Mule*

Tito's Vodka | ginger beer | lime

*Optional: apple bourbon or cider*

Don Quixote - \$10

choice of tequila or Vida Mezcal | lime | honey syrup  
| bitters | Tajin rim | jalapeño garnish

Annabel Lee - \$10

Empress Gin | St-Germain | lemon | prosecco

Black Beauty - \$12

*Housemade Espresso Martini*

Ketel One Vodka | coffee liqueur | espresso | simple syrup  
| coffee bean garnish

*Optional: add pumpkin pie infused Baileys*

## COFFEE

Irish Coffee ..... \$8

Espresso ..... \$2.5

Espresso Shakerato ..... \$3  
double shot espresso shaken over ice with light sugar

Americano ..... \$3

Add \$3 - Sambuca | Baileys | Coffee Liqueur | Bourbon

## WINES | BOTTLE

Banfi Rosa Regale 'sparkling red' split (Italy)..... \$16

Villa Brici Chardonnay (Slovenia) ..... \$32

Celso Pinot Grigio (Italy) ..... \$32

J. Lohr Riesling (California)..... \$29

Whitehaven Sauvignon Blanc (New Zealand) ..... \$30

William Hill Cabernet (California)..... \$32

Lyric Pinot Noir (Monterey, California)..... \$29

J. Lohr Merlot (California)..... \$30

Melipal Malbec (Mendoza, Argentina) ..... \$30

Riporto Montepulciano D'Abruzzo (Italy)..... \$32

Canicatti Nero D'Avola (Sicily)..... \$28

Marotti Campi Rose (Italy)..... \$28

Canicatti Grillio (Sicily) ..... \$30

Fritzz Elderflower Lime sparkling canned wine (Slovenia).. \$8

## WINES | GLASS - \$8

House White - Chardonnay | Pinot Grigio | Moscato  
| Sauvignon Blanc | Riesling | Rosé

House Red - Cabernet | Merlot | Pinot Noir

Wines on Draft - Luluca Prosecco

## DRAFTS

IC Light ..... \$3.75

Yuengling ..... \$3.75

Miller Lite ..... \$4.25

Blue Moon ..... \$5

Guinness ..... \$5

Southern Tier 2X IPA..... \$6

Fat Head's Head Hunter IPA ..... \$6

Aslin Volcano Sauce Sour Ale ..... \$7

Dancing Gnome Lustra Pale Ale ..... \$7

Sierra Nevada Celebration IPA ..... \$7

Great Lakes Cookie Exchange Milk Stout ..... \$7

## BOTTLES & CANS

\$4 - Miller Light | Miller High Life | Bud Light | Coors Light  
| Coors Original | Budweiser | Michelob Ultra | Corona | PBR  
Pounder | IC Light Mango | Modelo | Heineken o.o (non-alcoholic)

\$5 - Heineken | Stella Artois | White Claw  
| Angry Orchard | Twisted Tea

\$7 - High Noon Vodka | High Noon Tequila | Surfside  
| Viva Tequila Seltzer | Happy Thursday Spiked Refresher

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.