

White Wines

	Glass	Bottle
SCHMITT SÖHNE, Riesling ⁺ <i>Germany</i>	10	33
THREE PEARS, Pinot Grigio ⁺ <i>California</i>	10	37
DIRECTOR’S CUT, Chardonnay <i>California</i>	14	53
ANGEL’S INK, Chardonnay <i>California</i>	13	49
MUDHOUSE, Sauvignon Blanc ⁺ <i>New Zealand</i>	11	41
MALGRA, Chard/Sauv Blend ⁺ <i>Italy</i>	10	33

Red Wines

	Glass	Bottle
THE SEEKER, Pinot Noir ⁺ <i>France</i>	12	45
ALARIS TRAPICHE, Malbec ⁺ <i>Argentina</i>	10	37
SANDSTONE, Merlot ⁺ <i>California</i>	10	37
BECKSTONE, Cab Sauv <i>Washington</i>	14	53
GREENWING, Cab Sauv ⁺ <i>Washington</i>	11	41
PALISADES, Red Blend ⁺ <i>California</i>	11	41

Sparkling

	Glass	Bottle
ETHIC, Prosecco Rosé <i>Italy</i>	14	53
POEMA, Cava ⁺ <i>Spain</i>	10	37
CHLOE, Prosecco ⁺ <i>Italy</i>	11	41
ASTI, Sparkling Wine ⁺ <i>Italy</i>	10	37

The Story

The name of our farm is a nod toward our heritage as Marines. A turning point in Marine Corps history was the Battle of Belleau Wood. In June, 1918, Marine units ferociously fought against German forces over several days to secure an area called Belleau Wood about an hour east of Paris.

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The fighting was described as a “perfect inferno” by Lieutenant Joel T. Boone, and more than 1,800 Marines were killed during the battle. However, the Marines were victorious and on June 26th, Major Maurice Shearer reported that “Woods now U.S. Marine Corps entirely.”

A saying from the battle, “Retreat, hell! We just got here,” became a part of Marine Corps lore, and the Marines earned by the nickname “Devil Dogs,” after the German soldiers described them as Teufelhunden. The area was also renamed “The Woods of the Marine Brigade.”

Signature Cocktails

THE SPEAKEASY, upscale Manhattan <i>Elijah Craig Rye, Amaro Nonino, bitters</i>	18
BLACKBERRY & SAGE MARGARITA <i>Tequila, lime juice, muddled blackberries, simple syrup, sage</i>	14
HABANERO VODKARITA <i>Hanson’s vodka, triple sec, lime juice, agave syrup, habanero bitters</i>	14
MAPLE SMASH BOURBON <i>Four Roses bourbon, maple syrup, lemon slices, splash of soda water</i>	14
CAMPFIRE MULE <i>Knob Creek Smoked Maple, brown sugar simple, lemon juice, ginger beer</i>	14
GIN ROSÉ <i>Watershed Four Peel, rosé wine, lime juice, simple syrup, lime wedge</i>	14
PEACH SUNSET, a bourbon cocktail <i>Four roses, triple sec, peach juice, lemon juice, simple, bitters</i>	13

House Cocktails

AMARETTO SOUR <i>Amaretto, sour mix, Fee foam, cherry</i>	12
BLOODY MARY <i>Vodka, lime, house-made mix</i>	12
COSMOPOLITAN <i>Vodka, triple sec, cranberry juice, lime</i>	12
ESPRESSO MARTINI <i>Vanilla vodka, Kahlua, coffee</i>	12
LONG ISLAND ICED TEA <i>Gin, rum, vodka, tequila, triple sec, lemon & coke</i>	13
MANHATTAN <i>Bulleit rye, sweet vermouth, bitters</i>	12
MARGARITA <i>Tequila, triple sec, lime juice, sour mix</i>	12
MIMOSA <i>Champagne & orange juice</i>	11
MOSCOW MULE <i>Titos, lime juice, ginger beer</i>	12
WHISKEY SOUR <i>Builleit bourbon, lemon juice, simple, Fee foam, orange slice & cherry</i>	12

Seasonal Cocktails

Please ask your server or look at your table top menu for our seasonal cocktails!

Old Fashioned

A variety of Old Fashioned Cocktails

SMOKED MAPLE OLD FASHIONED <i>Knob Creek Smoke Maple bourbon, brown sugar simple, orange bitters, orange peel</i>	14
THE 1886 <i>Four Roses bourbon, simple syrup, Angostura bitters, lemon peel</i>	12
THE STANDARD <i>Bulleit bourbon, simple syrup, Angostura bitters, orange peel & cherry</i>	12
THE RYE <i>Elijah Craig Rye, simple syrup, orange bitters, orange peel</i>	13

Mocktails

BLACKBERRY SAGE SMASH <i>Lime juice, blackberry sage syrup, ginger beer</i>	10
SUNSET AT THE FARM <i>Orange juice, grenadine, ginger beer, orange slice</i>	11
MAPLE CARDAMOM SIPPER <i>Apple juice, maple syrup, cardamom bitters, lemon juice, soda</i>	11
LAVENDER CREAM <i>Lavender syrup, soda, cream</i>	10

Soft Drinks, Etc.

SOFT DRINKS <i>Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper</i>	4
LEMONADE	4
SWEET TEA/UNSWEET TEA	4
MILK/CHOCOLATE MILK	4
JUICE <i>Orange, apple, cranberry</i>	4

Craft Tap List



We also have have several options in cans & bottles:

- Domestic: Blue Moon, Bud Light, Busch Light, Corona, Coors Light, Miller Lite, Mich Ultra, Modelo, Yuengling \$4.50
- Gluten Free: New Grist Pilsner \$5
- Seltzers: Carbliss Blackberry, Pineapple & Cranberry \$6
- N/A: Athletic Lager & IPA \$5