

Farm & Flame

BAR & GRILL

INDIAN & AMERICAN CUISINE

TRADITION REFINED, TASTE REDefined

Speciality Drinks

<i>Spicy Margarita</i>	10
Muddled Jalapenos, Concierge Tequila, Triple Sec, Lime Juice, Old Bay Rim	
<i>Key Lime Pie Crush</i>	8
Lime Vodka, Smirnoff Vanilla Vodka, Lime Juice, Simple Syrup, Whipped Cream, Sprite	
<i>Egg Custard Crush</i>	9
Vanilla Vodka, Egg Custard Syrup, Marshmallow	
<i>Red Moon Manhattan</i>	9
House Cabernet, Makers Mark, Simple Syrup, Garnished with Orange Peel and Cherry	
<i>Lychee Gin Fizz</i>	10
Concierge Gin, Lychee Liqueur, Cranberry Juice, Soda Garnished with Lemon	

Beers

<i>Stone Hazy IPA Draft</i>	6
<i>Dogfish 60 Minutes IPA Draft</i>	7
<i>Sam Adams Summer Ale Draft</i>	6
<i>TROEGS Perpetual IPA Draft</i>	7
<i>GUINNESS Stout Draft</i>	7
<i>Michelob Ultra (Bottle)</i>	5
<i>Corona Extra / Light (Bottle)</i>	6
<i>Miller Light (Bottle & Draft)</i>	5
<i>Heineken (Bottle)</i>	6
<i>Coors Light (Bottle)</i>	6
<i>Modelo (Bottle)</i>	6
<i>Yuengling Lager (Bottle)</i>	6
<i>Stella Artois (Bottle)</i>	6
<i>Surfside Seltzers</i>	7