

DRINKS MENU



paramount
All the elements of great food grill

Beers

\$6.5

Hacker-Pschorr Lager
Stella Artois Belgian Pilsner
Moretti Lager
Becks Light Light Lager
Einstok White Ale
Erdinger Non Alcoholic
Cigar City Jai Alai IPA
Cigar City Maduro English Style Brown Ale
Rogue Dead Guy Ale
Brekenridge Brewery Vanilla Porter
First Magnitude Wakulla Hefeweizen
First Magnitude Drift English Mild Ale
First Magnitude Vega Blonde Ale
First Magnitude 72 Pale Ale
First Magnitude Ursa American IPA
Founders Breakfast Stout

\$9

Julius Echter Hefeweizen
Unibrou La Fin du Monde

*Sparkling, After Dinner
& Port Wines*

Louis Perdrier, Brut, France ... \$33/8
Piper - Heidsieck, Brut, France ... \$ 70
Canard Duchene. Champagne, France ...\$ 61
Taittinger, Brut, Half Bottle, France ... \$ 53
Mimosa or Poinsettia ... \$ 7/13
Delaforce, 10 year Tawny Port ... \$ 12
Taylor Fladgate 20 yr Tawny Port ... \$16
Donovan Irish Cream ... \$8
Gran Duque D'Alba, Brandy, Spain ... \$12
Borghetti, Caffè Espresso, Italy ... \$ 9
Remy Martin, V.S.O.P, Cognac, France ... \$15
Luxardo, Amaretto, Italy ... \$ 8
Tuaca, Vanilla, Brandy Liqueur, Italy ... \$ 9

*Coffees, Sodas
& Waters*

San Pellegrino Sparkling ... lrg./sm. \$8/5
Aqua Panna Still ... \$ 5
Orange/Cranberry Juice ... \$4
Coke Products, Canada Dry Sodas and Iced Tea ... \$3
Organic Artisan Roasted Strongtree Brewed Coffees ... \$3.5
Hot teas and Iced Coffee with coffee ice cubes ... \$3.75
Hot water with lemon 1.25
Strongtree Espresso (Single) ... \$4 (Double) ... \$5
Cappuccino & Mochaccino ... \$6/7

20% gratuity may be added to parties of 6 or more.

Thank you