

BEER LIST

DRAFT

Pabst Blue Ribbon.....	\$3.00
Deschutes Fresh Squeezed IPA.....	\$5.00
Widmer Hefeweizen.....	\$5.00
Mac & Jack African Amber.....	\$5.00
Rotating Tap (ask your server)	

BOTTLED

Budweiser.....	\$3.00
Bud Light.....	\$3.00
Coors Light.....	\$3.00
St. Pauli NA.....	\$3.00
Corona.....	\$4.00
Goose Island IPA, 16 oz.....	\$4.00
10 Barrel Pub Beer.....	\$4.00
Seattle Cider Dry.....	\$4.00
Twisted Tea.....	\$4.00
White Claw Hard Seltzer.....	\$4.00
Elysian Super Fuzz Blood Orange Pale Ale.....	\$5.00
Guinness.....	\$5.00
Kettlehouse Cold Smoke Scotch Ale, 16oz.....	\$5.00
Stella Artois.....	\$5.00

COCKTAILS

Lake Mary Mule.....	\$8.00
<i>Vodka, house made ginger beer, fresh lime, or make it with your choice of tequila, whiskey or dark rum</i>	
<i>Add fresh Huckleberry syrup for \$1.00</i>	
Huckleberry Cosmo.....	\$8.00
<i>Vodka, triple sec, fresh lime, cranberry, huckleberry</i>	
Lemon Drop.....	\$8.00
<i>Vodka, sugar, triple sec, fresh lemon with a sugared rim</i>	
<i>Add fresh huckleberry syrup for \$1.00</i>	
House Margarita.....	\$8.00
<i>Tequila, fresh lemon/lime sour, triple sec. Add fresh huckleberry or make it spicy with jalapeño for \$1.00</i>	
Mojito.....	\$8.00
<i>Rum, mint, fresh lime, sugar, topped with soda.</i>	
<i>Add fresh huckleberry syrup for \$1.00</i>	
Whiskey Sour.....	\$8.00
<i>Whiskey, fresh lemon and sugar</i>	
<i>Add fresh huckleberry syrup for \$1.00</i>	
Huckleberry Gin Smash.....	\$8.00
<i>Gin, sugar, fresh lemon and muddled huckleberry topped with soda</i>	
Dirty Girl.....	\$8.00
<i>Orphan Girl bourbon cream liqueur and root beer, a local favorite</i>	
Old Fashioned.....	\$10.00
<i>House blend whiskey, bitters and sugar</i>	

NON ALCOHOLIC

House Made Ginger Beer.....	\$4.00
Fresh Lemonade.....	\$3.00
<i>Add Huckleberry or Pomegranate for \$1.00</i>	
Juices.....	\$3.00
<i>Orange, Pineapple, Cranberry</i>	
Soft Drinks.....	\$2.25
<i>Coke, Diet Coke, Sprite, Root Beer, Ginger Ale</i>	

WINE LIST

HOUSE WINES

Bogle Chardonnay.....	\$6.00
Bogle Cabernet.....	\$6.00

WHITE WINES BY THE GLASS

These wines are also available by the bottle

La Marca Prosecco.....	\$7.00
<i>Veneto, Italy</i>	
Pomelo Sauvignon Blanc.....	\$8.00
<i>Oakville, California</i>	
Acrobat Pino Gris.....	\$8.00
<i>Eugene, Oregon</i>	
Conundrum by Caymus White Blend.....	\$8.00
<i>Rutherford, California</i>	
William Hill Chardonnay.....	\$8.00
<i>North Coast, California</i>	
Canoe Ridge Rose.....	\$9.00
<i>Colombia Valley, Washington</i>	
Talbott Kali Hart Chardonnay.....	\$11.00
<i>Santa Lucia Highlands, California</i>	

RED WINES BY THE GLASS

These wines are also available by the bottle

Conundrum by Caymus Red Blend.....	\$8.00
<i>Rutherford, California</i>	
Gascon Malbec.....	\$10.00
<i>Argentina</i>	
Straight Shooter Pinot Noir.....	\$11.00
<i>Wilamette Valley, Oregon</i>	
Louis Martini Cabernet Sauvignon.....	\$9.00
<i>Central Coast, California</i>	
Smith & Hook Cabernet Sauvignon.....	\$11.00
<i>North Coast, California</i>	
Talbott Kali Hart Chardonnay.....	\$11.00
<i>Santa Lucia Highlands, California</i>	

Enjoy a glass of Caymus Cabernet, \$20 per glass

WINES BY THE BOTTLE

There will a \$20 corkage fee

Argyle Brut.....	\$38.00
Veuve Clicquot Yellow Label Champagne.....	\$88.00
Acrobat Pinot Gris.....	\$25.00
Kendall Jackson Chardonnay.....	\$20.00
La Crema Chardonnay.....	\$25.00
Chalk Hill Estate Chardonnay.....	\$55.00
Straight Shooter Pinot Noir.....	\$36.00
The Four Graces Pinot Noir.....	\$56.00
Seghesio Sonoma Zinfandel.....	\$35.00
The Prisoner Red Blend.....	\$65.00
Stags Leap Petite Syrah.....	\$60.00
Smith & Hook Cabernet.....	\$36.00
Jordan Alexander Valley Cabernet.....	\$78.00
Caymus Napa Valley Cabernet.....	\$120.00
Caymus Special Select.....	\$225.00

NON ALCOHOLIC WINES

Fre Chardonnay.....	Glass \$5.00
.....	Bottle \$15.00
Fre Merlot.....	Glass \$5.00
.....	Bottle \$15.00