

Fall on the Bay

Specialty Cocktails \$9.50

Hard Tack Mule Bacardi 8yr, local cider + Yacht Club ginger beer

Pineapple-Jalapeno Mule Stoli Pineapple Crush, fresh lime + Yacht Club ginger beer

Shift Drink Maker's 46, Fishers Island Lemonade, Louisiana simple + M's cherries

Low Brush Stoli Vanil, fresh lemon + rosemary syrup

Best in Show Grey Goose, fresh orange + strawberry, mint + M+R Sparkling Rose

La Fresca Sauza Blue + fresh juices, salt or sugar rim

Orchard Mojito Bacardi Superior, local cider + cinnamon syrup

Leaf Peeper Sangria Deep Eddy Lemon, Bacardi Oakheart, cinnamon syrup + cranberry

Sangria – Red or White you pick'em

Harbor Lights Bloody citrus vodka + secret spices

Frozen Peat Conannon Irish Whiskey + Irish coffee fixins, frozen – Slainte!

No Way, Frose! Mama's favorite slushy...M+R Sparkling Rose, Bacardi Grapefruit

Wine By the Glass

Hayes Ranch Pinot Grigio, California \$7

Bollini Pinot Grigio, Italy \$8

Sea Pearl Sauvignon Blanc, Australia \$8

Esser Sauvignon Blanc, California \$9

Nugan Estate Third Generation Chardonnay, Australia \$8

Bonterra Chardonnay, California \$9 *certified organic*

Hoopla Chardonnay, California \$12

Rex Goliath Moscato, Chile \$7

Woodbridge White Zinfandel, California \$7

Murphy-Goode Pinot Noir, California \$7

Auspicion Cabernet Sauvignon, California \$7

The Federalist Zinfandel, California \$10

Bonterra Merlot, California \$9 *certified organic*

Diseno Malbec, Argentina \$8

Beer – Not Draft

Amstel Light \$4.5

Angry Orchard Cider \$4.5

Budweiser \$4

Bud Light \$4

Coors Light \$4

Corona \$4.5

UFO Huckleberry \$5.5

Heineken \$4.5

'Gansett Tall Boys \$3.5

Mich Ultra \$4.5

O'Douls \$4

Miller Lite \$4

It is the customer's obligation to inform the server of any food allergies.

NOTICE: * Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

RESTAURANT AND BAR

Par & Tackle