

High Summer

Specialty Cocktails \$9.50

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

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

Sea Spray St George Dry Rye Gin, grapefruit +lemon, dash Peychaud's

Low Brush Stoli Vanil, fresh lemon + rosemary syrup

La Fresca Casa Noble Crystal + fresh juices, salt or sugar rim

Definitive Mojito Bacardi Superior, limes + mint – you know the drill

Twigs + Berries Brockmans Gin, lime, Giffard Crème de Framboise + Yacht Club Quinine

Sangria – Red or White you pick'em

Harbor Lights Bloody citrus vodka + secret spices

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

Wine By the Glass

Hayes Ranch Pinot Grigio, California \$7

Firesteed Pinot Gris, Oregon \$8.5

Sea Pearl Sauvignon Blanc, Australia \$8

Nugan Estate Third Generation Chardonnay, Australia \$8

Bonterra Chardonnay, California \$9 *certified organic*

Hoopla Chardonnay, California \$12

Charles Smith "Kung Fu Girl" Riesling, Washington \$8

Rex Goliath Moscato, Chile \$7

Woodbridge White Zinfandel, California \$7

Charles Smith "Band of Roses" Rose, Washington \$8

Murphy-Goode Pinot Noir, California \$7

Auspicion Cabernet Sauvignon, California \$7

Bonterra Merlot, California \$9 *certified organic*

Trivento Malbec, Argentina \$9

Beer – Not Draft

Amstel Light \$4.5

Heineken \$4.5

Budweiser \$4

'Gansett Tall Boys \$3.5

Bud Light \$4

Mich Ultra \$4.5

Coors Light \$4

O'Douls \$4

Corona – Heavy or Premier \$4.5

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.