



WINE

SPARKLING

GLASS BOTTLE

PROSECCO **Valdo** Veneto, Italy (187ml) 13

WHITE

RIESLING **Chateau Ste. Michelle** Washington 13 42

PINOT GRIGIO **Lagaria** Italy 12 40

SAUVIGNON BLANC **Smoking Loon** California 13 41

SAUVIGNON BLANC **Kim Crawford** Marlborough, New Zealand 15 45

CHARDONNAY **Avalon** California 12 39

CHARDONNAY **Sea Sun by Caymus** California 16 52

ROSÉ

SPARKLING ROSÉ **Le Grand Courtage** France (187ml) 13

ROSÉ **La Vieille Ferme** France 11 37

RED

PINOT NOIR **Angeline** California 13 42

PINOT NOIR **Educated Guess** Sonoma Coast 14 48

MERLOT **Maison Nicolas** France 12 40

CABERNET SAUVIGNON **Leese-Fitch** California 13 41

CABERNET SAUVIGNON **Bonanza by Caymus** California 16 56

MALBEC **Tinto Negro "Uco Valley"** Mendoza, Argentina 13 43

CHIANTI CLASSICO DOCG **Carpineto** Tuscany, Italy 14 47

BOTTLES & CANS

Budweiser 7

Coors Lite 7

Michelob Ultra 7

Miller Lite 7

Pabst Blue Ribbon 6.5

Corona 8

Guinness 9

Amstel Light 8

Blue Moon 8

Peroni Pale Lager 8

Heineken 8

Heineken Lite 8

1911 Heritage Rose Cider 8.5

Founder's All Day IPA 8

White Claw Hard Seltzer 8

N/A Beers

Bud Zero 7

Athletic Brewing Run Wild IPA 8

ON TAP

SEASONAL ROTATING SELECTIONS

SPECIALTY DRINKS 15

FRENCH PEAR MARTINI

Absolut Pear Vodka, St. Germain Liqueur

CUCUMBER COOLER Nue Cucumber Vodka, rosemary-ginger syrup, lemonade

MOSCOW MULE Grey Goose, ginger beer, lime juice

BLUEBERRY MOJITO Stoli Blueberry Vodka, fresh muddled blueberries, mint, simple syrup

SPICY PINEAPPLE THYME MARGARITA

Spicy Patron Tequila, lime juice, pineapple juice, sour mix, fresh thyme, spicy salted rim

BEE'S KNEES

Uncle Val's Botanical Gin, honey syrup, lemon

SUNSET SANGRIA Sauvignon Blanc, white peach liqueur, mango, raspberry

JUNGLE JUICE

Captain Morgan Spiced Rum, Malibu Coconut Rum, pineapple juice, orange juice, splash of cranberry, Bacardi 151 floater

DAILY DEALS

**THREE COURSE
PRIX-FIXE DINNER 32.95**

Available Tuesday-Thursday

**WINE DOWN WEDNESDAY
HALF PRICE BOTTLES OF WINE**

(Dining room only, excludes Caymus wines.)

THURSDAY'S SIZZLING FAJITAS 27.95

- Includes:** • Black Beans • Spanish Rice
• Pico De Gallo • Monterey Jack Cheese
• Peppers & Onions • Flour Tortillas

- CHOICE OF:** • Chicken • Steak • Shrimp
• Veggie • Combo (choose two)

**SUNDAY
LOBSTER PALOOZA!!
39.95**

STARTERS:

Lobster bisque - Wedge salad - Caesar salad

LOBSTER DINNER:

- **LOBSTERBAKE:** 1.5-pound lobster, clams, mussels, corn on the cob
- **LOBSTERFRADIAVOLO:** 1.5-pound lobster, clams, mussels, linguini
- **LOBSTERROLL:** Classic New England lobster Roll, choice of fries

**HAPPIEST HOURS
AT THE BAR EVERY NIGHT**

From 4:30 to 6:30PM

Half Price Bar Menu & Drink Specials

CATERING FOR ALL OCCASIONS