

# BAR MENU

## BUBBLES

Glass / Bottle

Champagne	\$10	
Premium Champagne		\$95

## WHITES

Coastal Vines Chardonnay *HW	\$8	
Coastal Vines White Zinfandel *HW	\$8	
Coastal Vines Sauvignon Blanc *HW	\$8	
Coastal Vines Pinot Grigio *HW	\$8	\$29
Infamous Goose Sauvignon Blanc	\$10	\$33
Hahn Chardonnay	\$9	\$30
Capasaldo Pinot Grigio	\$9	\$30
J. Lohr Riesling	\$9	\$30
Cupcake Moscato	\$9	\$30
Chloe Rose	\$9	\$30

## REDS

Coastal Vines Merlot *HW	\$8	
Coastal Vines Cabernet *HW	\$8	
Liberty School Cabernet	\$9	\$30
Starmont Cabernet	\$11	\$38
Picket Fence Cabernet	\$9	\$30
Concannon Merlot	\$8	\$27
Hahn Pinot Noir	\$8	\$27
Trapiche Malbec	\$8	\$27
Troube Maker Red Blend	\$9	\$30
Casillero del Diablo Red Blend	\$8	\$27

## RESERVE WINE LIST

Cakebread Chardonnay	\$60
Swanson Merlot	\$50
Silver Oak Cabernet	\$110

## AFTER DINNER DRINKS

### Banana Hammock \$16

Banana liqueur, Pinnacle Vanilla vodka, Godiva Dark Chocolate, Crème de Cacao, Chocolate Syrup

### Key Lime Kiss \$16

Pinnacle Vanilla vodka, Crème de Cacao, Melon Liqueur, Pineapple Juice, Lime Juice, Apple Pucker

### Cherry Popper \$16

Smirnoff Cherry vodka, Crème de Cacao, Grenadine, Whipped Cream, Chocolate Syrup

## BOTTLE BEER

### Domestic \$6

Bud Light	Michelob Ultra
Budweiser	Coors Lite
Bud Lite Lime	Seasonal Brew
Bud Lite Orange	White Claw

### Premium \$8

Stella Artois	Modelo
Heineken	Blue Moon
Corona Extra	Yeungling

## DRAFT BEER

### Domestic \$6

Bud Light
Michelob Amber Bock

### Premium \$8

Stella Artois
IPA

18% gratuity added to all drinks