

# Bar Menu

## Wines by the Glass

### White

Carl Reh Riesling - Germany	7.0
Lindeman's Bin 65 Chard -Australia	8.0
Kendall Jackson Chard.—California	8.5
Santa Rita Sauv. Blanc—Chili	8.0
Rudi Wiest Riesling Germany	8.0
Ecco Domani Pinot Grigio- Italy	7.0
House Chard—White Zinfandel	6.5
House Pinot Grigio-Sauv Blanc	7.5
<u>Sparkling</u> Wycliff 'brut' - California	8.0

### Red

Firestone Cab Sauv —California	7.5
Redwood Creek Cab Sauv.—California	7.5
Greg Norman Cab/Merlot - Australia	8.5
Blackstone Merlot - California	9.5
Mill Creek Estate Merlot - California	10.
DeBertoli Shiraz - Australia	7.5
Pepperwood Grove Pinot Noir—Italy	7.5
Budini Malbec—Argentina	8.0
Ruffino Chianti—Italy	7.5
House Merlot—Cabernet	6.5

### Signature Cocktail

Chocolate Cream Pie Martini	9.0
Espresso Martini	9.0
Mango Margarita	8.0
Peach Iced Tea	7.5
Apple Martini	8.0
Raspberry Cosmo	8.75
Ship Inn Coffee —Bailey's Godiva-Frangelico	8.95

## **Beer by the Glass**

### **Bottles**

#### **Domestic 3.75**

Bud  
Bud Light  
Coor Light  
Miller Light  
Mich Ultra  
Yuengling

#### **Import 5.00**

Amstel  
Becks  
Becks Dark  
Blue Moon  
Corona  
Corona Light  
Guinness  
Heineken  
Heineken Light  
Sam Adams Light Ale  
Sierra Nevada Pale  
Stella Artois

### **Draft**

#### **Domestic**

Miller Light  
Sam Adams Seasonal  
Yuengling

#### **Non Alcoholic**

Beck's 5.00  
Bukler 5.00  
O'Doul's 3.75

### **Import**

Leinenliugel's Summer Shandy