

## SPECIALTY COCKTAILS

	<b>The Birdie Breeze</b> \$14 <i>Maker's Mark, peach syrup, lemon juice, and a splash of ginger beer</i>
	<b>Sapphire in the Rough</b> \$17 <i>Bombay Sapphire, fresh lime, elderflower liqueur, cucumber syrup, muddled basil leaves</i>
	<b>The Albatross Martini</b> \$17 <i>Tito's Vodka, rose water and strawberry syrup, lemon juice</i>
	<b>The Worm Burner</b> \$14 <i>Muddled jalapeño, Jose Cuervo silver, grapefruit juice, agave syrup, lime juice, club soda</i>
	<b>The Fairway Fizz</b> \$14 <i>Malibu coconut rum, muddled kiwi, cream of coconut, lime juice, lemon-lime soda</i>
	<b>The 19<sup>th</sup> Hole</b> \$18 <i>"Chuck's Old Fashioned" Russel's 10 year bourbon, smoked</i>

## BOTTLED BEER



<b>Bud Light</b>	\$5
<b>Budweiser</b>	\$5
<b>Coors Light</b>	\$5
<b>Corona</b>	\$7
<b>DogFish Head 60 Minute</b>	\$7
<b>Go Brewing Non-Alcoholic Hazy IPA</b>	\$8
<b>Heineken</b>	\$7
<b>Labatt Blue</b>	\$5
<b>Michelob Ultra</b>	\$5
<b>Miller Lite</b>	\$5
<b>Stella 0.0 Non-Alcoholic Beer</b>	\$7
<b>Twisted Tea</b>	\$7
<b>Yuengling Lager</b>	\$5

## DRAFT BEER



<b>Miller Lite</b> <i>Light Lager</i>	\$5
<b>Yuengling Lager</b> <i>Amber Lager</i>	\$5
<b>Michelob Ultra</b> <i>Light Lager</i>	\$5
<b>Stella Artois</b> <i>Pale Lager</i>	\$7
<b>Workhorse Golden Lager</b> <i>Helles</i>	\$6
<b>Modelo</b> <i>Mexican Lager</i>	\$7
<b>Blue Moon</b> <i>Wheat Beer</i>	\$7
<b>Downeast Cider</b> <i>Original Blend Cider</i>	\$6
<b>Mango Cart</b> <i>Wheat Beer</i>	\$7
<b>Guinness</b> <i>Nitro Stout</i>	\$8
<b>Fiddlehead IPA</b> <i>New England Style IPA</i>	\$9
<b>Tröegs Perpetual</b> <i>American IPA</i>	\$8
<b>Levante Cloudy and Cumbersome</b> <i>New England Style IPA</i>	\$8
<b>Leinenkugel Summer Shandy</b> <i>Shandy</i>	\$7
<b>Reading Premium</b> <i>Light Lager</i>	\$6
<b>Lagunitas IPA</b> <i>American IPA</i>	\$7



## RED WINE



<b>House Red Wines</b>	\$9	
<i>Cabernet Sauvignon   Pinot Noir   Merlot</i>		
<b>CABERNET SAUVIGNON</b>		
<b>Substance Cabernet</b>	\$14	\$52
<i>Columbia Valley, Washington</i>		
<b>Black Stallion Cabernet</b>	\$18	\$72
<i>Napa Valley, California</i>		
<b>Silver Oak Cabernet</b>	\$38	\$152
<i>Alexander Valley, California</i>		
<b>Caymus Cabernet</b>		\$172
<i>Napa Valley, California</i>		
<b>PINOT NOIR</b>		
<b>Heritage Pinot Noir</b>	\$14	\$52
<i>Willamette Valley, Oregon</i>		
<b>Emile Beyer Pinot Noir</b>	\$18	\$68
<i>Alsace, France</i>		
<b>Belle Glos Pinot Noir</b>		\$82
<i>Sonoma Coast, California</i>		
<b>OTHER RED WINES</b>		
<b>Natura Malbec</b>	\$12	\$46
<i>Malbec   Rapel Valley, Chile</i>		
<b>Lapis Luna Red Blend</b>	\$12	\$44
<i>North Coast, California</i>		
<b>Yalumba Samuel's Collection</b>	\$16	\$64
<i>Shiraz   South Australia</i>		
<b>J. Lohr Vineyards Merlot Los Osos</b>		\$44
<i>Pasa Robles, California</i>		

## WHITE WINE



<b>House White Wines</b>	\$9	
<i>Chardonnay   Pinot Grigio   Moscato   Sauvignon Blanc</i>		
<b>CHARDONNAY</b>		
<b>Toad Hollow Unoaked Chardonnay</b>	\$12	\$46
<i>Mendocino County, California</i>		
<b>Kendall Jackson Chardonnay</b>	\$15	\$56
<i>Santa Rosa, California</i>		
<b>PINOT GRIGIO</b>		
<b>San Angelo Winemaker's Edition</b>	\$12	\$46
<i>Tuscany, Italy</i>		
<b>Torre di Luna</b>	\$14	\$52
<i>Veneto, Italy</i>		
<b>SAUVIGNON BLANC</b>		
<b>Arona</b>	\$12	\$44
<i>Marlborough, New Zealand</i>		
<b>La Porte Blanche Sancerre</b>	\$18	\$68
<i>Loire Valley, France</i>		
<b>OTHER WHITES &amp; SPARKLING</b>		
<b>Pacific Rim Dry Riesling</b>	\$12	\$46
<i>Riesling   Columbia Valley, Washington</i>		
<b>Washington Hills Late Harvest</b>	\$11	\$42
<i>Riesling   Walla Walla, Washington</i>		
<b>Bieler Pere et Fils</b>	\$12	\$46
<i>Rosé   Provence, France</i>		
<b>Acinum Prosecco</b>	\$11	\$42
<i>Veneto, Italy</i>		
<b>Villa Pozzi Moscato</b>		\$44
<i>Sicily, Italy</i>		
<b>Piper-Heidsieck Brut Cuvee 1785</b>		\$98
<i>Champagne   France BTL 98.</i>		