

# DRINKS

WHETHER YOU'RE CELEBRATING A STRIKE  
OR DROWNING A GUTTER BALL,  
**WE'VE GOT A  
DRINK FOR THAT.**

## COCKTAILS

Make any cocktail a mocktail! Substitute your choice of N/A vodka, gin, tequila or whiskey

### LEMON DROP MARTINI

Absolut Citron vodka, agave, lemon, sugar rim 11  
Make it strawberry +1

### ESPRESSO MARTINI

Double espresso liqueur, vanilla vodka, Kahlúa, cream 12

### HOUSE MARGARITA

Cazadores Blanco tequila, fresh lime + agave 9  
Add a flavor +2. Choice of mango, strawberry, watermelon

### APEROL SPRITZ

Aperol, Prosecco, fresh mint, orange twist 10

### CHARTREUSE SWIZZLE

Green Chartreuse liqueur, Falernum, pineapple & lime juice 10

### OLD FASHIONED

Elijah Craig small batch, brown sugar, cinnamon syrup, Angostura bitters 11

### SUPER KOOL-AID

Titos vodka, Chambord, sour mix, lemon-lime spritz 11

### HIGHWAY 66

Lunazule blanco tequila, strawberry, St-Germain, soda water, lemon & lime juice 11

### TROPICAL MIMOSA

Don Q pineapple rum, Don Q coconut rum, Prosecco, fresh mint, lime juice, honey syrup 12

### HENNESSY SIDECAR

Hennessy, simple syrup, orange & lemon juice 11

### RED SANGRIA

New Amsterdam Raspberry vodka, peach Schnapps, Merlot, orange & pineapple juice 10

### MERMAID WATER

Blue Chair spiced rum, Rum Haven coconut rum, Blue Curaçao, pineapple & lime juice 10

## DRAFT BEERS

DRAFT	STYLE	ABV	16oz	22oz
Miller Lite	Light lager	4.2	\$5	\$7
Bud Light	Light lager	4.2	\$5	\$7
Michelob Ultra	Light lager	4.2	\$5	\$7
Modelo Especial	Mexican pilsner	4.4	\$6	\$8
Blue Moon	Belgian white	5.4	\$6	\$8
Steel Hands Pecan Brown Ale	Brown ale	5.5	\$6	\$8
Samual Adams	Seasonal	5.3	\$6	\$8
Wicked Weed Burst Blue Razz	Sour	4.5	\$6	\$8
Wicked Weed Pernicious	IPA	7.3	\$7	\$9
Stella Artois	Belgian Pilsner	5.0	\$6	\$8
Steel Hands Pecan Brown Ale	Brown Ale	5.5	\$6	\$8
Kona Big Wave	Golden Ale	4.4	\$6	\$8
Mango Cart	Ale w/ Mango	4.0	\$6	\$8

◆◆◆ **Ask about our rotating local brews!** ◆◆◆

## CANS & BOTTLES

Miller Lite

Coors Light

Bud Light

Michelob Ultra

Heineken

Yuengling

Bold Rock Cider

Guinness

Sierra Nevada

Corona

Budweiser

Dos Equis

## HARD SELTZERS

Nütrl

Surfside

High Noon

## NON-ALCOHOLIC BEER

Michelob Ultra 0.0

Guinness 0.0

Blue Moon N/A 0.05%

## NON-ALCOHOLIC DRINKS

### NICE & EASY

Blueberry, Sprite, soda water, lime juice 6

### SUNNY DAY

Coconut, orange & pineapple juice 6

### STRAWBERRY BREEZE

Strawberry, soda water, lemonade, lime juice 6

### PARADISE

Lemonade, mango, peach, coconut 6

## WINES

WINE

6OZ GLASS

BOTTLE

### REDS

Copper Ridge Cabernet Sauvignon

\$8

\$24

Alamos Malbec

\$10

\$36

Seven Deadly Zins Zinfandel

\$11

\$33

Mark West Pinot Noir

\$12

\$36

### WHITES

Copper Ridge Chardonnay

\$8

\$24

Clos Du Bois Chardonnay

\$9

\$27

Kim Crawford Sauvignon Blanc

\$12

\$36

Barone Fini Pinot Grigio

\$12

\$36

Noble Vines Pinot Grigio

\$12

\$36

### OTHER

Barefoot Bubbly

\$12

\$36

Chloe Prosecco

\$12

\$36

La Vieille Ferme Rosé

\$10

\$30

Seven Daughters Moscato

\$10

\$30

**GF** GLUTEN FRIENDLY. We offer gluten friendly menu options, but we are not a fully gluten-free kitchen. Cross contamination could occur, and we cannot guarantee that any item is completely free of allergens. \*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed in the menu.

**V** Vegetarian. Please note that while we strive to prepare vegetarian dishes without any animal products, cross-contamination is a possibility due to our kitchen environment.

2.6% Credit Card Processing fee | Gratuity of 18% for parties of 6 or more