



WINE MENU

White

	6 oz.	9 oz.	Bottle
Marynissen Pinot Grigio	\$9.25	\$12.25	\$34.50
Marynissen Sauvignon Blanc	\$11.25	\$14.25	\$36.50
Marynissen Chardonnay	\$11.25	\$14.25	\$36.50
Marynissen Rose	\$11.25	\$14.25	\$36.50
Fogolar Riesling	\$11.00	\$14.00	\$36.00
Montalto Pinot Grigio	\$12.00	\$15.00	\$37.00
Romeo Prosecco	\$12.00	\$15.00	\$37.00
Gallo White Zinfandel	\$11.00	\$14.00	\$36.00

Red

	6 oz.	9 oz.	Bottle
Marynissen Cabernet Merlot	\$9.25	\$12.25	\$34.50
Roberto Reserve Cab Sauvignon	\$12.00	\$15.00	\$37.00
Montalto Cab Sauvignon	\$12.00	\$15.00	\$37.00
Marynissen Pinot Noir	\$12.00	\$15.00	\$37.00
Marynissen Shiraz	\$11.25	\$14.25	\$36.50

COCKTAIL MENU



BOTTLE BEER

Domestic - \$6.75

Budlight, Michelob Ultra, Blue, Coorslight, Molson Export, Molson Canadian, Miller Light, Budweiser

Premium - \$7.75

Corona Extra, Stella Artios

Tall Cans - \$8.25

Sleeman Clear, Sapporo, Mill Street Citrus Wheat

DRAFT BEER

Domestic – small \$6.50 large \$7.50

Bud Light, Michelob Ultra, Bridgewater Pilsner, Sleeman Clear

Premium – small \$7.00 large \$8.00

Sapporo, Guinness, Modelo Cerveza, Mill Street Haze Faze IPA, Keith's Red, Stella Artois

COCKTAILS

Margarita - \$10.50

Salted Rim, Sauza Gold Tequila, Triple Sec and bar mix garnished with a lime

Cosmopolitan - \$10.50

Smirnoff Vodka, Triple Sec, Cranberry and Lime Juice garnished with a lime

Manhattan - \$10.50

Crown Royal Whiskey, Red Vermouth and garnished with Cherries

Martini - \$10.50

Smirnoff Vodka, or Gordons Gin, Dry Vermouth and garnished with Olives

Caesar - \$8.50

Celery Salted Rim, Smirnoff Vodka, Clamato Juice, Worcestershire and Hot Sauce and garnished with lime wedge

John Daley - \$8.50

Smirnoff Vodka, Iced Tea, Lemonade served with a lemon wedge

Bridgewater Sunset - \$8.50

Smirnoff Vodka, Orange Juice, Cranberry Juice and 7-Up and garnished with cherries and an orange slice

Negroni - \$10.50

Campari, Gordons Gin, Red Vermouth and garnished with an orange slice

Aperol Spritz - \$10.50

Romeo Prosecco, Aperol, and club soda served with an orange slice