



House Specialty Cocktails

- harrsmo - \$9**
Three Olives Pomegranate Vodka, Cointreau, Pama & fresh lime juice with an orange twist and a sugared rim
- lemon Basil Martini - \$9**
Vodka Citron, Fresh basil, lemon juice and simple syrup with a lemon twist
- hawaii 5.0 - \$9**
Vodka Mango & Pear, Midori, fresh lemon juice, simple syrup, splash of cranberry & a twist
- strawberry Appletini - \$9**
Classic Appletini with fresh muddled strawberries
- citrus Watermelon Martini - \$9**
Vodka Citron, Watermelon Pucker with fresh orange, lime & lemon juices
- cucumber Mint Ricky - \$8**
Cointreau, rum, muddled cucumber, fresh lime & mint with a splash of soda
- fresh Mint Mojito - \$8**
Bacardis Platinum Rum, mint, simple syrup, & a splash of soda over ice with a sugared rim
- moscow Mule - \$8**
Vodka and Ginger Beer in a copper mug
- blue Lemonade - \$8**
Blueberry, Lemonade, Blue Curacao and a splash of ginger beer
- cucumber Cool - \$8**
Vodka, muddled cucumber & lemonade
- harrtai - \$9**
Dark Rum, Triple Sec, pineapple & orange juice with a dash of grenadine
- rench 75 - \$9**
Vodka Gin, Elderflower liquor & muddled lemons topped with sparkling wine
- harrgarita - \$8**
Vodka Gold Tequila and Cointreau
- lassie Cadillac Margarita - \$10**
Vodka Reposado, fresh orange and lime, sweet & sour and a Grand Marnier float



Wines

- rosecco, "Rustico"** Nino Franco Veneto, Italy **\$ 9 / \$35**
 Great aromas of citrus and fresh melons.
- riesling, Heinz Shine** , Qba Pfalz , Germany **\$ 7 / \$27**
 Brilliant fruit, clean with ripe floral
- rieto Classico, "Amabile" Bigi** Umbria, Italy **\$ 8 /\$31**
 Aromas of wild flowers, honey and almonds
- inot Grigio, Riff** Delle Venezie, Italy **\$ 8 /\$31**
 Regader producer second label yum!
- auvignon Blanc, Wither Hills** Marlborough, N.Z **\$9/ \$35**
 Freshy tropical melon finished with fresh herbs & lime
- hardonnay, Estrella** Proprietor's Reserve, Napa, CA **\$ 7 / \$27**
 High acid with layers of vanilla, apple , pear and a hint of oak
- hardonnay, First Press,** Napa, California **\$10 / 39**
 Banana, melon pineapple & butterscotch
- inot Noir, Hahn Winery** Monterey, California **\$9/ \$35**
 Bright red fruits, dried cola, velvety tannins and cool climate acidity.
- hianti Classico, Tenuta di Arceno** Tuscany, Italy **\$12 /\$47**
 Dried cherries, orange peel & spice with a touch of oak
- erlot, Tangle Oaks** Napa, California **\$ 9 / \$35**
 Dried berry and plum flavors with espresso and cassis notes.
- albec, Punto Final,** Mendoza, Argentina **\$9 / \$35**
 Blackstone fruits, chocolate notes with a ripe velvet finish
- etite Syrah, The Crusher,** Clarksberg, California **\$9 / \$35**
 Wild Berries and warm baking spice
- infandel, Edmeades,** Mendocino, California **\$10 /\$39**
 Black cherries, vanilla, cinnamon, sage and tobacco.
- hiraz, 2 Up** Barossa, Australia **\$9 / \$35**
 Plump and generous, ripe cherries and vanilla notes.
- abernet Sauvignon, Estrella** Proprietor's Rsv Napa ,CA **\$7 /\$27**
 Fruit forward, black cherry, currant, raspberry hints of vanilla & pepper
- abernet Sauvignon, Aralon** California **\$9 /\$35**
 Medium bodied roasted peppers, cassis with a velvety chocolate finish
- abernet Sauvignon, Smith & Hook** Central Coast, CA **\$12/\$47**
 Blackberries with fresh blueberry notes, hints of currants, vanilla
 and toasted oak. Big!

RESERVE LIST

- inot Noir, "Sleepy Hollow" Talbott** Santa Lucia Highlands, CA **\$58**
 Bright cherries and red plums, French oak and lively acidity.
- erlot, Shafer** Napa, California **\$72**
 Cab lovers Merlot, big and rich, wow!
- abernet Sauvignon, Freemark Abbey** Napa, CA **\$68**
 #1 outstanding example of Napa Cab!
- uper Tuscan, "Promis" Ca Marcanda** Tuscany, Italy **\$75**
 Melody of Syrah, Merlot and Sangiovese, very musical. Angelo Gaja's Tuscan
 object



Beer

On Tap

Pints - \$4.5

Mission Blonde

San Diego, California - color of pilsner character of an ale
a peek of fruit, lager like delicate & dry

Sweaty Betty

Boulder, Colorado, Barvarian style hefeweizen.
Subtle clove & banana hints

Uinta Hopnosh IPA

Salt Lake City Utah, abundance of hops, smooth malt profile

The Mutt's Nuts Double IPA

Queen Creek, Arizona, A West Coast Double IPA

Four Peaks Kildifter

Tempe, AZ, Scottish style ale full bodied caramel malty
sweetness and a touch of smoke

San Tan Devils Ale

Chandler, AZ, a citrus hop with firm caramel

Left Coast Voo Doo Stout

San Clemente, Ca, rich and malty, roasted barley,
chocolate and coffee

Ciderboys First Press Hard Cider

Wisconsin's Own, crisp, sweet & tart

Bottled Craft

Warsteiner Pilsner - \$4.5

Germany, strong bitterness with mild hop flavors

Blue Moon Belgium White - \$4.5

Golden Colorado, coriander nose, floral and gently malty

Fat Tire - \$4.5

Ft Collins, Colorado, sweet bisquit, caramel malt fennel & apple

Domestic Bottle

Coors Light -\$3.75

Michelob Ultra - \$3.75

Bud Light - \$3.75

Miller Lite - \$ 3.75

O'Doul's, NA \$3.50

Imported Bottle

Heineken -Holland - \$4.5

Amstel Light - Holland - \$4.5

Stella Artois - Belgium - \$4.5

Corona -Mexico - \$ 4.5



Desserts

Blueberry Bread Pudding

house made, caramel bourbon sauce & whipped cream

\$7

Chocolate Chip Cookie

soft cookie with vanilla ice cream & fudge

\$7

NY Cheesecake

classic with a graham cracker crust

\$7

Brownie Sundae

with chocolate sauce, vanilla ice cream, and whipped cream

\$7

Apple Crumb Cobbler

house made, topped with vanilla ice cream

\$7

Root Beer Float

\$5.5

**Ask your server about our
Milkshake Bar!**

Dessert Cocktails

Smores -

Godiva liquor, Smirnoff marshmallow, Pinnacle whipped with a graham cracker rim

\$10

Peaches & Cream -

Pinnacle Whipped Vodka, Mr Boston Peach Schnapps, peach puree & cream served up or on the rocks

\$10

Raspberry Cheesecake -

Vanilla, Chambord, & a touch of cream

\$10

Key Lime Pie -

Vanilla Vodka, Cointreau and fresh lime juice served up with a whipped cream float in a graham cracker rimmed martini glass

\$10

Irish Italian Wedding -

Amaretto, Nocello & coffee with a whipped cream float

\$10