

## SNACKS

<b>Truffle Fries</b>	shredded parmesan & herbs	3.95
<b>Guacamole &amp; Chips</b>	topped with pico de gallo & feta	4.95
<b>Deviled Eggs</b>	topped with spicy tomato sauce, sweet chili sauce & minced chives	2.95
<b>Sweet Potato Fries</b>	with maple bacon cream dip	3.95
<b>Hummus</b>	topped with edamame & kalamata olives with your choice of crispy flatbread or baked pita	4.85
<b>Chilled Edamame</b>	soybeans with kosher salt	3.65
<b>*Ahi Poke Bowl</b>	marinated raw ahi & avocado with carrots, bean sprouts, macadamia nuts & crispy wontons	5.85

## APPETIZERS

<b>Sliders</b>	classic 10.65   béarnaise 10.65   turkey burger 10.65   pastrami 10.65   gardein™ 10.65   *ahi 13.95	
<b>Lobster, Crab &amp; Artichoke Dip</b>	maine lobster, blue crab, artichoke hearts, four cheese blend with chips & baked pita	12.15
<b>Fried Calamari</b>	with spicy tomato & tartar sauce	10.65
<b>Wings</b>	buffalo • firecracker • jerk   traditional • boneless • gardein™	10.65
<b>*Seared Ahi Sashimi</b>	seared rare, lightly blackened served with soy vinaigrette, wasabi & pickled ginger	12.95
<b>Blue Crab Cakes</b>	with mango papaya chutney, passion fruit beurre blanc & tomato oil	11.15
<b>Fried Chicken Strips</b>	fries, maple dijon & buttermilk ranch	9.75
<b>Chicken Nachos</b>	spicy pinto beans, cheddar, jack, red & green sauce, tomato, cilantro, onions, guacamole, sour cream	10.85
<b>Onion Ring Tower</b>	beer battered, dusted with parmesan, with chipotle & buttermilk ranch dipping sauces	8.65
<b>California Roll</b>	sushi rice cake with cucumber, snow crab, tobiko, avocado fan & wasabi soy sauce	11.85
<b>Moo Shu Egg Rolls</b>	chicken, chili cream cheese, carrots, green onions, cilantro, spinach with apple ginger plum sauce	9.75
<b>*Hawaiian Poke Stack</b>	marinated raw ahi with crispy wontons, carrots, bean sprouts, avocado, wasabi soy sauce	11.85
<b>Coconut Shrimp</b>	with spicy green papaya salad, sweet chili sauce & thai basil pesto	12.95
<b>Grilled Sweet Korean BBQ Beef</b>	marinated boneless short ribs over jasmine or brown rice with korean vegetable salads, green onions	12.85
<b>Grilled Artichoke</b>	with roasted garlic aioli dipping sauce & house fried potato chips	9.85
<b>*Spicy Tuna Roll</b>	seared rare ahi, avocado, edamame, cucumber with wasabi soy sauce	12.45
<b>Shiitake Garlic Noodles</b>	tossed with butter, garlic & shiitake mushrooms, topped with parmesan & chives	8.15
<b>Spinach Cheese Dip</b>	baked with feta, jack, parmesan & cream cheese served with crispy flatbread	10.95
<b>Lettuce Wraps</b>	stir fried, smoked tofu, pine nuts & green onions with three dipping sauces chicken 11.25   shrimp 13.15   shiitake & portabella mushrooms 11.25	

## STARTER SOUPS

<b>Organic Tomato Bisque</b>	topped with fried basil leaf	4.45/6.75
<b>French Onion Soup</b>	topped with sourdough crouton, melted swiss cheese & parmesan	4.45/6.85
<b>Chicken Tortilla</b>	creamy white cheddar, roasted pasilla, tortilla strips, pico de gallo, avocado, cilantro	5.65/8.95
<b>Clam Chowder</b>	new england style with chopped clams & potatoes	4.45/6.95

## APPETIZER SALADS

<b>Caesar</b>	hearts of romaine, parmesan crisps, croutons & egg free caesar dressing	6.95
<b>Summer</b>	romaine, strawberries, avocado, oranges, candied walnuts, leeks & spiced balsamic vinaigrette	8.85
<b>Classic Ranch</b>	iceberg & boston lettuce, tomatoes, carrots, sweet corn, jack, cheddar, croutons & buttermilk ranch	5.45
<b>Mixed Field Greens</b>	tomatoes, cucumbers, carrots, leeks, croutons & balsamic vinaigrette	6.75
<b>Chopped Salad</b>	avocado, tomatoes, bacon, corn, cilantro, cucumbers, celery, onions & bloody mary vinaigrette	8.15
<b>Greek</b>	field greens, tomatoes, cucumbers, kalamata olives, toasted pita, feta, mint & lemon vinaigrette	7.75
<b>Grilled Hearts of Romaine</b>	red onions, candied walnuts & gorgonzola champagne vinaigrette	8.95
<b>Walnut Pear</b>	field greens, crisp pears, bleu cheese crumbles, onions, tomatoes, candied walnuts & balsamic vinaigrette	8.55

## ENTRÉE SALADS

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque 2.95

<b>*Ahi Crunchy</b>	seared rare, field greens, asian slaw & crispy wontons tossed in soy vinaigrette	10.65/15.25
<b>Thai Chicken Noodle</b>	egg noodles, grilled chicken, broccoli-carrot-sprout-cabbage-cilantro slaw & spicy peanut vinaigrette	9.25/13.95
<b>*Seared Ahi Caesar</b>	seared rare, hearts of romaine, parmesan crisps, croutons & egg free caesar dressing	10.45/14.95
<b>Roasted Turkey Cobb</b>	applewood smoked bacon, tomatoes, egg, avocado, bleu cheese crumbles & buttermilk ranch	9.85/13.95
<b>BBQ Chicken Salad</b>	avocado, pasilla, corn, cheddar, jack, tortilla strips, tomato, beans, citrus bbq, fried onions, cilantro & chipotle ranch	10.25/14.25
<b>*New York Steak Salad</b>	field greens, roasted peppers, avocado, green beans, chips, onion, tomato, fried pickled egg & gorgonzola vinaigrette	16.95
<b>Chicken Caesar</b>	grilled, breaded or blackened, hearts of romaine, parmesan crisps, croutons & egg free caesar dressing	8.95/12.95
<b>Grilled Shrimp Caesar</b>	skewered jumbo shrimp, hearts of romaine, parmesan crisps, croutons & egg free caesar dressing	11.45/15.95

## GARDEIN™ chicken or beef substitute made from soy, wheat, pea proteins, vegetables and ancient grains

<b>gardein™ Wings</b>	buffalo   firecracker   jerk	10.65
<b>gardein™ Fried Chicken Strips</b>	fries, maple dijon & buttermilk ranch	9.75
<b>gardein™ Beef Sliders</b>	classic or béarnaise served with fries & pickle	10.65
<b>gardein™ Thai Chicken Noodle Salad</b>	egg noodles, grilled chicken, broccoli-carrot-sprout-cabbage-cilantro slaw & spicy peanut vinaigrette	9.25/13.95
<b>gardein™ BBQ Chicken Salad</b>	avocado, pasilla, corn, cheddar, jack, tortilla strips, tomato, beans, citrus bbq, fried onions, cilantro & chipotle ranch	10.25/14.25
<b>gardein™ Spicy Thai Chicken Pizza</b>	firecracker sauce, mozzarella, macadamia nuts, carrots, green onion & cilantro	12.95
<b>gardein™ BBQ Chicken Pizza</b>	mozzarella, cilantro, red onion, smoked gouda & bbq sauce	12.95
<b>gardein™ Chicken &amp; Avocado Sandwich</b>	swiss, lettuce, tomato & mayo on onion poppy seed bun	11.95
<b>gardein™ Spicy Chicken Sandwich</b>	grilled with blackening spices, cheddar, jack, cabbage & cajun aioli on cheese flatbread	11.45
<b>gardein™ Chicken Rice Bowl</b>	bok choy, baby corn, snap peas, carrots, shiitake, celery, peppers & broccoli over jasmine or brown rice	9.25/13.25
<b>gardein™ Penne with Chicken</b>	crimini mushrooms, asparagus & sun-dried tomatoes in marsala cream sauce, dusted with parmesan	10.55/15.95
<b>gardein™ Orange Peel Chicken</b>	crispy chicken, baby corn & bok choy in spicy sweet orange glaze with jasmine or brown rice	16.85
<b>gardein™ (Mac + Cheese)<sup>2</sup></b>	chicken, wild mushrooms, cheddar, parmesan, campanelle pasta & truffle oil	11.25/16.55
<b>gardein™ Burger</b>	gardein™ option available on all burgers	10.55-14.85

## \*GRILLED BURGERS Natural Beef • Prepared To Your Specifications • Potato or Wheat Bun • Fries

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad 2.95

<b>Avocado Swiss</b>	lettuce, tomato, red onion & roasted garlic aioli	11.65
<b>Classic Cheese</b>	lettuce, tomato, red onion, roasted garlic aioli & choice of cheese	10.55
<b>BBQ Bacon Cheddar</b>	applewood smoked bacon, rum bbq sauce & roasted garlic aioli	11.65
<b>Hawaiian</b>	fresh chopped pineapple, pepper jack, aloha sauce & roasted garlic aioli	10.95
<b>Pepper Jack</b>	roasted green chiles, roasted garlic aioli & pepper jack	10.95
<b>Turkey Burger</b>	house made, roasted roma tomatoes, mozzarella & roasted garlic aioli	10.95
<b>Pepper Crusted Gorgonzola</b>	marsala sautéed crimini mushrooms, caramelized onions & baby spinach	11.85
<b>Béarnaise</b>	classic béarnaise sauce & fried onions	10.95
<b>Surf &amp; Turf</b>	maine lobster sautéed in garlic butter, grilled asparagus, swiss & tomato béarnaise	14.85
<b>Sliders</b>	classic 10.65   béarnaise 10.65   turkey burger 10.65   pastrami 10.65   gardein™ 10.65   *ahi 13.95	

## PIZZA

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad 2.95

<b>BBQ Chicken</b>	mozzarella, cilantro, red onion, smoked gouda & bbq sauce	12.95
<b>Spicy Thai Chicken</b>	firecracker sauce, mozzarella, macadamia nuts, carrots, green onion & cilantro	12.95
<b>Four Cheese</b>	fresh tomato sauce, fontina, ricotta, mozzarella & parmesan	11.85
<b>Margherita</b>	roasted roma tomatoes, roasted garlic, mozzarella & fresh basil	11.45
<b>Ham &amp; Pineapple</b>	smoked ham, grilled pineapple, fresh tomato sauce, mozzarella & parmesan	11.85
<b>Pepperoni &amp; Mushroom</b>	fresh tomato sauce, crimini mushrooms & mozzarella	11.95

## SANDWICHES

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad 2.95

<b>Roasted Turkey Melt</b>	swiss, pickled jalapeños & mayo on garlic toasted french bread	10.85
<b>*New York Steak Sandwich</b>	(prepared to your specifications) roasted roma tomatoes, swiss, fried onions, garlic aioli with sweet potato fries	16.95
<b>Cuban Roast Pork Dip</b>	pepper jack, pickles, roasted roma tomatoes, dijon & garlic aioli on garlic french bread with bbq au jus	12.75
<b>Grilled Chicken &amp; Avocado</b>	swiss, lettuce, tomato & mayo on onion poppy seed bun	11.95
<b>Spicy Chicken Breast</b>	grilled with blackening spices, cheddar, jack, cabbage & cajun aioli on cheese flatbread	11.45
<b>Roasted Turkey Club</b>	avocado, swiss, applewood smoked bacon, tomato, lettuce & mayo on toasted sourdough or wheat	11.45
<b>Blue Crab Cake Hoagie</b>	applewood smoked bacon, avocado, swiss, tomato & cajun aioli on garlic toasted french bread	13.95
<b>Grilled Pastrami</b>	new york style pastrami with pickled jalapeños & mayo on garlic toasted french bread	10.75
<b>Roast Beef Dip</b>	swiss on garlic toasted french bread with au jus & horseradish cream	11.75
<b>*Seared Ahi Steak</b>	seared rare, spinach, swiss, tomatoes, caramelized onions & peppercorn aioli on grilled rye	13.95
<b>Grilled Cheese &amp; Tomato Bisque</b>	roasted roma tomatoes, cheddar, gorgonzola, swiss & fontina on artisan bread	10.95
	Add avocado or bacon 1.50	

\*Contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. Sales tax will be added to the price of all food & beverage items.

For your convenience, an 18% gratuity is added to parties of 8 or more. Gratuities are discretionary.

## HOUSE FAVORITES

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad 2.95

<b>(Mac + Cheese)<sup>2</sup></b>	chicken breast, applewood bacon, wild mushrooms, cheddar, parmesan, campanelle pasta & truffle oil	11.25/16.55
<b>Orange Peel Chicken</b>	baby corn & bok choy in spicy sweet orange glaze with jasmine or brown rice	16.85
<b>Jerk Chicken &amp; Shrimp Stack</b>	with mango zucchini salsa, jack, corn, peppers, sour cream, tomatillo & red chili sauce	17.95
<b>Maui Chicken</b>	marinated then grilled & served over jasmine or brown rice with stir fried vegetables & macadamia nuts	17.85
<b>Angel Hair Pasta</b>	roma tomatoes, roasted eggplant, garlic, basil, pine nuts, feta, parmesan & olive oil	8.95/13.75
<b>Chicken Rice Bowl</b>	bok choy, baby corn, snap peas, carrots, shiitake, celery, peppers & broccoli over jasmine or brown rice	9.25/13.25
<b>Chicken Enchilada Stack</b>	pasilla peppers, garlic cream, jack cheese, corn tortillas, pinto beans, tomatillo, red chili sauce & sour cream	16.15
<b>Penne with Chicken</b>	crimini mushrooms, asparagus & sun-dried tomatoes in marsala cream sauce, dusted with parmesan	10.55/15.95
<b>Chicken Garlic Noodles</b>	finely chopped chicken, asparagus, spinach, shiitake mushrooms, smoked tofu, parmesan & edamame	10.25/14.85
<b>Parmesan Crusted Chicken</b>	garlic mashed potatoes with sun-dried tomato three mushroom sauce	16.95
<b>Southern Fried Chicken Breast</b>	served boneless & skinless over spinach-corn-mashed potatoes & bourbon gravy	16.25
<b>Spicy Jambalaya</b>	blackened jumbo shrimp, spicy chicken-andouille sausage, red & pasilla peppers pan blackened with sweet crawfish & cajun tomato cream sauce with linguini pasta, jasmine or brown rice	11.25/17.45

## SEAFOOD

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad 2.95

<b>Daily Fish</b>	prepared grilled, blackened or macadamia nut crusted, please ask your server for daily selection	MP
<b>*Pan Seared Ahi</b>	seared rare over jasmine or brown rice, fresh asparagus, chinese black bean sauce & fried basil	23.95
<b>Fish &amp; Chips</b>	beer battered haddock with fries, tartar & cocktail sauce	14.95
<b>Lobster Garlic Noodles</b>	tossed with shrimp, crab, lobster, shiitake mushrooms & fresh spinach, dusted with parmesan	21.65
<b>Seared Sea Scallops</b>	orzo pasta with wild mushrooms & white truffle sun-dried tomato sauce	22.75
<b>Vodka Shrimp Pasta</b>	chopped shrimp & angel hair in light vodka tomato cream sauce, dusted with parmesan	10.75/16.95
<b>Ginger Crusted Norwegian Salmon</b>	wasabi mashed potatoes, snow peas, carrots & spicy peanut vinaigrette topped with fried carrot strings	22.85
<b>Porcini Crusted Halibut</b>	parmesan mashed potatoes with porcini cream sauce, white truffle oil, asparagus & bok choy	24.95
<b>Miso Glazed Sea Bass</b>	bok choy, carrots & edamame over jasmine or brown rice	25.95
<b>Shrimp Rice Bowl</b>	bok choy, baby corn, snap peas, carrots, peppers, broccoli, celery, shiitake & jasmine or brown rice	10.25/15.95
<b>Grilled Jumbo Shrimp</b>	skewered on lemon grass stalks with spicy indonesian fried rice, sweet chili & peanut sauce	23.95

## \*STEAKS & RIBS Natural Beef • Prepared To Your Specifications

Add Cup of Clam Chowder, French Onion, Organic Tomato Bisque, Classic Ranch Salad or Caesar Salad 2.95

<b>Rib Eye</b>	(12oz) with garlic mashed potatoes, green beans & shallot butter	26.85
<b>Steak &amp; Shrimp</b>	(12oz) rib eye & grilled jumbo shrimp with garlic mashed potatoes, green beans & shallot butter	31.45
<b>Top Sirloin</b>	(10oz) with garlic mashed potatoes, grilled tomato & portabella with house steak sauce	21.95
<b>Pepper Crusted Filet</b>	(10oz) with parmesan mashed potatoes, asparagus, carrots & brandy shallot cream sauce	29.95
<b>St. Louis Style BBQ Ribs</b>	half or full rack smoked pork spare ribs with spicy bbq sauce, creamed corn & spicy beans	17.95/23.85

# ALES

CATEGORIES ARE LISTED FROM LEAST COMPLEX TO MOST COMPLEX, BRANDS ARE LISTED ALPHABETICALLY.

SHORTY • PINT • GOBLET • HALF YARD • SIX PACK

## YARD HOUSE BELGIAN ALE

brewed by Brasserie de Silly

\*House Belgian Amber Tripel

## HONEY BEERS

light . subtle . sweet

Orange Blossom Pilsner

## PUB CREAM ALES

light . toasted . creamy

Boddingtons Pub Ale

Old Speckled Hen

## BELGIAN FRUIT AND LAMBICS

full fresh fruit flavor

\*Lindeman's Peche

\*St. Louis Framboise

\*Timmermans Strawberry

## AMERICAN WHEAT

(fruit) . citrus . easy drinking

Abita Purple Haze

Magic Hat Circus Boy

Samuel Adams Cherry Wheat

Shock Top Raspberry Wheat

Sweetwater Blue

Widmer Hefeweizen

## BAVARIAN WEISS

zesty . spiced . refreshing

Franziskaner Hefe-Dunkel

Franziskaner Hefe-Weisse

Paulaner Hefe-Weizen

\*Schneider Aventinus

Weihenstephaner Hefe Weissbier

\*\*Weihenstephaner Vitus

## WHITE ALES

orange . citrus . coriander

Allagash White

Avery White Rascal

Blanche de Bruxelles

Blue Moon

Harpoon UFO White

Hoegaarden White

Leinenkugel's Sunset Wheat

Shock Top

## BELGIAN STYLE BLONDE ALES

sweet . spicy fruit . effervescent

\*Affligem Blond

\*Leffe Blond

\*Ommegang Hennepin

## AMBER AND RED ALES

malty . caramel . balanced

Bell's Amber

New Belgium Fat Tire

O'Dempsey's Big Red Ale

\*Palm Amber

Smithwick's

## BROWN ALES

malty . roasted . nutty

Brooklyn Brown

Lazy Magnolia Southern Pecan

Newcastle Brown

Rogue Hazelnut Brown Nectar

Sweetwater Georgia Brown

## PALE ALES

hoppy . floral . aromatic

Bass Ale

Kona Fire Rock Pale

Magic Hat #9

Oskar Blues Dale's Pale

Sierra Nevada Pale Ale

Sweetwater 420 Extra Pale

Terrapin Rye Pale

## PORTERS

rich . chocolate . coffee

Anchor Porter

Sweetwater Exodus Porter

## STOUTS

hearty . fully roasted . creamy

\*Allagash Black

Belhaven Scottish Stout

Guinness Stout

Lazy Magnolia Jefferson Stout

Left Hand Milk Stout

\*\*North Coast Old Rasputin Imperial

Rogue Shakespeare Oatmeal Stout

Young's Double Chocolate

## INDIA PALE ALES (IPA'S)

hoppy bitterness . piney . floral

21st Amendment Brew Free! Or Die

Bell's Two Hearted Ale

Dogfish Head 60 Minute

\*\*Dogfish Head 90 Minute

Founders Centennial

Lagunitas India Pale Ale

\*\*New Belgium Belgo

\*\*Southern Tier 2XIPA

Terrapin Hopsecutioner

\*\*Uinta Dubhe Imperial Black IPA

Widmer Pitch Black IPA

## AMERICAN STRONG ALES

bold . flavorful . full bodied

\*\*Arrogant Bastard Ale

\*\*Monday Night Drafty Kilt Scotch

\*\*Oskar Blues G'Knight

\*\*Port Brewing Shark Attack Red

## BELGIAN STRONG ALES

complex . spiced . fruity finish

\*House Belgian Amber Tripel

\*Chimay Triple

\*Delirium Tremens

\*Gulden Draak

\*Holy Mackerel Special Golden

\*Leffe Brune

\*Lucifer Golden Ale

\*Maredsous 10

\*Ommegang Belgian-Style Pale Ale

\*Piraat Ale

\*Tripel Karmeliet

\*Trois Pistoles

Yard House Supports Designated Driver Programs. Please Drink Responsibly. We card anyone who looks 35 and under.

\*Offered in goblets and shortys. \*\*Offered in pints and shortys.

## LAGERS

CATEGORIES ARE LISTED FROM  
LEAST COMPLEX TO MOST COMPLEX,  
BRANDS ARE LISTED ALPHABETICALLY.

### PALE LAGERS

clean . dry . refreshing

Amstel Light  
Bud Light  
Budweiser  
Coors Light  
Dos Equis Lager  
Harp  
Kona Longboard Lager  
Kronenbourg 1664  
Michelob Ultra  
Miller Lite  
Modelo Especial  
Pabst Blue Ribbon  
Sapporo  
Spaten Lager  
Yuengling Traditional

### PILSNERS

crisp . dry . tangy bite

Heavy Seas Über Pils  
Heineken  
Paulaner Premium Pils  
Pilsner Urquell  
Stella Artois

### AMBER LAGERS

subtle caramel . crisp . balanced

Brooklyn Lager  
Samuel Adams Boston Lager  
Spaten Oktoberfest

### BOCKS

malty . sweet . toasted

Shiner Bock  
\*Ayinger Celebrator

## HYBRIDS

### HYBRID ALES

unique ingredients,  
techniques & flavors

Anchor Steam  
New Belgium 1554 Enlightened Black Ale

## CIDERS

### CIDERS

fruity . sparkling . sweet

Fox Barrel Blackberry Pear Cider  
Strongbow Cider  
Woodchuck Amber Cider  
Woodchuck Pear Cider

## BEER FLOATS

Must be 21 or older to order

### FRAMBOISE

with vanilla ice cream

### YOUNG'S DOUBLE CHOCOLATE STOUT

with vanilla ice cream

## SIX-PACK SAMPLERS

### TRADITIONAL or BELGIAN

Selections vary. Please ask your server.

## TRADITIONAL BEER BLENDS

### BLACK & TAN

Bass Pale & Guinness Stout

### BLACK CHERRY

Samuel Adams Cherry Wheat  
& Belhaven Scottish Stout

### BLACK VELVET

Pear Cider & Guinness Stout

### ECLIPSE

Blue Moon & Guinness Stout

### SNAKEBITE

Pear Cider & Harp

## UNIQUE BLENDS

### \*\* BELGIAN SHANDY

Pear Cider & Leffe Blond

### \*\* ROSE GAARDEN

Hoegaarden White & Framboise

### \*\* YOUNGBERRY CHOCOLATE

Framboise & Young's Double Chocolate

## BOTTLED BEERS

BRUNEAUT BIO AMBRÉE (gluten-free)

O'DOUL'S (non-alcoholic)

ST. PAULI GIRL (non-alcoholic)

## ROTATING SERIES

### SEASONAL

New Belgium Rotating  
Samuel Adams Seasonal

### CHALKBOARD

Five Unique Rotating  
Tap Handles

### BOTTLES

750ml & 22oz  
Seasonal Bottles

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\*Offered in goblets and shortys. \*\*Offered in pints and shortys.

## SPECIALTY DRINKS 9.00

<b>BLOODY MARY</b>	tito's handmade vodka, major peters bloody mary mix, olive, fresh lime
<b>BRAZILIAN LEMONADE</b>	ketel one citroen vodka, cointreau, monin mojito mix, lemonade, fresh mint leaves
<b>CHERRY LIMEADE</b>	skyy infusions cherry vodka, amaretto di saronno, sweet and sour, cherry, fresh lime
<b>ESCALADE</b>	1800 silver tequila, cointreau, sweet and sour, hpnotiq float, fresh lime & orange
<b>HOUSE TROPIC</b>	cruzan banana rum, malibu mango rum, pineapple juice, sweet and sour, midori float
<b>JACK'S MELON</b>	jack daniels, dekuyper watermelon pucker, cranberry juice, fresh lime
<b>MAI TAI</b>	cruzan citrus rum, passion fruit juice, myers dark rum float
<b>MOJITOS</b>	cruzan citrus rum   traditional • mango • pomegranate • strawberry
<b>PINEAPPLE EXPRESS</b>	skyy infusions pineapple vodka, malibu pineapple rum, monin mojito syrup, fresh pineapple, fresh mint leaves
<b>POMEGRANATE MARGARITA</b>	1800 silver tequila, cointreau, sweet and sour, monin pomegranate syrup, fresh lime
<b>SILVER CADDY</b>	1800 silver tequila, cointreau, sweet and sour, grand marnier float, fresh lime
<b>SOUTHERN BELLE</b>	jeremiah weed sweet tea vodka, fresh strawberries, fresh pineapple, lemonade
<b>SOUTHERN PUNCH</b>	captain morgan rum, southern comfort, dekuyper watermelon pucker, tropical punch
<b>TUACA BERRY BLAST</b>	skyy infusions raspberry vodka, tuaca, midori, cranberry juice, sweet and sour

## HOUSE MARTINIS 10.25

<b>BIKINI TINI</b>	cruzan banana rum, malibu pineapple rum, pineapple juice, dekuyper pomegranate
<b>BLACK ORCHID</b>	three olives watermelon vodka, dekuyper blue curacao, dekuyper watermelon pucker, cranberry juice
<b>CLASSIC COSMO</b>	skyy infusions citrus vodka, dekuyper triple sec, cranberry juice, fresh lime squeeze
<b>ESPRESSO</b>	dessert martini with three olives vanilla vodka, kahlua, monin espresso syrup, half & half
<b>GEORGIA PEACH</b>	stoli peachik vodka, dekuyper peachtree, sweet & sour
<b>GOBBSTOPPER</b>	ketel one citroen vodka, dekuyper watermelon pucker, hpnotiq, sweet & sour
<b>GRAPE ESCAPE</b>	skyy infusions grape vodka, dekuyper peachtree, hpnotiq, cranberry juice
<b>HAWAIIAN SUNSET</b>	skyy infusions cherry vodka, malibu pineapple rum, dekuyper island punch, dekuyper razzmatazz, sweet & sour
<b>HPNOTINI</b>	ketel one citroen vodka, malibu pineapple rum, hpnotiq, pineapple juice
<b>ISLAND DROP</b>	cruzan banana rum, dekuyper island punch, sweet & sour, fresh lemon squeeze, sugar rim
<b>LEMON DROP</b>	ketel one citroen vodka, dekuyper triple sec, sweet & sour, fresh lemon squeeze, sugar rim
<b>MAI TINI</b>	cruzan citrus rum, cointreau, malibu pineapple rum, passion fruit juice
<b>MALIBU PEACH</b>	skyy infusions cherry vodka, dekuyper peachtree, malibu mango rum, passion fruit juice, dekuyper island punch
<b>MANGOLICIOUS</b>	finlandia mango vodka, malibu mango rum, mango puree, sweet & sour
<b>MIAMI ICE</b>	stoli peachik vodka, dekuyper peachtree, malibu pineapple rum, sweet & sour, dekuyper island punch
<b>POMEGRANATE PRESS</b>	skyy infusions citrus vodka, dekuyper pomegranate, dekuyper razzmatazz, monin pomegranate syrup, sweet & sour
<b>RUBY RED</b>	finlandia grapefruit vodka, cointreau, dekuyper pomegranate, grapefruit juice
<b>SOUR APPLE</b>	skyy infusions citrus vodka, dekuyper apple pucker, sweet & sour
<b>STRAWBERRY FIELDS</b>	skyy infusions raspberry vodka, dekuyper triple sec, dekuyper pomegranate, sweet & sour, fresh lemon squeeze, sugar rim
<b>SWEET TART</b>	skyy infusions raspberry vodka, dekuyper island punch, dekuyper apple pucker, sweet & sour
<b>TROPICAL MINT CHILL</b>	skyy infusions pineapple vodka, dekuyper island punch, monin mojito mix, fresh lime, fresh mint leaves
<b>VANILLA CHEESECAKE</b>	dessert martini with three olives vanilla vodka, chambord, half & half
<b>WATERMELON</b>	three olives watermelon vodka, dekuyper watermelon pucker, sweet & sour

## BY THE GLASS

SALMON CREEK	California
CASILLERO DEL DIABLO	Chile
KENDALL JACKSON	California
MERRYVALE STARMONT	Napa Valley
ECCO DOMANI	Italy
CUPCAKE	Marlborough, New Zealand
CHATEAU STE. MICHELLE	Columbia Valley
BERINGER	California
FAT CAT	California
ANGELINE	Sonoma County
SEPTIMA	Mendoza, Argentina
DeLOACH	California
CHATEAU ST JEAN	California
SHOOFLY	Southeastern Australia
AVALON	California
337	Lodi
MUMM NAPA BRUT PRESTIGE	Napa Valley

varietals	glass	bottle
Chardonnay	6.75	22
Chardonnay	8.00	28
Chardonnay	9.50	33
Chardonnay	11.25	39
Pinot Grigio	7.50	25
Sauvignon Blanc	8.00	26
Riesling	7.25	24
White Zinfandel	5.25	19
Pinot Noir	7.75	26
Pinot Noir	11.00	36
Malbec	8.00	26
Merlot	7.75	26
Merlot	9.75	33
Shiraz	8.50	30
Cabernet Sauvignon	8.00	26
Cabernet Sauvignon	10.00	33
Sparkling Wine Split	9.50	

## WHITE

LA CREMA	Sonoma Coast
RAYMOND RESERVE	Napa Valley
SONOMA CUTRER	Russian River
CAKEBREAD	Napa Valley
FERRARI CARANO	Alexander Valley
TALBOTT SLEEPY HOLLOW	Monterey
LUNA	Napa Valley
SANTA MARGHERITA	Italy
FIRESTONE	Central Coast
WAIRAU RIVER	Marlborough, New Zealand
KUNDE	California

varietals	bottle
Chardonnay	39
Chardonnay	38
Chardonnay	40
Chardonnay	68
Chardonnay	49
Chardonnay	47
Pinot Grigio	36
Pinot Grigio	44
Riesling	24
Sauvignon Blanc	36
Sauvignon Blanc	30

## RED

HESS SELECT	California
SEQUOIA GROVE	Napa Valley
CHATEAU ST JEAN CINQ CÉPAGES	Sonoma County
CHIMNEY ROCK	Napa Valley
STAGS' LEAP	Napa Valley
CASILLERO DEL DIABLO RESERVA PRIVADA	Chile
BLACKSTONE	California
CLOS DU VAL	Napa Valley
RUTHERFORD HILL	Napa Valley
ACACIA	Carneros
BYRON	Santa Maria Valley
KENWOOD RESERVE	Russian River
PETER LEHMANN	Australia

varietals	bottle
Cabernet Sauvignon	32
Cabernet Sauvignon	52
Cabernet Sauvignon	74
Cabernet Sauvignon	79
Cabernet Sauvignon	69
Cabernet Sauvignon/Syrah	34
Merlot	28
Merlot	46
Merlot	48
Pinot Noir	44
Pinot Noir	40
Pinot Noir	46
Shiraz	38

## CHAMPAGNE

PIPER SONOMA	Sonoma
MOËT & CHANDON IMPERIAL	Epernay, France
VEUVE CLICQUOT	Reims, France
DOM PÉRIGNON	Epernay, France

varietals	bottle
Sparkling Wine	29
Champagne	62
Champagne	70
Champagne	178