



DRAFTS

STELLA ARTOIS	\$8
COMMON ROOTS	\$8
GUINNESS	\$8
FIDDLEHEAD IPA	\$8
MILLER LITE	\$6
SAM ADAM'S SEASONAL	\$8

ask your server about our rotating seasonal tap!

BOTTLES

BUDWEISER & BUDLIGHT	\$4.50
COORS LIGHT	\$4.50
LABATT'S BLUE & BLUE LIGHT	\$5.00
HEINEKEN & HEINEKEN LIGHT	\$5.75
AMSTEL LIGHT	\$5.00
LEFT HAND MILK STOUT	\$5.75
BELL'S TWO HEARTED ALE	\$5.75
MICHELOB ULTRA	\$4.50
LANDSHARK	\$5.00
CORONA	\$5.75
KILLIAN'S IRISH RED	\$5.00
BECK'S (NON-ALCOHOLIC)	\$5.25
SMIRNOFF ICE	\$4.50

CANS

FOUNDERS ALL DAY IPA (19OZ)	\$8
PARADOX BREWERY SEASONAL	\$6
ATHLETIC CLUB IPA (12OZ NON-ALCOHOLIC)	\$6
TWISTED TEA	\$5

SPECIALTY COCKTAILS

STRAWBERRY MINT MULE	\$12
tito's vodka, lime juice, ginger beer, fresh muddled strawberries, mint	

CLUB PUNCH	\$10
bacardi light rum, plantation dark rum, pineapple juice, orange juice, lime juice, grenadine, maraschino cherry garnish	

THE PINK CADDIE	\$10
tequila, sweet-sour-mix, orange liqueur, cranberry juice, orange juice, lime garnish	

BOURBON OLD FASHIONED	\$12
maker's mark bourbon, sugar cube, angostura bitters, orange peel	

PATTY'S WEDGE	\$11
<i>Selected by the 2021 Women's Club Champion: Patty Hogan</i>	
grey goose vodka, club soda, cranberry juice	

THE SANDSTORM	\$10
<i>Selected by the 2021 Men's Club Champion: Jeff Sandman</i>	
plantation rum, ginger beer, lime wedge	

HOUSE WINES

Woodbridge by Robert Mondavi	
CHARDONNAY	
PINOT GRIGIO	\$9
CABERNET SAUVIGNON	by the glass
MERLOT	
WHITE ZINFANDEL	

HARD CIDER & SELTZERS

ANGRY ORCHARD HARD CIDER	\$6
1911 HARD CIDER	\$7
WHITE CLAW HARD SELTZER	\$6

WINE LIST

CHARDONNAY

WOODBIDGE CHARDONNAY	\$9	
BUTTERNUT CHARDONNAY	\$9	\$32
JADOT POUILLY FUISS CHARDONNAY	\$13	\$50
CAKEBREAD CHARDONNAY		\$88

PINOT GRIGIO

WOODBIDGE PINOT GRIGIO	\$9	
RUFFINO PINOT GRIGIO	\$9	\$32
SANTA MARGHERITA PINOT GRIGIO	\$13	\$50

SAUVIGNON BLANC

MATUA SAUVIGNON BLANC	\$9	\$32
KIM CRAWFORD SAUVIGNON BLANC	\$11	\$40
ROUTESTOCK SAUVIGNON BLANC	\$11	\$40
CAKEBREAD SAUVIGNON BLANC		\$74

RIESLING

CHATEAU ST. MICHELLE RIESLING	\$9	\$32
KUNG FU RIESLING	\$9	\$36

SPARKLING

LA MARCA PROSECCO (187ML)	\$11	
RUFFINO PROSECCO (375ML)		\$17
KORBEL BRUT		\$42
SCHRAMSBERG BLANC DE BLANC		\$58

CABERNET SAUVIGNON

WOODBIDGE CABERNET SAUVIGNON	\$9	
JOSEPH CARR CABERNET SAUVIGNON	\$13	\$50
POST & BEAM CABERNET SAUVIGNON		\$120
CAKEBREAD CABERNET SAUVIGNON		\$185

PINOT NOIR

FIRESTEED PINOT NOIR	\$9	\$32
MEIOMI PINOT NOIR	\$11	\$45
ERATH PINOT NOIR	\$12	\$45

MERLOT

WOODBIDGE MERLOT	\$9	
JOSH CELLARS MERLOT	\$10	\$35

MALBEC

PIATTELLI VINEYARDS MALBEC	\$9	\$32
ESCORIHUELO MENDOZA MALBEC		\$52

CHIANTI

CASTELLO DI VOLPAIA CHIANTI CLASSICO	\$9	
BANFI CHIANTI CLASSICO RISERVA	\$11	\$36

ROSÉ

WOODBIDGE WHITE ZINFANDEL	\$9	
THE PALM BY WHISPERING ANGEL	\$11	\$42
ESPRIT GASSIER ROSÉ	\$12	\$48
VEUVE CLICQUOT ROSÉ		\$145

DESSERT MENU

CRÈME BRÛLÉE **\$10**
chef's daily selection

BLUEBERRY COBBLER **\$10**
vanilla bean ice cream,
amaretto whipped cream

BOURBON PEANUT BUTTER **\$10**
CHOCOLATE MOLTEN CAKE
sea salt caramel ice cream, berry jam

AFTER DINNER DRINKS

CLASSIC IRISH COFFEE **\$8**
NUTTY IRISHMAN **\$9**
MOCHA MARTINI **\$12**

CORDIALS **\$7**

GRAND MARNIER
AMARETTO
BAILEY'S IRISH CREAM

SAMBUCA
TAWNY PORT
SHERRY