



DRAFTS

STELLA ARTOIS	\$9
COMMON ROOTS	\$9
GUINNESS	\$9
FIDDLEHEAD IPA	\$9
MILLER LITE	\$7
SAM ADAM'S SEASONAL	\$9

ask your server about our rotating seasonal tap!

BOTTLES

BUDWEISER & BUD LIGHT	\$5.00
COORS LIGHT	\$5.00
LABATT BLUE & BLUE LIGHT	\$5.50
HEINEKEN & HEINEKEN LIGHT	\$6.00
MICHELOB ULTRA	\$5.00
LANDSHARK	\$6.00
CORONA	\$6.00
BLUE MOON	\$6.00
BECK'S (NON-ALCOHOLIC)	\$5.50

CANS

PARADOX BREWERY SEASONAL	\$6
HIGH NOONS	\$7
SAM ADAM'S JUST THE HAZE (NON-ALCOHOLIC)	\$6

SPECIALTY COCKTAILS

APPLE CIDER MULE \$13
tito's vodka, apple cider, lime juice, ginger beer, cinnamon stick

THE SENTINEL \$11
tito's vodka, blue curaçao, grenadine, lemonade

CLUB PUNCH \$11
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
Selected by the 2021 Women's Club Champion: Patty Hogan
grey goose vodka, club soda, cranberry juice

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

HOUSE WINES

Woodbridge by Robert Mondavi

CHARDONNAY
PINOT GRIGIO
CABERNET SAUVIGNON \$9
MERLOT by the glass
MOSCATO

HARD CIDER & SELTZERS

ANGRY ORCHARD HARD CIDER \$6
1911 HARD CIDER (ASSORTED FLAVORS) \$7
WHITE CLAW HARD SELTZER \$6

WINE LIST

CHARDONNAY

WOODBIDGE CHARDONNAY	\$9	
KENDALL JACKSON CHARDONNAY	\$11	\$40
JADOT POUILLY FUISS CHARDONNAY		\$74
CAKEBREAD CHARDONNAY		\$88

PINOT GRIGIO

WOODBIDGE PINOT GRIGIO	\$9	
LUNA DI LUNA PINOT GRIGIO	\$9	\$32
TERLATO PINOT GRIGIO		\$58

SAUVIGNON BLANC

SIMI SAUVIGNON BLANC	\$10	\$36
KIM CRAWFORD SAUVIGNON BLANC	\$11	\$40
CAKEBREAD SAUVIGNON BLANC		\$74

RIESLING

KUNG FU RIESLING	\$9	
CHATEAU ST. MICHELLE RIESLING	\$10	\$36

SPARKLING

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

CABERNET SAUVIGNON

WOODBIDGE CABERNET SAUVIGNON	\$9	
J.LOHR CABERNET SAUVIGNON	\$12	\$46
POST & BEAM CABERNET SAUVIGNON		\$120
CAKEBREAD CABERNET SAUVIGNON		\$185

PINOT NOIR

IMAGERY PINOT NOIR	\$10	\$36
ERATH PINOT NOIR	\$12	\$46
MEIOMI PINOT NOIR	\$13	\$48

MERLOT

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

MALBEC

PIATTELLI VINEYARDS MALBEC	\$9	\$32
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CHIANTI

BANFI CHIANTI CLASSICO	\$10	\$36
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ROSÉ

BERINGER WHITE ZINFANDEL	\$9	
THE BEACH BY WHISPERING ANGEL	\$11	\$42
VEUVE CLICQUOT ROSÉ		\$145

DESSERT MENU

CRÈME BRÛLÉE \$10
chef's daily selection

CHOCOLATE CHEESECAKE \$11
hazelnut graham cracker crust,
marshmallow meringue

BOURBON POACHED PEAR \$11
warm cardamom cake,
maple crème anglaise

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