

COCKTAIL



Volcano For Two \$15
*(Dark rum, rum, apricot brandy, banana
liqueur, fruit juices, grenadine and bacardi 151)*

Blue Hawaiian \$7.5
*(Blue curacao, light rum, pineapple
juice and sour mix)*

Long Island Ice Tea \$9
*(Vodka, gin, rum, tequila, triple sec,
sour mix & coke)*

Maitai \$7.5
*(Rum, lime juice, triple sec,
amaretto, pineapple juice, grenadine)*

Bloody Mary \$7.5
*(Vodka, worcestershire sauce, tabasco, lemon juice,
celery, salt, pepper and tomato juice)*

Zombie \$7.5
*(Dark rum, apricot brandy, pineapple juice
& passion fruit juice)*

Pina Colada \$7.5
(White rum, pineapple juice & crème de banana)

Margarita \$7.5
(Tequila, triple sec sour mix & lime juice)

Mojito \$7.5
*(Light dry rum, mint leaves, lime,
sugar, and club soda)*

Peach Sangria \$8
*(Fruit sangria wine, peach puree, simple syrup
and club soda)*

Moscow Mule \$7.5
(Vodka, fresh lime juice & ginger beer)

Passion Fruit Mojito \$8
*(Passion fruit rum, mint leaves, lime juice,
sugar, and club soda)*

SPECIAL MARTINI

Lychee Martini \$7.75
(Vodka, lychee liquor garnished with lychees)

Lemon Drop Martini \$7.75
*(Citrus vodka, triple sec, lemon juice,
sour mix, sugar rim & lemon wedge)*

Caramel Appletini \$7.75
*(Apple pear vodka, butterscotch schnapps,
apple schnapps, sour mix & caramel swirl)*

Godiva Chocolate \$7.75
*(Chocolate vodka, vanilla, godiva chocolate,
half & half, chocolate swirl & shavings)*

**Pineapple Upside
Down Cake** \$7.75
*(Coconut rum, vanilla vodka, pineapple juice
grenadine, pineapple slice and cherry)*

Cosmopolitan \$7.75
*(Citrus vodka, triple sec,
lime juice and cranberry juice)*

Cucumber Martini \$7.75
*(Cucumber vodka, triple sec,
lime juice & splash of soda water)*

Blueberry Martini \$7.75
*(citrus vodka, triple sec, lemon juice, sour mix,
sugar rim, lemon wedge & blueberry)*

FEATURE DRINK

**Ask Your Server For
Weekly Specials**

WHITE WINE

	Glass	Bottle
Seaglass Chardonnay - <i>California</i>	\$7	\$27
Mirassou Moscato - <i>Chile</i>	\$6.5	\$25
Kendall Jackson Chardonnay - <i>California</i>		\$32
Cakebread Cellars Chardonnay - <i>Napa</i>		\$61
Pacific Rim Riesling - <i>Washington</i>	\$7.5	\$28
BV Coastal Sauvignon Blanc - <i>California</i>	\$6.5	\$25
Cavit Pinot Grigio - <i>Italy</i>	\$7	\$26

RED WINE

Entwine Cabernet Sauvignon - <i>California</i>	\$6.5	\$25
Carnivor Cabernet Sauvignon - <i>California</i>		\$30
Robert Mondavi Cabernet Sauvignon - <i>Napa</i>		\$55
Ravenswood Merlot- <i>California</i>	\$7.5	\$28
Cavit Pinot Noir - <i>Italy</i>	\$7	\$26

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ASIAN WINE

Plum Wine	(Glass) \$7	(Bottle) \$27
Hot Sake	(Small) \$6.5	(Large) \$9.5
Nigori Sake (unfiltered) 10 oz		\$13
Hana Sake 12 oz - <i>white peach</i>		\$14
Sparkling Sake- Hana Awaka 8.5 oz		\$14
Yamada Nishiki (Junmai) 10 oz		\$14
Hakushika (Junmai Daiginjo) 10 oz		\$17

DOMESTIC BEERS

Bud Light	\$4
Budweiser	\$4
Coors Light	\$4
Miller Light	\$4
Blue Moon	\$4
Michelob Ultra	\$4

IMPORTED BEERS

Asahi	\$5
Kirin	\$5
Sapporo 22 oz can	\$7.5
Corona	\$5
Heineken	\$5
Blue	\$5
Blue Light	\$5

Ask your server about seasonal selection beers

