

# WINE LIST

## WHITE AND BLUSH

	Glass	Bottle
White Zinfandel, Sycamore Lane (CA) Fresh berry, citrus, and melon with subtle hints of violet	5.50	22.00
Riesling, J.J. Muller (Germany) Nicely balanced flavors of crisp apples, limes, passion fruit and honey.	7.00	28.00
Pinot Grigio, Ca Donini (Italy) Distinctive bouquet of wild flowers and hints of honey apple and pear.	7.00	28.00
Sauvignon Blanc, Sileni Estates (New Zealand) A breezy harmonious blend of citrus, jalapeno and subtle spice.	7.00	28.00
Chardonnay, Dona Sol (CA) Crisp and clean with appealing fruit flavors, combining ripe pear, citrus and vanilla notes of modest depth on the finish.	6.00	24.00
Moscato, Bodega Norton (Argentina) A bright and refreshing wine that combines citrus and floral notes with honey, nectarine and tropical fruit.	6.50	26.00

## RED

	Glass	Bottle
Pinot Noir, Trinity Oaks (CA) Bing cherry flavor with a velvety finish.	7.00	28.00
Pinot Noir, Meiomi (CA) An elegant balance of spice, fruit, weight, and restraint.	10.00	40.00
Shiraz, Red Diamond (WA) Spicy floral notes carry through the fruit packed medium bodied palate with good acidity and softer tannins	7.00	28.00
Malbec, Finca Flichman (Argentina) This deep, intense wine combines vibrant cherry and plum with a hint of vanilla spice.	7.00	28.00
Merlot, Douglass Hill (CA) A soft and fruit forward medium-bodied wine with bright berry and cherry flavors.	6.00	24.00
Zinfandel, Maggio (CA) Loaded with plum, cocoa, and most prominently, Bing cherry characters. The mouth feel is plush and the finish long.	8.00	32.00
Cabernet Sauvignon, Canyon Road (CA) Fresh blueberry and black cherry flavors accentuated by brown spice, mocha and hints of vanilla.	6.00	24.00
Cabernet Sauvignon, 14 Hands (WA) Medium-body that combines flavors of dark berry and currant flavors, accentuated by vanilla notes in the finish	7.00	28.00

# BEER LIST

## TAP BEERS

Tap	Pint	Pitcher
Bud Light	4.00	14.00
Miller Light	4.00	14.00
Capital Amber Lager	4.75	16.00
Capital Seasonal	4.75	17.00
Ale Asylum Seasonal	4.75	17.00
Adler's Choice Seasonal	4.75	17.00
Adler's Choice Seasonal	4.75	17.00
New Glarus Seasonal	4.75	17.00
New Glarus Spotted Cow	4.75	17.00
Bells Seasonal	5.00	18.00
Karben 4 Fantasy Factory	5.00	18.00
Lake Louie Scotch Ale	5.00	18.00

## DOMESTIC BOTTLE BEER \$4.00

Coors Light	PBR 16 oz. can
Bud Light	Miller Lite
Bud Light Lime	MGD
Budweiser	MGD 64
Busch Light	Miller High Life
	Michelob Ultra

## SPECIALTY BOTTLE BEER \$4.75

Smithwick`s	Strongbow Cider (GF)
Amstel Light	Angry Orchard (GF)
Corona	Stella Artois
Corona Light	Blue Moon
Heineken	New Glarus Moon Man
New Glarus Seasonal	New Belgium Fat Tire
Leinie's Honey Weiss	Lakefront Riverwest Stein
Lakefront New Grist (GF)	Esser's Best (Local Lager)
Edmund Fitzgerald Porter	White Claw Black Cherry
Port Huron Hefeweizen	White Claw Mango
Guinness Can	\$5.50

# CHAMPAGNE

## \$18 BOTTLE / \$5 GLASS

J. Roget Spumante

# HAPPY HOUR

(BAR ONLY)

Monday-Thursday 3-6 / Friday 3-5

# SPECIALTY COCKTAILS

## LUMPY LIME COOLER 6.00

Our tangy house lime juice mixed with fresh squeezed limes, Citrus Liquor, Lime Vodka and crisp lemon lime soda. Sure to brighten your day!

## ADLER'S OLD FASHIONED 6.50

We do them sweet. We do them sour. We even do them in between. Muddled with fresh fruit and your choice of rail Brandy, Bourbon or Whiskey.

## BLUE ISLAND SPLASH 8.00

Get whisked away in our smooth blend of Malibu Coconut Rum, house White Rum, Blue Curacao, 100% pineapple juice and fresh fruit. Sure to be a little vacation in a glass!

## GRAND MARGARITA 10.00

A perfect blend of our homemade Margarita Mix, Patron Silver, Grand Marnier and tangy sour mix. Spoil your taste buds with a fun fiesta!

## APPLE CITRUS MULE 8.00

A fresh squeezed trio of citrus fruit paired with bitters, apple juice, Barritt's Ginger Beer & Tito's Handmade Vodka. A fun house version of an old classic.

**\*BE SURE TO CHECK OUR BAR SPECIALS BOARD OR ASK YOUR SERVER FOR LIMITED TIME DRINK SPECIALS!**

## AFTER DINNER COCKTAILS

- Glenlivet • Glenfiddich 12yr • Balvenie 12yr •
- Knob Creek • Woodforde Reserve • Bailey's
- Grand Marnier • Kahlua • Amaretto Di Saronno •
- Chambord • Drambuie • Frangelico •
- Caravella Limoncello •

# DESSERTS

## GLUTEN FREE SALTED CARAMEL CHEESECAKE

Creamy caramel cheesecake based on a sweet and salty almond crust topped with a thick bed of buttery caramel. 7.99

## GLUTEN FREE OLD FASHIONED APPLE CRISP

Made with fire-roasted Fuji apples and served with a scoop of vanilla ice cream. 6.99

## BELGIAN CHOCOLATE CHEESECAKE

Belgian Chocolate Cheesecake topped with chocolate syrup and whipped cream. 8.39

## CHEF JIM'S BREAD PUDDING

Topped with a traditional cinnamon brandy sauce and a side of ice cream. 7.49

## MINI SUNDAE

French vanilla ice cream topped with chocolate and caramel syrups, cashews and whipped cream. 2.49

# GLUTEN FREE OPTIONS

## SANDWICH BUN SLICED BREAD PASTA PIZZA CRUST

**\*ALL OF OUR SOUPS, SAUCES, AND DRESSINGS ARE PREPARED GLUTEN FREE.**

**\*WE OFFER A GLUTEN FREE COATING ON OUR FRIED CHICKEN TENDERS AND FRIED FISH, BUT KEEP IN MIND OUR FRYERS ARE NOT DEDICATED GLUTEN FREE.**