

## Specialty Cocktails

### KEY LIME MARTINI

Bacardi Coconut Rum, Pinnacle Vanilla Vodka, Licor 43, pineapple juice and lime juice served up with a graham cracker rim

### SCORPION BOWL

Grey Goose Le Citron Vodka, Oakheart Spiced Rum, Bacardi Coconut Rum and Bacardi Superior Rum mixed with lemon juice, triple sec, and pineapple juice

### LEMON MERINGUE MARTINI

Pinnacle Vanilla Vodka, Limoncello and lemonade shaken and served straight up

### MANGO CUCUMBER

Refreshing Effen Cucumber Vodka, mango, sour mix and a splash of cranberry

### TOP SHELF MARGARITA

Patron Silver Tequila, Grand Marnier, lime juice, triple sec and sour mix served on the rocks with a salted rim

### GREY GOOSE MARTINI

Grey Goose Vodka, vermouth and bitters

### ORANGE CRUSH

A crushingly tasty combination of citrus flavors will dance on your tongue with this blend of Grey Goose Le Orange Vodka, triple sec, orange juice and a splash of lemon-lime soda

### TROPICAL STORM

Grab hold and hold on with a cascade of Grey Goose Le Orange Vodka, Peach Schnapps, orange juice, pineapple juice and Lemon-lime soda served on the rocks

### FUZZY PEACH

Grey Goose Le Citron Vodka, peach schnapps, triple sec, orange juice and pineapple juice shaken and served straight up

### CHOCOLATE MILK

Pinnacle Vanilla Vodka, Kahlua, Baileys, Godiva White Chocolate Liqueur and chocolate syrup

### THE 19TH HOLE

Grey Goose Vodka, orange juice, Pineapple Juice, lemon-lime soda

## Wine List

glass bottle

### CHARDONNAY

Pacific Bay . . . . . \$4  
Surfs Up . . . . . \$6 . . . \$20

### PINOT GRIGIO

Salmon Creek . . . . . \$4  
Danzante . . . . . \$6 . . . \$22

### WHITE ZINFANDEL

Pacific Bay . . . . . \$4

### OTHER WHITES

Castillo del Poggio Moscato . . . \$7 . . . \$24  
BV Coastal Riesling . . . . . \$6 . . . \$20  
Willamette Valley Riesling . . . . \$7 . . . \$24  
Murphy Goode Fume Blanc . . . \$8 . . . \$26

### CABERNET SAUVIGNON

Pacific Bay . . . . . \$4  
Calina Reserve . . . . . \$24  
Silver Palm . . . . . \$35

### MERLOT

Pacific Bay . . . . . \$4  
Casa Lapostolle . . . . . \$24  
Kendall-Jackson . . . . . \$32

### PINOT NOIR

Salmon Creek . . . . . \$4  
De Loach . . . . . \$22

### CHIANTI

Zion Winemakers Chianti . . . . . \$4  
Contemassi . . . . . \$26  
Santa Margherita Classico . . . . . \$45

### OTHER REDS

Benvolio Rosso . . . . . \$22  
Shoofly Shiraz . . . . . \$24  
Edmeades Zinfandel . . . . . \$26  
Amalaya Malbec Blend . . . . . \$30

## Beverages

\$2.50

COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE, ROOT BEER, TEA

## Happy Hour

### MONDAY-FRIDAY 4-7PM

\$2 DOMESTIC DRAFTS

\$3 WELL DRINKS

\$6 APPETIZERS LISTED BELOW:

(10) WINGS, SAUSAGE PARMESAN, SHRIMP COCKTAIL, CHICKEN FINGERS

## Early Bird Menu

### MONDAY-THURSDAY 4-6PM

FISH AND CHIPS \$12.00

EGGPLANT OR CHICKEN PARMESAN \$12.00

BROILED OR FRIED SEAFOOD PLATTER \$15.00

12" CHEESE PIZZA \$10.00

FOR PARTIES OF 6 OR MORE, AN 18% GRATUITY WILL BE ADDED

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions