# DRAFT BEERS ENGLAND

#### **Fullers ESB**

First brewed in 1971, ESB is a true liquid legend with wonderful rich mahogany appearance. The flavor delivers everything you would expect from such a full bodied ale.

#### Bass Ale

Pale amber color, moderate body, fruity buttery nose. Long and somewhat bitter finish with toasty almost smokey overtones.

## **Pub Ale**

Pale golden color; delicate, slightly bitter flavor and fruity aroma. Very smooth and creamy.

#### Strongbow Cider

Quality full bodied cider, crisp, clear and refreshing. Highly carbonated with bittersweet taste.

## IRELAND

## Smithwick's Irish Ale

(Pronounced smith-icks) Dark amber color, nice malty flavor, mild aftertaste, which is slightly sweet, lightly carbonated, smooth and tasty.

#### Harp Lager

Straw colored, medium to light body, mild bitterness with medium hops and mild salt; dry; reminiscent of sour apples and citrus.

#### **Guiness Stout**

Blackish brown color; bright roasty barley nose; hints of bitterness. Medium body, toffee-like complexity, balanced and sweet aftertaste.

# BELGIUM

#### **Stella Artois**

Pale, gold color, medium-light body, mild bitterness, nose of subtle caramel and dry hops.

#### UNITED STATES Miller Lite

Tastes great, less filling, contains only 96 calories of refreshing goodness.

#### Yuengling

America's oldest beer, reddish, amber with brilliant clarity. Medium to full body, medium bitterness.

#### **Coors Light**

## **Michelob Ultra**

#### AUSTRALIA Fosters Lager

Signature full malt character on the mid-palate, blends well with a delicate creaminess and crisp, clean hop finish, creating a perfect balance to the beer.

## **DOUBLE THE PLEASURE**

## Half & Half

Guiness layered over Harp

Black & Tan

Guiness layered over Bass

**Snakebite** Half cider, half Stella, not for the faint hearted.

Poor Man's Black Velvet

Guiness layered over cider

Blacksmith

Guiness layered over Smithwick's

Shandy

Half lemon-lime soda, half lager, a great lunch drink!

#### Beer of the Month

Please ask your server about our latest selection.

### **BOTTLED BEERS**

#### Domestic

Budweiser, Bud Light, Coors Light, Michelob Ultra, Smirnoff Ice, Sierra Nevada Pale Ale, Miller Lite

#### Imports

Paulaner Hefe Wiezen, Heineken, Corona, Red Stripe, Amstel Light

#### **Non-Alcoholic Beers**

Kaliber, O'Douls Amer, Becks

Water Perrier, Saratoga

# **SPIRITS**

## **Highland Malts**

#### Macallan 12 year

## **Glenlivet 12 year**

Light to medium, clean and soft, flowery, peachy, notes of vanilla.

#### **Glenfiddich 12 year**

Light nose, fresh, sweet, firm, smooth, hint of smokiness.

Islay Malts (Pronounced 'Eye-Luh'

**Lagavulin 16 year** Full, powerful, peaty, sherry, dry, salty.

Laphroaig 10 year Medium; seaweed, salty, oily, very dry

## **Isle of Skye Malts**

#### Talisker 10 year

Full and slightly syrupy, smoky, malt-sweet, peppery, long.

#### **Highland Park**

Teasing, heathery, subtle smoke. Delicious.

## **Bourbons**

## **Buffalo Trace**

Rich and complex, with hints of vanilla, toffee, and candied fruit.

## Maker's Mark

Small batch, handmade, full flavored bourbon.

#### Wild Turkey

101 Proof, single barrel bourbon, enough to blow your socks off.

#### Jim Beam

Round and full flavored, with hints of vanilla and honey.

## Scotches / Blends

#### **Famous Grouse**

Medium bodied with uncomplicated flavors of sweet grain, mild spice, dash of oak.

#### Chivas Regal 12 year

Rich, smooth, easy drinking.

#### **Gentleman Jack**

Charcoal, mellowed, twice light and exceptionally smooth taste.

#### Grants

A lowland scotch, fresh and dry with delicately rich flavor.

## Martinis

#### **Classic Vodka Martini**

Russian Standard Vodka and a splash of dry vermouth, shaken hard.

#### Appletini

Van Gogh, Wild Apple, shaken with a splash of Apple Pucker and served with a cherry garnish.

#### Cosmopolitan

Van Gogh Citrus, Cointreau, dash of lime juice and a splash of cranberry. Served with a lemon twist.

#### Cocopolitan

Don Q coconut rum, pineapple juice and a splash of lime juice. Simply delicious.

#### **Peach Heaven**

Van Gogh Peach Vodka, splash of OJ, splash of grenadine, shaken hard and served up.

#### Pomegranate

Van Gogh, Pomegranate, Cointreau, and a splash of sour mix, shaken and served up with a lemon twist.

#### **Caribbean Day**

Russian Standard Vodka, Don Q coconut rum and pineapple juice.

#### Lemon Drop

Van Gogh Citrus, Cointreau and sour mix. Served chilled with a sugar rim on the glass and a lemon wedge.

#### **Rumchata Martini**

Two parts Rumchata liquor and one part Van Gogh Vanilla, shaken well and served up-delicious!

#### Chocolate Covered Cherry Bomb

Rumchata liquor, Van Gogh Black Cherry and Van Gogh Dark Chocolate-yummy!

## **House Wines**

Chardonay, White Zinfandel, Cabernet Sauvignon, Merlot

## **Red Wines**

#### Cabernet Sauvignon, Concannon Livermore, California

Rich nose of dark berry fruit flavors, with hints of green olive and vanilla oak.

#### Merlot, Cupcake Central Coast, California

Full bodied, yet smooth merlot with delicate favors of red cherries, cocoa, and espresso.

#### Pinot Noir, Five Rivers Central Coast, California

Aromas of dry herbs, black cherry, violets, and rose petals are joined by a flinty minerality and touches of pomegranate.

#### Malbec, Alta Vista Argentina

A deep inky purple wine with aromas of luscious dark fruit mixed with hints of spice.

#### Cabernet-Merlot, Greg Norman Estates Australia

Interesting blend of two grapes with a smooth finish.

## White Wines

#### Pinot Grigio, Caposalda Italy

Delicate aromas of fig and honeysuckle with citrus flavors.

Chardonnay, Little Black Dress California

Subtle hints of oak and overtones of lush apple.

#### Chardonnay, Kendall-Jackson California

Rich flavors and aromas of lemon, enhanced by vanilla and oak.

#### Sauvignon Blanc, Darcie Kent Livermore, California

Ripe pear and sweet apple aromas with hints of grapefruit.

# **Riesling, Snoqualmie Washington Estate** Aromatic, crisp, flavorful and delicately sweet wine.

# Champagne

Domaine Carneros by Taittinger

Cognac Remy Martin VSOP Courvoisier VS

## **Port/Sherry** The Origins of Port

#### The Vintage

The grapes are grown in Northern Portugal, in the officially demarcated region of the Douro river valley. The grapes are harvested in late September and early October. They are crushed and the stalks partially removed. After 36-48 hours pure grape brandy is added, which stops the fermentation and insures, that a portion of grapes natural sweetness is retained.

#### **The Following Spring**

The young ports are taken down the valley to the mouth of Dour, where they are kept in Pipes (534 liter casks) for anything from 3-50 years to mature.

**Harveys Bristol Cream** 

**Taylor Tawny Port** 

Fonseca Bin 27 Port