

GARDINA'S KITCHEN & BAR

WINES BY THE GLASS

ZOLO UNOAKED CHARDONNAY

Lime, Peach, White Grapefruit. Mendoza, Argentina
— \$10 / \$30 —

TWENTY ACRES CHARDONNAY

Creamy, Tropical Fruit, Butterscotch. North Coast, California
— \$10 / \$30 —

RIFF PINOT GRIGIO

Green Apple, Nectarine, Minerality, Organic. Dolimiti, Italy
— \$9 / \$30 —

AQUAMARINE SAUVIGNON BLANC

Gooseberry, Grapefruit, Crisp. Marlborough, New Zealand
— \$9 / \$30 —

FRISK PRICKLY RIESLING

Pear, Guava, Slightly Bubbly. South Australia
— \$8.50 / \$29 —

CANYON OAKS MOSCATO

Pineapple, Ripe Mango, Honey. California
— \$7 / \$26 —

SPANISH BRUT CAVA

Pear, White Flowers, Dry & Bubbly. Penedes, Spain
— \$8 / \$28 —

FEATURED WHITE WINE

Rotating White Wine
— Refer to the Specials Menu —

STEPHEN VINCENT PINOT NOIR

Rainier Cherry, Cranberry, Blood Orange. North Coast, California
— \$10 / \$32 —

JUGGERNAUT CABERNET SAUVIGNON

Black Currant, Vanilla, Toasty Oak. Bold. Paso Robles, California
— \$12 / \$36 —

HOUSE CABERNET SAUVIGNON

Blackberry, Spice, Juicy. California
— \$7 / \$26 —

DAOU 'PESSIMIST' RED BLEND

Black Cherry, Pomegranate, Cedar. Paso Robles, California
— \$13 / \$42 —

PADRILLOS MALBEC

Violet, Lavender, Vanilla, and Mocha. Mendoza, Argentina
— \$11 / \$33 —

LA VIEILLE FERME ROSÉ

Brugnon, Peach, Nectarine. Rhone, France.
— \$8 / \$28 —

FEATURED RED WINE

Rotating Red Wine
— Refer to the Specials Menu —

DRAFT BEER LIST

NEW GLARUS SPOTTED COW

— 5 oz - \$3 / 16 oz - \$6 —

LAZY MONK BOHEMIAN PILSNER

— 5 oz - \$3 / 16 oz - \$6 —

NEW GLARUS OUD BRUIN SOUR ALE

— 5 oz - \$4 / 13 oz - \$8 —

TITLETOWN 400 HONEY BLONDE ALE

— 5 oz - \$3 / 16 oz - \$6 —

GREAT LAKES ELIOT NESS AMBER LAGER

— 5 oz - \$3 / 16 oz - \$6 —

ALASKAN AMBER ALE

— 5 oz - \$3 / 16 oz - \$6 —

CRAFT COCKTAILS

RHUBARB IN THE RYE OLD FASHIONED

Rittenhouse Rye Whiskey, Angostura Bitters, Rhubarb Bitters, Sugar, Fresh Orange, Amarena Cherry, And Sour

— \$9 —

WHITE CRANBERRY & MATCHA MARGARITA

Hornitos Tequila, White Cranberry Juice, Green Tea Matcha, Lime Juice, Garnished With Lime

— \$12 —

LONDON FOG MARTINI

Earl Grey Infused Gin, Lavender Simple Syrup, Lemon Juice, Egg Whites, Half & Half, Garnished With Dehydrated Fruit

— \$10 —

GRAPEFRUIT CITRUS MOSCOW MULE

TenHead Vodka, Triple Sec, Grapefruit Juice, Orange Juice Topped With Ginger Beer & Garnished With An Orange Slice

— \$8 —

CIGAR BOX

Bulleit Bourbon, Fig Vodka, Muddled Mint, Plum Bitters, Topped With Soda, Garnished With Mint

— \$14 —

HONEYED FIG DAIQUIRI

Fig Liqueur, Spiced Rum, Lime Juice, Honey, Simple Syrup, Garnished With A Lemon Twist & Rosemary Sprig

— \$10 —

DRAFT COCKTAILS

*We Mix & Keg Our Own House Made Cocktails And Pour Them Fresh From Our Draft Spouts

POMEGRANATE GINGER SANGRIA

Pomegranate Juice, Ginger Liqueur, Brandy, Red Wine, Seasonal Fruit Garnish

— \$10 —

CINNAMON MAPLE ESPRESSO MARTINI

TenHead Vodka, Espresso, Cinnamon Maple Simple Syrup

— \$10 —

BOTTLES & CANS

MILLER LITE

— \$4 —

SCHLITZ TALL BOY

— \$3 —

BUD LIGHT

— \$4 —

CORONA

— \$5 —

ROTATING N/A BEER

— \$4 —

COORS LIGHT

— \$4 —

MICHELOB ULTRA

— \$5 —

SOFT BEVERAGES

J.O.I. KOMBUCHA ON DRAFT

Ask For Current Flavor

— \$5 —

HOT TEA

— \$3 —

ITALIAN SPARKLING MINERAL WATER

— \$3 —

COKE PRODUCTS

— \$2.50 —

COFFEE REGULAR / DECAF

— \$2.50 —

UNSWEETENED OR RASPBERRY ICED TEA

— \$2.50 —