

# 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 —

### ELMSTONE 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 —

### STEELE CABERNET FRANC

Blueberry, Raspberry, White Pepper. Lake County, California  
— \$10 / \$30 —

### 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 - \$2.50 / 16 oz - \$5 —

### LAZY MONK DOUBLE FRUITED RADDLER

— 5 oz - \$4 / 13 oz - \$7 —

### THREE FLOYDS ZOMBIE DUST IPA

— 5 oz - \$4 / 16 oz - \$7 —

### TITLETOWN 400 HONEY BLONDE ALE

— 5 oz - \$2.50 / 16 oz - \$5 —

### OSO NIGHT RAIN PORTER

— 5 oz - \$4 / 9 oz - \$7 —

### LAZY MONK BOHEMIAN PILSNER

— 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 —

### SALTED CARAMEL APPLE MULE

Salted Caramel Vodka, Granny Smith Apple Syrup, Lime Juice, Topped With Ginger Beer & Garnished With Apples  
— \$12 —

### CIGAR BOX

Bulleit Bourbon, Fig Vodka, Muddled Mint, Plum Bitters, Topped With Soda, Garnished With Mint  
— \$14 —

### WINTER COSMO

Fig Vodka, White Cranberry Juice, Elderflower Liqueur, Lime Juice, Garnished With A Lime Twist & Cranberries  
— \$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

Ten Head Vodka, Espresso, Cinnamon Maple Simple Syrup  
— \$10 —

## BOTTLES & CANS

### MILLER LITE

— \$3 —

### SCHLITZ TALL BOY

— \$3 —

### BUD LIGHT

— \$3 —

### CORONA

— \$4 —

### ROTATING N/A BEER

— \$4 —

### COORS LIGHT

— \$3 —

### MICHELOB ULTRA

— \$4 —

## 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 —