

GARDINA'S KITCHEN & BAR

WINES BY THE GLASS

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
— \$8 / \$28 —

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
— \$8 / \$28 —

SEGHESIO ZINFANDEL

Red Raspberry, Plums, Blackberries. Sonoma, California
— \$13 / \$39 —

ZOLO MALBEC

Berries, Ash, Violet. 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 —

O'SO INFECTIOUS GROOVE SOUR ALE

— 5 oz - \$3 / 16 oz - \$6 —

LAKEFRONT BREWING KOLSCH BIERZEIT

— 5 oz \$3 / 16 oz \$6 —

TITLETOWN 400 HONEY BLONDE ALE

— 5 oz - \$3 / 16 oz - \$6 —

STEVENS POINT AMBER LAGER

— 5 oz - \$2.5 / 16 oz - \$5 —

DESCHUTES FRESH HAZE IPA

— 5 oz - \$3 / 16 oz - \$6 —

FIFTH WARD HAZE IT OR LOVE IT IPA

— 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 —

STRAWBERRY CHAMOMILE PALOMA

Mi Campo Blanco Tequila, Grapefruit Juice, Chamomile Honey Syrup & Muddled Strawberries, Garnished With A Strawberry
— \$12 —

LADY BIRD

Grey Goose Pear Vodka, Lemon Juice, Lavender Syrup, Topped With Club Soda & Garnished With A Sliced Pear
— \$10 —

ELDERFLOWER SPRITZ

Citadelle Jardin d'Été Gin, Elderflower Liqueur, Cava, Topped With Club Soda & Garnished With A Lemon Twist
— \$12 —

DOOR COUNTY CHERRY MOSCOW MULE

Door County Cherry Vodka, Lime Juice & Ginger Beer, Garnished With A Maraschino Cherry & Lime
— \$9 —

BLACKBERRY SMASH

Starlight Blackberry Whiskey, Muddled Sugar & Lime, Topped With Club Soda & Garnished With Lime
— \$10 —

LIMONCELLO MOJITO

Limoncello, Bacardi Rum, Mint Leaves, Lime Juice & Simple Syrup, Topped With Soda Water & Garnished With Mint
— \$10 —

AÇAÍ TEQUILA COCKTAIL

Mi Campo Blanco Tequila, Cedilla Açai Liqueur, Lime Juice, Simple Syrup, Topped With Soda Water & Garnished With Lime
— \$12 —

BOTTLES & CANS

MILLER LITE

— \$4 —

SCHLITZ TALL BOY

— \$4 —

MICHELOB ULTRA

— \$5 —

BUD LIGHT

— \$4 —

CORONA

— \$5 —

ROTATING N/A BEER

— \$5 —

COORS LIGHT

— \$4 —

ROTATING N/A COCKTAILS

Ask your server or bartender for our current list!
— MP —

SOFT BEVERAGES

J.O.I. KOMBUCHA ON DRAFT

Ask For Current Flavor
— \$5 —

HOT TEA

— \$3 —

ITALIAN SPARKLING MINERAL WATER

— \$4.50 —

COKE PRODUCTS

— \$2.50 —

COFFEE REGULAR / DECAF

— \$2.50 —

UNSWEETENED OR RASPBERRY ICED TEA

— \$2.50 —