

GARDINA'S KITCHEN & BAR

WINES BY THE GLASS

TWENTY ACRES CHARDONNAY

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

HOUSE CHARDONNAY

Green Apple, Crisp, Refreshing. California
— \$6 / \$22 —

LA FIERA PINOT GRIGIO

Pear, Nectarine, Minerality. Friuli, Italy
— \$7.50 / \$24 —

KURANUI SAUVIGNON BLANC

Lime Zest, Grapefruit, Grassy. Marlborough, New Zealand
— \$8 / \$24 —

FRISK PRICKLY RIESLING

Peach, Guava, Slightly Bubbly. South Australia
— \$7.50 / \$24 —

CANYON OAKS MOSCATO

Pineapple, Ripe Mango, Honey. California
— \$6 / \$22 —

CANELLA BLOOD ORANGE MIMOSA

Ripe Citrus, Spritzzy, Lightly Sweet. Venice, Italy
— \$8 / \$24 —

ITALIAN PROSECCO

Pear, White Flowers, Dry & Bubbly, Venice, Italy
— \$7 / \$23 —

THE PINOT PROJECT PINOT NOIR

Pomegranate, Cola, Bright. Monterrey, California
— \$9 / \$27 —

HOUSE PINOT NOIR

Ripe Cherry, Juicy & Smooth. Central Coast, California
— \$6 / \$22 —

JUGGERNAUT CABERNET SAUVIGNON

Black Currant, Vanilla, Toasty Oak, Bold. North Coast, California
— \$12 / \$36 —

HOUSE CABERNET SAUVIGNON

Blackberry, Spice, Juicy. California
— \$6 / \$22 —

THE BIG RED MONSTER RED BLEND

Plum, Tobacco, BIG. Paso Robles, California
— \$12 / \$36 —

OTHERS RED BLEND

Blackberry Compote, Black Pepper, Fig. From The Creator Of The Prisoner.
— \$11 / \$33 —

CATENA VISTA FLORES MALBEC

Dark Chocolate, Black Cherry, Herbs. Mendoza, Argentina
— \$10 / \$30 —

FRENCH HOUSE ROSÉ

Strawberry, Vibrant, Creamy. Provence, France
— \$7 / \$23 —

DRAFT BEER LIST

BULL FALLS MAPLE PECAN PORTER

— 5 oz - \$3 / 16 oz - \$6 —

TITLETOWN 400 HONEY BLONDE ALE

— 5 oz - \$2.50 / 16 oz - \$5 —

NEW GLARUS SPOTTED COW

— 5 oz - \$2.50 / 16 oz - \$5 —

EAGLE PARK SET LIST HAZY IPA

— 5 oz - \$3 / 16 oz - \$6 —

GREAT LAKES MEXICAN LAGER

— 5 oz - \$3 / 16 oz - \$6 —

FIFTH WARD CHERRY PIE FROOTENANNY

— 5 oz - \$4 / 16 oz - \$8 —

CRAFT COCKTAILS

RHUBARB IN THE RYE OLD FASHIONED

Rittenhouse Rye Whiskey, Angostura Bitters, Rhubarb Bitters, Sugar, Fresh Orange, Brandied Cherry, And Sour
— \$8 —

RASPBERRY MOJITO

Bacardi Rum, House Raspberry Syrup, Fresh Lime & Mint
— \$9 —

GRAPEFRUIT SPRITZER

House Grapefruit Liqueur, Prosecco, Fresh Lime, And Soda Water
— \$9 —

STRAWBERRY THYME MULE

Tito's Vodka, Strawberry Syrup, Fresh Lime, Muddled Thyme, Ginger Beer
— \$8 —

APEROL SPRITZ

Aperol Liqueur, Italian Prosecco, Seltzer & Fresh Orange
— \$9 —

DRAFT COCKTAILS

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

FARMER'S MARGARITA

Puntagave Jalisco Tequila, New Holland Clockwork Orange Liqueur, Fresh Key Lime Juice, Light Agave Nectar, Served With A Salted Rim
— \$9 —

CUCUMBER BASIL VODKA LEMONADE

Doundrin's Distilling Cucumber Vodka, Lemonade, Muddled Basil, Basil-Lemon Garnish
— \$8 —

BOTTLES & CANS

MILLER LITE

— \$3 —

SCHLITZ TALL BOY

— \$3 —

LAKEFRONT RIVERWEST

AMBER N/A

— \$4 —

BUD LIGHT

— \$3 —

CORONA

— \$4 —

HIGH NOON GRAPEFRUIT

SELTZER

— \$5 —

COORS LIGHT

— \$3 —

MICHELOB ULTRA

— \$4 —

WHITE CLAW BLACK

CHERRY SELTZER

— \$4 —

SOFT BEVERAGES

J.O.I. KOMBUCHA ON DRAFT

Ask For Current Flavor
— \$5 —

HOT TEA SERVICE

— \$3 —

VIRGIN BLOODY MARY

— \$4 —

ITALIAN SPARKLING MINERAL WATER

— \$3 —

RASPBERRY SWEETENED

ICED TEA

— \$2.50 —

COKE PRODUCTS

— \$2.50 —

COFFEE REGULAR / DECAF

— \$2.50 —

UNSWEETENED ICED TEA

— \$2.50 —

FRUIT JUICE

— \$2.50 —