

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
— \$7 / \$26 —

KRIS CUVÉE PINOT GRIGIO

Pear, Nectarine, Minerality. Friuli, Italy
— \$8.50 / \$29 —

KURANUI SAUVIGNON BLANC

Lime Zest, Grapefruit, Grassy. Marlborough, New Zealand
— \$9 / \$30 —

FRISK PRICKLY RIESLING

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

CANYON OAKS MOSCATO

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

SPANISH BRUT

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

FEATURED WHITE WINE

Rotating White Wine
— Refer to the Specials Menu —

LAPIS LUNA PINOT NOIR

Bing Cherry, Boysenberry, Earth. North Coast, California
— \$10 / \$30 —

JUGGERNAUT CABERNET SAUVIGNON

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

HOUSE CABERNET SAUVIGNON

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

THE BIG RED MONSTER RED BLEND

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

PADRILLOS MALBEC

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

HOUSE DRY ROSÉ

Strawberry, Vibrant, Creamy. Provence, 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 —

THIRD SPACE FROG WEISS

— 5 oz - \$4 / 16 oz - \$7 —

PECATONICA BEER COMPANY IPA

— 5 oz - \$3 / 16 oz - \$6 —

TITLETOWN 400 HONEY BLONDE ALE

— 5 oz - \$2.50 / 16 oz - \$5 —

TYRANENA ROCKY'S REVENGE BROWN ALE

— 5 oz - \$3 / 16 oz - \$6 —

FIFTH WARD SUN BEAM SUMMER 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 —

LIMONCELLO CUCUMBER SPRITZ

Limoncello, Cucumber Syrup, Lemon Juice, Prosecco, Topped with Soda Water, Garnished With Cucumber And Lemon Wedge
— \$10 —

PIMM'S CUP

Pimms Liqueur, Lemon Juice, Topped With Ginger Beer, Garnished With Cucumber Slice, Mint Sprig, And Strawberry
— \$12 —

BLUEBERRY BASIL MOSCOW MULE

Tito's Vodka, Blueberry Syrup, Basil Concentrate, Lime Juice, Topped with Ginger Beer, Garnished With Blueberries And Basil
— \$12 —

BEE'S KNEES

Black/Chamomile Tea Infused Tanqueray Gin, Honey Simple Syrup, Lemon Juice, Garnished With Lemon Peel And Edible Orchid Flower
— \$12 —

SPICY PINEAPPLE BOURBON SOUR

Elijah Craig Small Batch Bourbon, Lemon Juice, Pineapple Juice, Chipotle Pineapple Syrup, Sour Mix, Garnished With Dried Pineapple And Lemon
— \$11 —

DRAFT COCKTAILS

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

OAXACAN ICED TEA

Hibiscus/Peppercorn/Raspberry Infused House Tequila, Lemon Juice, Topped With Raspberry Tea, Garnished With Edible Hibiscus Flower and Lemon
— \$10 —

LAVENDER MARGARITA

Hornitos Tequila, Triple Sec, Lime Juice, Lavender Syrup, Topped With Soda Water, Lime Wedge
— \$12 —

BOTTLES & CANS

MILLER LITE

— \$3 —

SCHLITZ TALL BOY

— \$3 —

BUD LIGHT

— \$3 —

CORONA

— \$4 —

COORS LIGHT

— \$3 —

MICHELOB ULTRA

— \$4 —

ROTATING N/A BEER

— \$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 —