

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, Spritzy, 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

BLACK HUSKY SPROOSE DOUBLE IPA

— 5 oz - \$3.50 / 16 oz - \$7 —

TITLETOWN 400 HONEY BLONDE ALE

— 5 oz - \$2.50 / 16 oz - \$5 —

NEW GLARUS SPOTTED COW

— 5 oz - \$2.50 / 16 oz - \$5 —

SAUGATUCK PEANUT BUTTER PORTER

— 5 oz - \$3 / 16 oz - \$6 —

LAZY MONK PILSNER

— 5 oz - \$2.50 / 16 oz - \$5 —

NEW GLARUS BELGIAN RED FRUIT BEER

— 5 oz - \$3.50 / 13 oz - \$7 —

CRAFT COCKTAILS

RHUBARB IN THE RYE OLD FASHIONED

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

PUMPKIN MANHATTAN

Doutrins Pumpkin Brandy, Spiced Simple Syrup, Sweet Vermouth, Ango Bitters, Star Anise
— \$10 —

GRAPEFRUIT SPRITZER

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

QUE SYRAH

Syrah Blend, House Infused Black Pepper Vodka, Strawberry Syrup, Lemon Juice
— \$9 —

SPICED ORANGE MOJITO

Spiced Rum, Orange Juice, Spiced Simple Syrup, Soda Water, Mint
— \$9 —

DRAFT COCKTAILS

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

BLUEBERRY SANGRIA

White Sangria, MB Rolland Blueberry Liqueur, J.K. Williams Blueprint Vodka, Sour
— \$10 —

APPLE CINNAMON BOURBON SMASH

Low Brow Bourbon, St. Elmo's Fire Cinnamon Liqueur, Apple Cider, Mint
— \$9 —

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 —