

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 —

GREG NORMAN SAUVIGNON BLANC

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

STONE CAP RIESLING

Peach, Mandarin Orange, Lightly Sweet. Columbia Valley, Washington
— \$7 / \$23 —

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 —

CLINE FARMHOUSE RED BLEND

Raspberry, Black Pepper, Velvety. Sonoma, California
— \$8 / \$24 —

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

LAKEFRONT RIVERWEST STEIN

— 5 oz - \$2.50 / 16 oz - \$5 —

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 IPA

— 5 oz - \$3 / 16 oz - \$6 —

NEW GLARUS RASPBERRY TART

— 5 oz - \$4 / 13 oz - \$8 —

FIFTH WARD 1869 BLONDE 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, Brandied Cherry, And Sour
— \$8 —

GRAPEFRUIT SPRITZER

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

ESPRESSO MARTINI

Freshly Brewed Espresso, Mr. Black Cold Brew Liqueur, Stoli Vanil Vodka, Shaken, 3 Beans
— \$12 —

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 —

BUD LIGHT

— \$3 —

COORS LIGHT

— \$3 —

SCHLITZ TALL BOY

— \$3 —

CORONA

— \$4 —

MICHELOB ULTRA

— \$4 —

LAKEFRONT RIVERWEST AMBER N/A

— \$4 —

HIGH NOON GRAPEFRUIT SELTZER

— \$5 —

WHITE CLAW BLACK CHERRY SELTZER

— \$4 —

SOFT BEVERAGES

J.O.I. KOMBUCHA ON DRAFT

Ask About Our Featured Flavor
— \$5 —

SINGLE ESPRESSO

Double Espresso \$5
— \$3.75 —

COFFEE REGULAR / DECAF

— \$2.50 —

HOT TEA SERVICE

— \$3 —

RASPBERRY SWEETENED ICED TEA

— \$2.50 —

UNSWEETENED ICED TEA

— \$2.50 —

COKE PRODUCTS

— \$2.50 —

ITALIAN SPARKLING MINERAL WATER

— \$3 —

JUICE

Cranberry/Orange/Pineapple/
Grapefruit
— \$2.50 —

GOSLING'S GINGER BEER

— \$3.50 —

VIRGIN BLOODY MARY

— \$4 —