

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 —

LAPIS LUNA PINOT NOIR

Bing Cherry, Boysenberry, Earth. North Coast, 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 —

UNSHACKLED RED BLEND

Spicy Dark Fruit, Crushed Violet. From The Creator Of The Prisoner.
— \$11 / \$33 —

PADRILLOS MALBEC

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

HOUSE DRY ROSÉ

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

DRAFT BEER LIST

FIFTH WARD HAZE IT OR LOVE IT

— 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 —

LAZY MONK BOHEMIAN PILSNER

— 5 oz - \$3 / 16 oz - \$5 —

3 FLOYDS COCOMUNGO IMPERIAL STOUT

— 5 oz - \$5 / 16 oz - \$8 —

FIFTH WARD BERRY KING MILKSHAKE IPA

— 5 oz - \$4 / 13 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 —

THE BLUEBONNET

Hornitos Plata Tequila, Cointreau, Blue Curacao, Grenadine & Fresh Lime

— \$9 —

COOL HAND CUKE

Tito's Vodka, Aperol, Honey Simple Syrup, Fresh Lime & Cucumber

— \$9 —

BLACKBERRY BRAMBLE MOJITO

Plantation 3* White Rum, Mathilde Creme de Mure, Fresh Mint-Lime-Blackberry, Seltzer

— \$9 —

BOULEVARDIER

Starlight Single Barrel Sherry Cask Bourbon, Dolin Sweet Vermouth, Campari Liqueur, Orange Twist

— \$10 —

THE BOTANICAL GARDENER

House-made Indigo Gin, St. Germain Elderflower Liqueur, Lemon Juice, Simple Syrup, Cucumber, Lemon Wheel

— \$11 —

DRAFT COCKTAILS

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

SUMMER CITRUS SANGRIA

Spanish White Sangria, New Holland Orange Liqueur, Doundrins Lemon Rum, Sour

— \$11 —

G'S PALOMA

Hacienda De Tepa Cristalino Tequila, Fresh Lime Juice, Agave Nectar, Ruby Red Grapefruit Juice, Seltzer

— \$9 —

BOTTLES & CANS

MILLER LITE

— \$3 —

SCHLITZ TALL BOY

— \$3 —

LAKEFRONT RIVERWEST

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 —