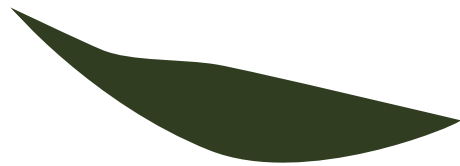
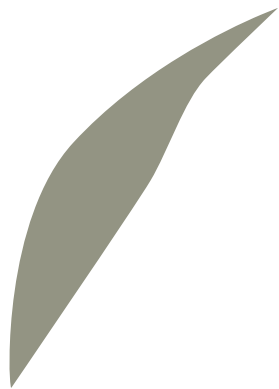


CARMELINA'S

AT THE COMMONS

A decorative graphic of an olive branch with several leaves and three olives, positioned below the word 'CARMELINA'S' and overlapping the text 'AT THE COMMONS'.

WINE | DRINKS | BEER



We are happy to offer you many styles and varieties of wines from around the world. The glasses and bottles on this list range from reasonably priced to our special reserve wines. We have visited several of these wineries and vineyards personally, and continually taste wines to offer our customers a wide and interesting range of choices.

Vino Bianco



WHITE WINES BY THE GLASS / BOTTLE

LIGHT - B O D I E D

- | | |
|--|--|
| <p>1. Sauvignon Blanc, Starborough, Marlborough (New Zealand)
Crisp citrus and tropical fruit accents with fresh acidity. Flavors of honeydew melon, passion fruit, and peach over a citrus background.</p> <p>2. Pinot Grigio, Borgo "M" (Italy)
An exquisitely balanced wine with brilliant floral, fruity aromas. A bright citrusy and clean, crisp finish. Pure fruit without even a hint of oak.</p> <p>3. Pinot Grigio, Da Vinci (Italy)
Sourced primarily from the Trentino-Alto Adige region, this wine is crisp and acidic with floral aromas and ripe flavors of apple, citrus and tropical fruit. A small percent of the blend is from Surmaturato grapes which are left on the vine after initial harvest. Using these grapes intensifies the tropical fruit characteristics and creamy mouthfeel.</p> <p>4. Vernaccia Di San Gimignano, Palagetto, Tuscany (Italy)
Soft and subtle, with fresh, clean floral aromas and subtle hints of almonds. Fresh grape flavors that are soft and creamy. Well balanced with a nice edgy acidity that enhances the freshness. Finishes with long lasting tones of honey.</p> | <p>10 36</p> <p>9 32</p> <p>9 32</p> <p>8 28</p> |
|--|--|

M E D I U M - B O D I E D

- | | |
|---|---|
| <p>5. Pomelo Sauvignon Blanc, Oakville (California)
Wonderfully fragrant, floral and grapefruit nose with fig and peach aromas. Very full, round mouth with clean grapefruit flavors.</p> <p>6. Macon Villages, Domaine Pascal Renaud (France)
Ripe fruit with mineral overtones; crisp and clean with a ripe, rich finish. (Unoaked)</p> <p>7. Bordeaux Blanc, Chateau Haut Rian (France)
A delightful dry white wine with striking scents of lime and lemon rind and whiffs of honeydew. 70% Sauvignon Blanc, 30% Sémillon. No taste of oak to be found!</p> <p>8. Riesling, Saarstein (Germany)
A fresh Riesling with light floral and tangerine scents with a touch of sweetness balance the mineral acidity. Lean, juicy and pleasing.</p> | <p>8 28</p> <p>9 32</p> <p>8 28</p> <p>8 28</p> |
|---|---|

F U L L - B O D I E D

- | | |
|--|---------------------------------------|
| <p>9. Chardonnay, Frei Brothers, Sonoma County (California)
Flavors of green apple, orange zest, and apple pie are complemented by buttery and toasty notes. Nutty and rich, the wine finishes with a silky, full mouth feel.</p> <p>10. Chardonnay, William Hill, Napa Valley (California)
Elegant aromas of creamy vanilla, honeysuckle and ripe fruit. Rich with a refined acidity that is maintained through the intense fruit and vanilla focused finish.</p> <p>11. Conundrum, Caymus (California)
A unique blend of Chardonnay, Sauvignon Blanc, Sémillon, Muscat Canelli, and Viognier. A creamy, mouth-filling texture with a crisp, refreshing citrus finish.</p> | <p>8 28</p> <p>11 40</p> <p>11 40</p> |
|--|---------------------------------------|

** Sustainably Grown



Vino Bianco

WHITE WINES BY THE BOTTLE

LIGHT - B O D I E D

- 12. Chardonnay, Domane du Tariquet (France)**** 25
A powerful, yet elegant, Chardonnay. Partially aged in French oak. Buttery flavors, toasted bread and vanilla dominate the palate.
- 13. Vernaccia di San Gimignano, Falchini (Italy)** 40
Light straw color with a subtle aroma of green apple. This Tuscan wine is fresh, dry, fruity and balanced.

M E D I U M - B O D I E D

- 14. Pinot Grigio "Benefizium Porer" Lageder (Italy)**** 35
Fresh and floral with clean and crisp apple character. Full-bodied with bright acidity and a long, lively finish.

F U L L - B O D I E D

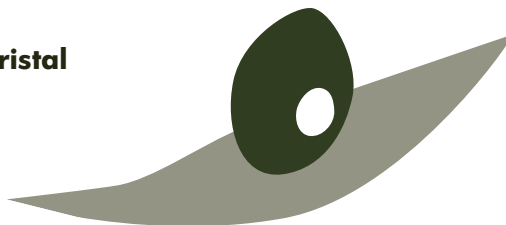
- 15. Pinot Gris, Montinore Estate (Oregon)**** 25
Aromatic with notes of fresh pear, apple and a pleasant floral/herbal accent. Flavors burst with ripe melon and hints of mango. A long dry, fresh and crisp finish. Ranked as the #3 most popular Chardonnay in American restaurants by Wine & Spirits Magazine.
- 16. Chardonnay, Simi, Reserve, Russian River (California)** 45
Bright pineapple and mango with notes of vanilla give roundness, depth and structure to the palate. Hints of smoke and toast lead to a full, lengthy finish.
- 17. Chardonnay, Rombauer, Carneros (California)** 45
Smooth, rich and elegant . . . apple, peach, and tropical fruit flavors weave together in a nice range of flavors that linger on the palate ending with a long, crisp, fruity aftertaste.

Reserve list available upon request

Bubbly

SPARKLING WINES BY THE SPLIT / BOTTLE

- 80. Prosecco, Lunetta from Friuli, Italy** 9 split 32
- 81. Mumm Napa Brut Prestige** 8 split
- 82. Chandon Rose, single serving** 8 split
- 83. NV Gosset Brut Champagne (Champagne, France)** 50
- 84. Moet Chandon, Imperial** 55
- 85. Dom Perignon** 175
- 86. Louis Roederer Cristal** 250



Vino Rosso

RED WINES BY THE GLASS / BOTTLE

MEDIUM - BODIED

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| 20. Pinot Noir, Angeline, Martin Ray, Sonoma-Mendocino (California)
Aged in French Oak, this wine has aromas and flavors of strawberry, raspberry and overtones of smoked tea and spice. | 9 | 32 |
| 21. Merlot, Sandstone, Wente Vineyards (California)**
Smooth aromas and flavors of blackberry and spice accented with hints of licorice and tobacco. | 8 | 28 |
| 22. Merlot, Velvet Devil, Charles Smith, Columbia Valley, (Washington)
Very smooth with a hint of rich chocolate and toasty vanilla oak. | 9 | 32 |
| 23. Chianti Reserva, Da Vinci (Italy)
Ruby red with cherry overtones that are balanced with hints of vanilla and cinnamon. | 10 | 36 |
| 24. Chianti, Mazzei Poggio Alla Badiola (Italy)
Deep, inky purple intense aromas of dark fruits and cocoa with flavors of wild blackberries and raspberries. | 9 | 32 |

FULL - BODIED

- | | | |
|---|----|----|
| 25. Cabernet Sauvignon, Louis M. Martini, Sonoma (California)
This wine offers many layers, featuring aromas and flavors of red cherry, blackberry and fresh sage. | 9 | 32 |
| 26. Cabernet, Crios de Susana Balbo (Argentina)**
A medium bodied wine with a smooth texture, intense dark flavors, and excellent depth. | 9 | 32 |
| 27. Syrah, Clayhouse, Paso Robles (California)
Driven by dark berry fruit flavors (blackberry and plum), this wine is complemented with hints of black pepper, dusty oak, and slightly floral notes. | 10 | 36 |
| 28. Petite Syrah, McManis (California)
Dense, jammy, boysenberry aroma accompanied by a creamy vanilla and slightly smoky character. | 9 | 32 |
| 29. Shiraz, Billi Billi, Mount Langi Ghiran, (Australia)
Flavors of dark chocolate and cherry laced with boysenberry and mulberry. Background aromas of Asian spices. | 9 | 32 |
| 30. Zinfandel, Cycles Falcon, Soledad (California)
Exotic chocolate fragrances on the nose that lead to a flavorful explosion of red raspberries and tart cherries in the mouth. | 9 | 32 |
| 31. Malbec, Crios, Susana Balbo (Argentina)**
This wine is a beautiful red, almost purple in the glass. Flavors of jammy fruit stand out with silken notes of spice that ride out on the elegant finish. Great with beef and our hearty pasta dishes. | 9 | 32 |

RED WINES BY THE BOTTLE

MEDIUM - BODIED

- | | |
|--|----|
| 40. Pinot Noir, Calera, Central Coast (California) **
Aromas of black cherry with a hint of sweet oak wrap around a comforting core of boysenberry pie. | 40 |
| 41. Pinot Noir, Bethel Heights Estate, Willamette Valley (Oregon) **
Initial aromas of clove and anise give way to dusty raspberry, oak spice, and plum as the wine opens in the glass. | 42 |
| 42. Merlot, William Hill, Napa (California)
This wine reveals a combination of red berry fruit aromas of plum, red cherry, raspberry, mocha and spice that continue on the palate with hints of chocolate and blueberry. | 32 |
| 43. Shiraz, Fetish Watcher, Barossa Valley (Australia)
Balanced to show plenty of ripe cherry and plum fruit, shaded with sweet spices. Finishes with elegance and restraint. | 42 |
| 44. La Posta, Cocina Blend (Argentina)
A blend of 60% Malbec, 20% Bonarda and 20% Syrah. This wine impresses you right from the start! Aromas of red raspberries and cherries infused with mocha and spice. | 30 |
| 45. Chianti Classico Riserva, Monsanto (Italy)
From the village of Barberino, this Sangiovese based red is almost sweet up front, with the layered structure. | 40 |

Reserve list available upon request



Vino Rosso

RED WINES BY THE BOTTLE

MEDIUM - B O D I E D

- 46. Valpolicella, Ripasso, Secco-Bertani (Italy)** 30
Deep garnet red with the delicate characteristics of a mature wine with scents of spices and nuts.
- 47. Rosso Di Montepulciano, Corte Alla Flora, Tuscany (Italy)** 30
Perfumes of ripe fruit, particularly blackberries and raspberries; at the same time there are scents linked to the brief maturing in oak casks.
- 48. Cabernet Sauvignon, Louis M. Martini, Napa (California)** 32
Deep garnet color with intense aromas of cedary oak, currants and black cherries. Concentrated flavors of plums and chocolate marry perfectly with oak nuances.
- 49. Cabernet, Smith and Hook, Central Coast (California) **** 35
Deep ruby in color, it elicits aromas of rich dark fruit, clove and cedary spice. Notes of black cherry, cassis and raspberry are followed by nuances of bell pepper and cocoa.

F U L L - B O D I E D

- 50. Cabernet, Joe Carr, Napa Valley (California)** 35
The bouquet offers scents of ripe black currant, smoke and saddle. Flavors include cherry and plum with a hint of vanilla and cocoa dust.
- 51. Cabernet Sauvignon, St. Supery (California)** 45
Rich and full flavored with cherry, currant, and anise notes. Dry and complex with a lingering finish.
- 52. Carménère, Marques De Casa Concha (Chile)** 35
Dark, deep red. Displays intense aromas of ripe black fruit coupled with spicy black pepper. Voluptuous with flavors of blackberry, dark chocolate, and hints of vanilla.
- 54. Cabernet/Syrah, Casillero Del Diablo (Chile)** 35
Notes of dark plums and spice, generously framed by toasty American oak with a soft and well structured mouth-filling texture.
- 55. Carménère, Santa Rita Medalla Real, Paso Robles (Chile)** 32
Deep and intense ruby color with a complex bouquet of fresh black fruits and spicy notes with elegantly defined oak.
- 56. Malbec, DOC Single Vineyard, Luigi Bosca (Argentina)** 32
With deep ruby red color, this wine displays ripe red berries, spice and black pepper aromas.
- 57. Shiraz Viogner, Hugh Hamilton Jekylle and Hyde (Australia)** 40
Red and white grapes that are co-fermented, rather than blended, make this wine special. Big opulent berries and black pepper make this the perfect wine for hearty food.
- 58. Rhone Red Blend, Kunin "Pape Star", Central Coast (California)** 35
A blending of 50% Grenache, 35% Mourvèdre and 15% Syrah aged for 10 months in neutral oak barrels. A great balance of fruit, earth and spice.
- 59. Zinfandel, Ottimino Zinfinity (California)** 30
Aromas of blackberry syrup, plum and black cherry are tinged with caramel and hints of vanilla and smoke.
- 60. Petit Sirah, Earthquake, Michael David, Lodi (California)** 40
Pure red fruit with a bit of dark baker's cocoa on the nose. Full flavors of espresso, chocolate covered cherries, spiced cedar, and lots of black raspberry.
- 61. Zinfandel, Joel Gott (California)** 30
This Zin is packed with flavors of licorice, plums, Bing cherries and blackberries with a deep, long finish.
- 62. Rosso di Montalcino, Col D'Orcia (Italy)** 38
A fruit forward wine structured by supple tannins. Fresh, intense aromas of ripe fruit infused with spice from the oak.
- 63. Primitivo, Laver Cake, Puglia (Italy)** 28
Inky black fruit, spice and white pepper, jammy black cherries, plums, blackberry fruit, truffles, tar, and espresso.
- 64. Chianti Classico, Castello di Fonterutoli (Italy)** 40
This Super Tuscan is 90% Sangiovese. Flavors of ripe red fruits with pleasant acidity. Fine and well balanced with a lengthy finish.
- 65. Valpolicella "Ripassa", Zenato (Italy)** 45
Deep ruby with complex nose of dried fruit and licorice. Excellent fruit and structure. Many characteristics of its "big brother" Amarone.
- 66. Valpolicella Classico, Michele Castellani (Italy)** 37
A bold, dense, ruby colored wine with terrific plum, fig, black cherry and chocolate. Rich and full bodied.

Reserve list available upon request

12 MONKEYS

O F M A Y H E M

\$10 | 10oz

GRAPE APE

44 North Huckleberry Vodka, muddled Limes, Grape Juice, splash Sour, garnished with frozen Grapes and Lime.

SILVER BACK

Patron Silver, muddled Limes and a dash of Agave Nectar. Salted rim, Lime garnish

SPIDER MONKEY

V-1 Vodka, splash Pineapple Juice, Crème de Banana, Butterscotch Schnapps and splash of real Espresso, Banana chip garnish

MIGHTY JOE

Gorzka Orange Vodka, splash Grand Mariner, Welch's Grape Juice and OJ, frozen Grape and Orange garnish

CHUNKY MONKEY

Vanilla Vodka, Dark Crème de Coco, Baileys, Godiva Chocolate Crème Liqueur, Crème de Banana. Whip Cream and Banana Chip garnish

ORANGU-TANG

V-1 Vodka, muddled Oranges and Habenero, OJ, Grand Marnier and a splash of Grenadine.

KING KONG MARTINI

Maker's Mark, dash of Blueberry Maple Syrup and frozen Blueberry garnish

CURIOUS GEORGE

Tanqueray, muddled Limes, Grenadine, splash Sour, splash Grapefruit, Banana sinker, Banana Chip garnish

COCO THE CHIMP

Hanger 1 Lime Vodka, muddled Limes, Pineapple Juice, splash Malibu Rum, splash Midori, Coconut garnish.

DONKEY KONG

Southern Comfort, muddled Limes, Malibu Rum, Cranberry Juice, Coconut garnish

THE GIBBON (WHITE CHOCOLATE ESPRESSO)

Van Gogh Single Espresso Vodka, Godiva White Chocolate Liqueur, splash Baileys, splash Espresso, Chocolate laced glass with Espresso Beans

SNOW MONKEY (WHITE CHOC BANANA)

V-1 Vodka, Godiva White Chocolate Liqueur, Crème de Banana Liqueur, splash Baileys, Chocolate laced glass with Banana Chip garnish



D R I N K T H E
RAINBOW

\$10 | 10OZ

V I O L E T

Ciroc Vodka, Organic Lavender Honey, dash Chambord, splash Sour,
twist and frozen Grapes for garnish

I N D I G O

V-1 Vodka, Cointreau, Grape Juice, splash Sour Mix,
frozen Grapes for garnish

B L U E

44 North Huckleberry Vodka, muddled Lemons, Blue Curaco,
Limoncello, splash Sour, frozen Blueberries

G R E E N

Hanger 1 Lime Vodka, Liqueur 43, splash Midori,
Pineapple Juice, Lime garnish

Y E L L O W

V-1 Vodka, Cointreau, muddled Lemons, splash Limoncello,
splash Sour, Twist

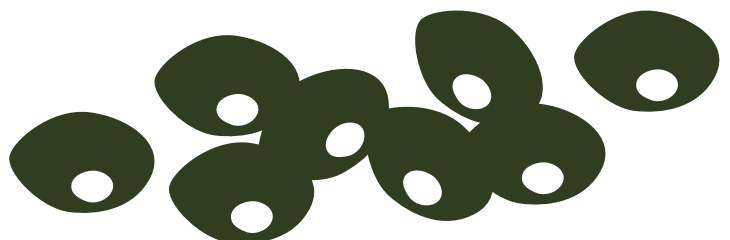
O R A N G E

Stoli Orange, Liqueur 43, splash Grand Marnier, muddled Oranges,
OJ, dash Grenadine, Orange garnish

R E D

Southern Comfort, Amaretto, muddled Limes,
Cranberry Juice, Lime garnish

R I M S S U G A R E D U P O N R E Q U E S T



“The Regulars”

DON'S CLASSIC \$10

V-1 Vodka, frozen Blueberries, Twist

THE WANDA SIDECAR \$10

Courvoisier VS, Grand Marnier, splash OJ, splash Sour, sugared rim, Orange and Cherry garnish

SPIRITHOUSE COCKTAIL \$6

V-1 Vodka, Club Soda, splash Cranberry, Lime garnish

JOHNNY MAC \$10

V-1 Vodka, Sour Apple Pucker, dash Crown Royal splash Sour and Cranberry, garnished with a Cherry

OH BILLY \$10

Muddled Limes with Hanger 1 Lime Vodka Strawberry Pucker, splash Sour, Strawberry and Lime

ED'S HUCK JAM \$10

Muddled Lemons, 44 North Huckleberry Vodka, splash Lemon Grappa, splash Sour, splash Chambord, frozen Blueberries and Twist for garnish

DR. BOB \$10

Muddled Limes and Hanger 1 Lime Vodka served straight up and ice cold garnished with a Lime

THE NADINE COSMO \$10

Muddled Limes and Orange, Stoli “O” Vodka, splash Roses, Cointreau and Cranberry, Orange and Lime garnish

AL'S GIMLET \$10

Muddled Limes, V-1 Vodka, splash of Roses served straight up, ice cold and garnished with a Lime

KURBER'S: DIRTY MARTINI \$10

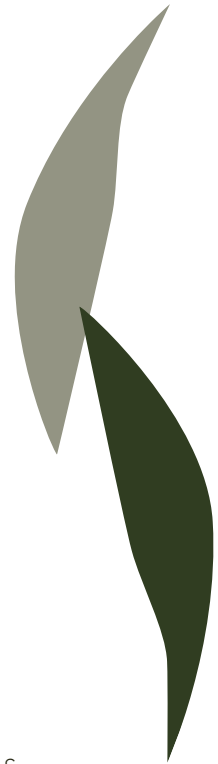
V-1, a little dirt, served with 3 olives and a side of sarcasm

ERIC'S JAGUAR MARGARITA \$10

Muddled Limes, Lemons, and one Orange slice, Patron Reposado with a drop of Agave Nectar

JJ'S HADLEY LEMONADE \$9

V-1 Vodka, Muddled Lemons, splash Sour, Agave Nectar, and H2O served on the rocks



CLASSIC MARTINIS

10OZ | \$10

LEMON DROP

V-1 Vodka, Cointreau, muddled Lemons, splash Limoncello (sugar on request)

HUCKLEBERRY LEMON-DROP

44 North Huckleberry Vodka, muddled Lemons, Cointreau, Chambord, Limoncello, Twist and frozen Blueberry garnish

STRAWBERRY LEMON DROP

V-1 Vodka, muddled Lemons, Strawberry Pucker, splash Limoncello, Twist and frozen Strawberry garnish

FLIRTINI

V-1 Vodka, Strawberry Pucker, Pineapple Juice, topped with Chandon Rose, frozen Strawberry garnish (sugar on request)

HUCKLEBERRY COSMO

44 North Huckleberry Vodka, muddled Limes, Cointreau, Roses and Cranberry, Lime and frozen Blueberry garnish

MAI TAI TINI

Captain Morgan Rum, Malibu Coconut Rum, Roses, Grenadine, OJ, Pineapple, Bitters and a Meyers Rum float

V-ONE MACINTOSH APPLE

V-1 Vodka, Sour Apple Pucker, Crown Royal, splash Cranberry, splash Sour, Cherry garnish

CARAMEL APPLE

Van Gogh Dutch Caramel Vodka, Sour Apple Pucker, splash Sour, Caramel laced glass

CREAMSICLE

Stoli Orange Vodka, Liquor 43, OJ, Pineapple and a dash of grenadine, Orange Slice garnish

GREEN TEA MARTINI

V-1 Vodka, muddled Limes and Lemons, Green Tea and a drop of Agave Nectar, Lemon Twist garnish

POMATINI

V-1 Vodka, Cointreau, and Blueberry Pomegranate Juice, frozen Blueberry garnish

THE DIRTY BLUE

V-1 Vodka, a little dirt, served with Blue Cheese Olives

DIRTY MARY

V-1 Vodka and Spicy Bloody Mary Mix, Jalapeño and Olive Garnish



ESPRESSO | CHOCOLATE MARTINIS

\$10 | 10OZ

ESPRESSO

Van Gogh Single Espresso Vodka, Baileys, Espresso, Espresso Bean garnish

DARK ESPRESSO

Van Gogh Single Espresso Vodka, splash Cafe Patron, Espresso, Espresso Bean garnish

CARAMEL ESPRESSO LIGHT

Van Gogh Dutch Caramel Vodka, Baileys, Espresso, Caramel laced glass and Espresso Bean garnish

CARAMEL ESPRESSO DARK

Van Gogh Dutch Caramel Vodka, splash Cafe Patron, Espresso, Caramel laced glass and Espresso Bean garnish.

ESPRESSO BANANA (SPIDER MONKEY)

V-1 Vodka, splash Pineapple, Crème de Banana, Butterscotch Schnapps, fresh Espresso and Banana Chip garnish

WHITE CHOCOLATE ESPRESSO (THE GIBBON)

Van Gogh Single Espresso Vodka, Godiva White Chocolate Liqueur, splash Baileys, splash Espresso, Chocolate laced glass and Espresso Bean garnish.

CHOCOLATE ESPRESSO

Van Gogh Single Espresso Vodka, Dark Crème de Coco, Baileys, Godiva Chocolate Cream Liqueur, fresh Espresso. Chocolate laced glass with Espresso Bean garnish.

CHOCOLATE MARTINI

V-1 Vodka, Godiva Chocolate Cream Liqueur, Dark Creme de Coco, splash Baileys, Chocolate laced glass.

CHOCOLATE CARAMEL

Van Gogh Dutch Caramel Vodka, Godiva Chocolate Cream Liqueur, Dark Creme de Coco, splash Baileys, Chocolate and Caramel laced glass.

CHOCOLATE ORANGE

Stoli Orange, Grand Marnier, Godiva Chocolate Cream Liqueur, Dark Crème de Coco, splash Baileys, Chocolate laced glass, topped with Whipped Cream and Orange Twist

CHOCOLATE MINT

V-1 Vodka, Rumplemintz, Godiva Chocolate Cream Liqueur, splash Baileys, Chocolate laced glass, topped with Whipped Cream

CHOCOLATE BANANA (CHUNKY MONKEY)

V-1 Vodka, Crème de Banana, Godiva Chocolate Cream Liqueur, Dark Crème de Coco, splash Baileys, Chocolate laced glass, topped with Whipped Cream and Banana Chip garnish

CHOCOLATE BLACKBERRY

V-1 Vodka, Chambord, Godiva Chocolate Cream Liqueur, Dark Crème de Coco, splash Baileys, Chocolate laced glass, topped with Whipped Cream

CHOCOLATE COCONUT

V-1 Vodka, Malibu Rum, Godiva Chocolate Cream Liqueur, Dark Crème de Coco, splash Baileys, Chocolate laced glass and topped with fresh Coconut



BUILD YOUR OWN MARGARITAS

SALT OR SUGARED RIM UPON REQUEST

..... T I E R 1

OUR "HOUSE" MARGARITA \$8 | 16oz

Sauza Anejo Conmemorativo Tequila, Triple Sec, splash Roses Lime, equal parts Sour and OJ

..... T I E R 2

A CUT ABOVE \$9 | 20oz

Choice of Patron Tequila: Anjeo | Reposado | Silver

Choice of: Cointreau | Grand Marnier
splash Roses Lime, equal parts Sour and OJ

..... T I E R 3

AS GOOD AS IT GETS! \$10 | 20oz

Choice of estate grown organic Tierras Tequila: Anjeo | Reposado | Blanco

Organic Agave Nectar, muddled Lemons, Limes and Oranges
finished with a drop of Sour and OJ

Add the following for .50 Cents

Pomegranate | Strawberry Pucker | Chambord | Peach Tree | Razzmatazz | Midori | Watermelon | Apple | ect...

FOUR MORE GREAT COCKTAILS

THE GREEN DEATH MARGARITA \$9 | 20oz

A house Margarita with muddled Limes and Jalapeno slices

V-ONE BLOODY \$7 | 16oz

V-1 Vodka, Carmelina's Bloody Mary Mix and Jalapeno garnish

DARK AND STORMY COCKTAIL \$8 | 20oz

Goslings Black Rum and Ginger Beer

TEMPLE OF DOOM \$12 | 20oz SNIFTER

Reserve Lite and Dark Rums, OJ, Pineapple, Roses, Grenadine, splash Bitters and Black Strap Rum float.



T H E B E E R

Sierra Nevada Pale Ale \$4
Sierra Nevada Kellerweis (Hefe) \$4
Sierra Nevada Seasonal \$4
Sierra Nevada Torpedo (Ipa) \$4
Sierra Nevada Stout \$4
Sierra Nevada Porter \$4
Sierra Nevada Bigfoot (Barleywine) \$4

Smuttynose 22Oz, Big Bottle Series \$9
Ask Your Server

Smuttynose Star Island Single (Golden Ale) \$3.50

Draft Selection \$4

(Changes Weekly, Ask Your Server)

Birra Moretti (Italian) \$4

Corona \$4

Stella \$4

Lefe \$4.75

Guinness Can \$5

Beck's \$4

Beck's NA \$4

Bud Light \$3.50

Miller Lite \$3.50

