

# Drinks Menu

## SPECTACULAR

14.95

### COCKTAILS

#### Happy's Famous Rum Swizzle

For over 50 years we have been serving "Happy Jack" Godfrey's original recipe, ever rest his dear soul. Please toast him with your first sip.

#### Hog Penny Bloody Mary

Smirnoff vodka and our own house made mix with over eleven ingredients. Garnished with a zesty pickled dill spear. The. Best. Ever.

#### Dark & Stormy Hogito

Unique and delicious. Black Seal rum, ginger beer, muddled fresh mint and lime juice, splash crème de menthe

#### Three Little Birds

Bacardi Black Razz, Bacardi Dragon Berry and Bacardi Limon, raspberry puree, OJ and pineapple

#### Banana Rama

Bacardi Spice rum, banana liqueur, Bacardi Rock Coco rum, pineapple & cranberry

#### Mango Smash

Bacardi Superior, mango liqueur, coconut and mango puree, blended with ice & OJ

## ZERO PROOF 13.95

#### 00 Eye Opener

Muddled mint, orange juice & peach puree, lengthened with sparkling soda water

#### 00 Healthy Mary

Made from scratch Bloody Mary mix with over eleven ingredients. Pickled dill and lemon wedge.



Don't Suck

*If you would like a copy of these recipes to go please ask your server.*

## WINES

### BY THE GLASS

<b>White</b>	Chardonnay – Beringer Main & Vine (Cal.)	12.25
	Sauvignon Blanc – Veramonte (Chile)	13.25
	Pinot Grigio – Gabbiano (Italy)	13.25
	Moscato – Beringer (Cal.)	12.25
	Sacha Linchine "La Poussin" Rose (Fr.)	14.50
	Prosecco – Pasca Treviso (Italy) 187 ml nip bttl	16.75
<b>Red</b>	Merlot – Dark Horse (Cal.)	13.00
	Malbec – Alamos (Argentina)	12.75
	Pinot Noir – Underwood (Oregon)	15.50
	Cabernet Sauvignon – Sterling (Cal.)	16.00

*An entertainment surcharge of .50c per drink will be added after 10:00pm*