

SNACKS

- Fried Mozzarella \$9
Buttermilk Ranch and Pizza Sauce
- Nachos \$14
Seasoned Chicken, Seasoned Beef
Tortilla Chips, Shredded Cheese,
Sour Cream, Salsa, Guacamole, Jalapenos
- Loaded Fries \$9
Ranch, Bacon, Cheddar Cheese
- Wings \$10
Seasoned with Dry Rub and Fried Crispy
Served with Celery, Carrots
Blue Cheese or Ranch Dressing
Buffalo or Carolina Mustard BBQ

SALAD

- Wedge \$8
Iceberg, Blue Cheese Dressing, Onion,
Cherry Tomatoes, Bacon
Add Pulled Chicken \$5



SANDWICHES

Served with French Fries

- The Burger* \$15
Lettuce, Tomato, Onion
Cheddar Cheese, Bacon
- BBQ Chicken Sandwich \$12
Pulled Chicken, Cole Slaw
Carolina BBQ Sauce
- Beer Braised Brat \$10
Onions, Peppers, Whole Grain Mustard
- Reuben Sandwich \$14
Corned Beef, Sauerkraut, Swiss,
Thousand Island, Marble Rye

PIZZAS

- Classic Cheese \$17
Additional Toppings
\$2.25 Each
Beer Brat, Pepperoni, Shredded Chicken,
Bacon, Jalapenos, Onions, Peppers
Cherry Tomatoes, Cheddar Cheese
- Meaty \$22
Beer Brat, Pepperoni, Bacon
Shredded Mozzarella Cheese
- Buffalo \$22
Buttermilk Blue Cheese,
Pulled Chicken, Buffalo Sauce,
Shredded Mozzarella Cheese
- BBQ Chicken \$21
Carolina Mustard BBQ
Shredded Chicken, Mozzarella Cheese
- Taco Pizza \$21
Seasoned Beef or Seasoned Chicken,
Salsa, Jalapenos
Cheddar and Mozzarella Cheese
Guacamole, Sour Cream
- Reuben Pizza \$22
Corned Beef, Sauerkraut, Swiss Cheese,
Thousand Island Dressing

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

4.2018

BEER

Draught & Craft Selections

Ask your Bartender
for the Most Up to Date Offerings

Standard \$5

Budweiser, Bud Light, Miller Lite

Premium \$6

Amstel Light, Heineken, Sam Adams,
Corona, Corona Light, Palmetto IPA,
Stella Artois

FROZEN FEATURES

Blue Marlin \$8

Captain Morgan Parrot Bay Rum, Pina
Colada Mix, Triple Sec,
Lemon Lime Soda, Blue Curacao

Frozen Margarita \$8

Silver Tequila, Margarita Mix

Bananarama \$8

99 Bananas Schnapps, Banana Puree

Mud Slide \$10

Vanilla Vodka, Kahula, Ice Cream

Captain Colada \$9

Captain Morgan Spiced Rum,

Daiquiri \$8

Strawberry, Peach, Mango
Banana or Coconut



SIGNATURE COCKTAILS

Blood Orange Margarita \$8

House Silver Tequila, Lime Juice, Agave Blood

Rum Runner \$7

Captain Morgan White Rum, Banana and
Blackberry Cordials, Sweet & Sour, Grenadine

Planters Punch \$8

Myers Dark Rum, Orange Juice, Lime Juice, Simple
Syrup, Grenadine

Tiki Mai Tai \$8

Naked Turtle Rum, Frangelico, Triple Sec Pineapple

Pain Reliever \$8

Captain Morgan Spiced Rum, Orange Juice, Pine-
apple Juice, Coconut, Nutmeg

Harbor Swizzle \$8

Goslings Gold and Black Seal Rums Grenadine,
Blend of Juices

The Dark & Stormy \$8

Goslings Black Seal Rum, Ginger Beer

Ye Olde Mule \$8

Smirnoff Vodka, Ginger Beer, Lime

WINE

House Wine \$6 / \$24

Pinot Grigio, Chardonnay, White
Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon

Sparkling

Brut, Louis Perdrier, France \$7 / \$28

Prosecco, Avissi, IT \$8 / \$32

Brut, Moet & Chandon, FR \$75

Champagne, Veuve Clicquot, Yellow
Label, FR \$85

White

Riesling, Seaglass, CA \$7 / \$28

Pinot Grigio, Barone Fini, IT \$8 / \$30

Chateau St Michelle, Pinot Gris, \$8 / \$30

Columbia Val., WA

Sauvignon Blanc, R. Strong \$8 / \$30

“Charlottes Home”, CA

Chardonnay, Josh Cellars, CA \$8 / \$30

Rosé, Bieler, Provence, France \$8 / \$30

Red

Pinot Noir, Rodney Strong, CA \$8 / \$30

Pinot Noir, Cannon 13, St. Lucia, \$11 / \$40

Monterey

Malbec, Dona Paula, “Los Cardos”, \$7 / \$28

ARG

Cabernet Sauvignon, Kenwood \$9 / \$34

“Yulupa”, CA

Cabernet Sauvignon, Columbia Crest \$10 / \$38

“H3”, WA

Please Enjoy Responsibly