

Craft Cocktails

HOT BUTTERED RUM \$10

Frigate 8 year old rum, cinnamon, nutmeg and clove infused brown sugar simple syrup, Kerry Gold Irish Butter

WARM BOURBON APPLE CIDER \$10

Old Forrester bourbon, Alpine spiced apple cider

SPICED APPLE IRISH MULE \$12

Jameson, cinnamon, nutmeg, and clove infused brown sugar simple syrup, Cock & Bull ginger beer and garnished with apple

SMOKED OLD FASHIONED \$17

a smoky twist on a classic drink made with Woodford Reserve

GIMLET \$10

Aviation Gin, simple syrup, lime juice

ROB ROY \$10

Monkey Shoulder, sweet vermouth, bitters, Luxardo cherry

BLACK WALNUT OLD FASHIONED - \$13

four roses bourbon, black walnut bitters, simple syrup

MANHATTAN - \$13

Pendleton 1910 Rye, sweet vermouth, bitters

WINE

CAVA

Raventos, Blanc de Blancs, Spain

9/36

RIESLING

Dr. Loosen, Mosel, Germany

9/12/32

SAUVIGNON BLANC

Matanzas Creek, Napa, CA

11/16/42

PINOT GRIGIO

Scarpetta, Friuli, IT

9/12/32

CHARDONNAY

Cambria, Sonoma, CA

11/16/42

ROSE

Copain, Mendocino, CA

8/11/28

PINOT NOIR

Willakenzie, Willamette Valley, OR

12/18/48

MERLOT

Seven Falls, Columbia Valley, WA

8/11/28

ZINFANDEL

Seghesio, Sonoma County, CA

12/18/48

MALBEC

Ernesto Catena, Tuhuan, Mendoza, AR

9/12/32

CABERNET SAUVIGNON

Quilt, Napa Valley, CA

13/19/50

PESSIMIST

Daou Vineyards, Paso Robles, CA

10/15/38



LAKE QUIVIRA

Happy Hour

T-F, 4PM - 6PM

Dine in Only

Wines - 9oz for 6oz price

Draft Beers - \$2 off

Craft Cocktails - \$8

DOES NOT INCLUDE SMOKED OLD FASHIONED

Appetizers:

Spinach Queso Dip	6
Chicken Wings	10
Crispy Chicken Tenders	7
Fall Squash Bruschetta	5
Beer Battered Cheese Curds	5
Burger Sliders	6
Flatbreads	6
Toppings Additional	
Pizza	8
Toppings Additional	