



Bar Menu

Wine

House Wine

SaddleBrooke Ranch Private Label

Cabernet / Merlot / Chardonnay / Pinot Grigio / White Zinfandel

Glass 5 Bottle 20

White

Chardonnay / **Kendall Jackson VR** CA 9/40

Chardonnay / **Mer Soleil Reserve** CA 10/44

Sauvignon Blanc / **Brancott Estates** New Zealand 8/27

Pinot Grigio / **Ecco Domani** Italy 7/24

Blanc Blend / **Jean-Luc Colombo** France 9/40

Bordeaux Blanc / **La Freynelle** France 10/44

Reisling / **Chateau Ste Michelle** WA 7/24

Rose

“Cape Bleue Rose” / **Jean-Luc Colombo** France 9/40

Red

Cabernet / **McManis** CA 10/44

Cabernet / **Wine of Substance** WA 10/44

Merlot / **Bogle** CA 7/24

Merlot / **Murphy Goode** CA 10/44

Pinot Noir / **Cloudline** OR 9/40

Malbec / **Alamos** Argentina 7/24

Zinfandel / **Artezin** CA 9/40

Sparkling

Prosecco / **La Marca** Italy Split 7

Moscato / **Roscato** Italy 10/44

Brut/ **Opera Prima** Spain 5/20

Cocktails

Summer Sangria \$7

Chardonnay, Captain Morgan Spiced Rum, Strawberry & Mango purees, lime juice, pineapple juice

Hendrick’s Cucumber Martini \$8

Hendrick’s Gin, muddle cucumber slices, served up

Colorado Bulldog \$7

Kahlua, Vodka, half & half, double splash Coca-Cola

Strawberry Mojito \$7

Muddle mint & lime, Rum, simple syrup, strawberry puree, soda water

Chocolate Martini \$7

Absolut Vanilla, Irish Cream, White Crème de Cacao, chocolate syrup, half & half, served in a chocolate swirled martini glass

After Dinner Drinks

Keoke Coffee \$7

Kahlua, White Crème de Cacao, Christian Bros Brandy, topped with hot coffee & whipped cream

Baileys Nudge \$8

Baileys Irish Cream, Kahlua, Christian Bros Brandy, topped with hot coffee & whipped cream

B-52 Coffee \$8

Baileys Irish Cream, Kahlua, Grand Marnier, topped with hot coffee & whipped cream

Dine-In only. Not offered for curbside to-go