

## REFRESHING LIBATIONS

### WINES (by the glass)

#### WHITES & SPARKLING

Beringer White Zinfandel .....	\$6.25
JH Selbach Kabinett Reisling Mosel.....	\$8.00
Maso Canali Pinot Grigio Trentino.....	\$9.50
Grove Park Inn Chardonnay Sonoma.....	\$8.75
Chateau St. Jean Sonoma .....	\$8.25
Steele Du Pratt Chardonnay Mendocino.....	\$16.00
Simi Sauvignon Blanc Sonoma.....	\$8.50
Jean-Luc Joillot Crémant de Bourgogne Sparkling Wine.....	\$9.50

#### REDS

Louis Martini Cabernet Sauvignon Napa Valley .....	\$10.50
Grove Park Inn Cabernet Sauvignon Sonoma.....	\$8.75
Franciscan Cabernet Sauvignon Napa Valley .....	\$13.50
Gallo Reserve Merlot Sonoma.....	\$8.75
MacMurray Pinot Noir Sonoma.....	\$11.00
Penfold's Thomas Hyland Shiraz South Australia.....	\$9.50
Ravenswood Zinfandel Lodi .....	\$9.25

### BEERS (by the bottle)

#### \$4.75

Stella Artois  
Corona  
Corona Light  
Guinness  
Heineken  
Sierra Nevada Pale Ale  
Samuel Adams Boston Lager  
Newcastle  
Kaliber N/A  
Highland Gaelic Ale (Draught)  
Blue Moon White Ale (Draught)  
Amstel Light (Draught)  
Sam Adams Seasonal (Draught)

#### \$3.75

Budweiser  
Bud Light  
Coors Light  
Michelob Light  
Michelob Ultra  
Miller Light  
O'Douls N/A  
Yuengling Traditional Lager (Draught)

#### Sunset Mountain Mojito...\$11.50

Made with Bacardi® Silver, soda, lime essence and a sprig of fresh mint, you'll feel the palm trees swaying in the breeze.

#### The Madison Martini...\$10.75

Named for our CEO, this smooth blend of Absolut® Citron and Stoli® Oranj, with a splash of orange juice is a citrus explosion.

#### The Great Hall Bar Bloody...\$11.26

This queen of Marys has it all! Absolut® Peppar, our exclusive in-house seasoned salt, fresh horseradish, pickled asparagus, olives, and a lime wedge.

#### Apple Grove Martini...\$10.77

This refreshing tart blast of Apple Pucker®, vodka, triple sec and sour mix will blow you out of your chair

#### Knobhattan...\$10.36

A little bit country, a little bit rock-n-roll, this traditional cocktail has 100 proof Knob Creek® Bourbon, sweet Vermouth and a dash of bitters.

#### The Tropitini...\$10.77

This martini is made with Finlandia® Mango Vodka infused with fresh pineapple garnished with an 80 proof pineapple chunk...wow!

#### Vanilla Dream...\$10.52

You will not want to wake up from this creamy marriage of Stoli® Vanil, with Dark Crème de Cacao®, Baileys® and Half-n-Half.

#### Push-Up Martini...\$7.00

Vanilla rum, orange juice and cream

#### Black Cherry Cosmo...\$7.00

Black cherry vodka, cranberry juice and a splash of lime

#### Bushwhacker...\$6.00

Take a walk-about with coconut rum, coffee liquor, splash of cream.

#### Summer Breeze...\$6.50

This refreshing concoction of vodka, cranberry, sour and Sierra Mist®, will put you on a cool mountain top.

#### Cham Bull...\$9.50

Come in from the sun and enjoy this bubbly mixture of our house Sparkling Wine and Red Bull Energy Drink

#### Twisted Red Bull...\$9.00

This concoction of Bacardi Limon and Red Bull Energy Drink is a tasty citrus kick!

## AFTERTHOUGHTS

### Coffee

Espresso .....	\$4.00
Cappuccino .....	\$4.50
Latte .....	\$4.50
House Blend .....	\$2.50
Irish Coffee .....	\$9.51
Keoke Coffee .....	\$9.14

### Port and Sherry

Dow's 20 Year Tawny Port .....	\$12.50
Taylor 10 Year Tawny Port .....	\$7.50
Sandeman Port .....	\$5.00
Sandeman Don Fino Sherry .....	\$6.50
Dry Sack Sherry .....	\$5.00
Harveys Bristol Cream Sherry .....	\$5.00

### Cognac

Courvoisier VS .....	\$11.21
Courvoisier VSOP .....	\$13.79
Remy Martin VSOP .....	\$13.08
Remy Martin XO .....	\$33.64

### Single-Malt Scotch

Dalwhinnie 15 year .....	\$16.59
Macallan 12 year .....	\$15.65
Macallan 18 year .....	\$28.97
Macallan 25 year .....	\$45.79

### Small Batch Bourbon

Bookers .....	\$16.12
Woodford Reserve .....	\$10.98
Gentleman Jack .....	\$9.11
Knob Creek .....	\$10.05

## LITE FARE

### Atlantic Blue Lump Crab cake...\$16

Mango puree and Dill Remoulade

### Stuffed Portobello...\$11

Tasso ham, Mozzarella and Bleu cheese with Creole Mustard Vinaigrette

### Shrimp Cocktail...\$14

Served with Homemade Cocktail Sauce

### Tuscan Chicken Caesar...\$13

Romaine lettuce with our own Caesar dressing, croutons and grated Parmigiano-Reggiano cheese

### Wedge of Iceberg...\$8

Cucumbers, Carrots and Tomatoes topped with chopped Bacon and Blue cheese  
Addition of Salmon \$9  
Addition of Chicken \$6

### Grilled Vegetable & Hummus Wrap...\$12

Grilled Zucchini & Portobello mushrooms, Havarti cheese, Red Pepper Hummus, Curry Chick Peas Salad.

### Salmon BLT...\$13

Grilled Atlantic salmon, Dill Remoulade, fries

### Fried Chicken Tenders...\$9

Fries, Spicy ranch

### Chicken Wings...\$9

This classic selection comes spicy with celery and blue cheese for dipping

### Key Lime Pie...\$8.50

Velvety smooth lime custard baked into a Graham cracker pie shell garnished with Fresh berries and Whipped cream

### Heath Bar® Chocolate Torte...\$8.50

Four layers of double chocolate cake separated by butter cream, topped with chocolate ganache and garnished with Heath Bar® crumbles and raspberry sauce.