

DRAFT BEERS

miller lite
yuengling amber lager
hoegaarden
dirty hoe
paulaner hefeweissen
dogfish 60 minute i.p.a

seven rotating featured drafts
please ask your server

BOTTLES & CANS

coors light 3.75
michelob ultra 3.75
corona 4.75
bud light 3.75
anchor porter 5.50
guinness stout 4.50
o'doul's amber 3.50
westmalle tripel 10.00
flying dog gonzo imperial porter 5.75
caldera pale ale (can) 5.00
twin lakes greenville pale ale (can) 4.50
smuttynose ipa 4.50
woodchuck amber cider (gf) 4.00
new planet tread lightly ale (gf) 5.00
wolaver's alta gracia coffee porter 5.00
21st amendment bitter american (can) 4.50
green flash rayon vert bpa 5.00
caldera ipa (can) 5.00
new planet raspberry ale (gf) 5.00
dogfish 90 minute ipa 6.00
victory golden monkey 6.00
spires pear cider (gf) 5.50

eat like a pig...

Join us for Happy Hour

Monday - Saturday, 4-6 pm

Sunday, Noon-6 pm

(bar area only, must be 21, no exceptions)

Featuring:

\$2 miller lite/bud light drafts

\$3.75 specialty drafts

\$2 off all wines by the glass

\$3 rail drinks

discounted appetizers

...drink like a fish

We proudly feature Barefoot Cellars for our house pours

White: chardonnay, white zinfandel, pinot grigio and sauvignon blanc

Red: merlot, cabernet and zinfandel 6.00

White Wines

william hill CHARDONNAY (california) 7 / 25

toasty oak on the nose with butter vanilla & tropical fruit flavors

bouchaine CHARDONNAY (california) 10.5 / 38

bright apple & citrus fruit flavors graced with faintest hint of oak, very food friendly

four sisters SAVIGNON BLANC (austrailia) 7.5 / 26

herbaceous, crisp, fruit flavors make a fresh & lively sipper

oyster bay SAVIGNON BLANC (new zealand) 8.5 / 28

enticing aromatic, tropical, zesty lime flavors, with a vibrant refreshing finish

encostas do lima VINHO VERDE (portugal) 7 / 25

dry, medium bodied with a slight hint of fizz; lime & green apple dominate the palate

clean slate REISLING (germany) 7 / 25

fresh & well balanced with a hint of mineral spiciness & ripe peach flavors

b2 PINOT GRIGIO (oregon) 8 / 27

aromas of apple, earth & spice, crisp, yet good viscosity & mouth feel

bouchaine ROSE of SYRAH (california) 8.5 / 28

intense aromas & flavors of wild strawberry with a zesty, dry, refreshing finish

cavit lunetta PROSECCO (italy) 6 / 22

aromas of pear, apple & citrus with hints of caramel on the finish

ultimate white SANGRIA 10.50

sauvignon blanc, absolut pear vodka, triple sec, kiwi, grapes & apples

crabby mike's famous red SANGRIA 10.50

granacha red wine, pyrat XO premium rum, triple sec, cinnamon, oranges, lemons, limes

Red Wines

mirassou MERLOT (california) 7 / 25

plum, cherry & blackberry flavors compliment toasty oak aromas & hints of spice

milton park SHIRAZ (australia) 7.5 / 26

very rich fruit palate with plums, blackberry & sweet spice from oak

cline ZINFANDEL (california) 8 / 27

chock full of cherry & vanilla aromas with dark fruit flavors & a spicy, smooth finish

michael david PETITE PETIT (california) 8.5 / 29

an amazing blend of petite sirah & petit verdot, full bodied, yet easy drinking

ruta 22 MALBEC (argentina) 7.5 / 26

toasted oak, dark fruit & spice flavors lead into a long, satisfying finish

les jamelle PINOT NOIR (france) 8 / 27

complex & rich with aromas of crushed black fruit & jam, well integrated tannins

hahn estates CABERNET (california) 9 / 30

medium to full bodied with soft, round fruits that fill the mouth with ripe, juicy flavors

dreaming tree crush BLEND (california) 9 / 26

blend of merlot, zinfandel & syrah, soft on the palette & bursting with jam packed flavor

Refreshments

mojito silver rum, simple syrup, fresh muddled mint & lime 9.00
add fifer's fresh local fruit of the day 1.00

coconut red mailbu coconut rum & silver tequila spirit, agave 8.00
nectar, fresh lime & ruby red grapefruit

mai-tai silver rum, gold rum, fresh lime, almond extract, splash 9.00
of pineapple, floater of gosling's dark rum

caipirinha brazilian rum, fresh lime, simple syrup 8.00
add fifer's fresh local fruit of the day 1.00

moscow mule russian standard premium vodka, fresh lime 8.00
& ginger beer

key lime martini vanilla vodka, white cream de cocoa, 8.50
triple sec, pineapple juice, lime juice and a splash of cream

P+F daquiri don q rum, simple syrup, fresh lime & fifer's 9.00
fresh local watermelon, shaken & served in a martini glass

P+F Specialty Margaritas

the standard tequila, triple sec, sour & splash of orange juice 8.00

golden delight milagro respado tequila, agave nectar, fresh 9.00
lime, splash of sour & a floater of grand marnier

margarita de sangro patron tequila, solerno blood orange, 9.00
agave nectar, fresh lime & splash of sour

margarita refresco milagro silver tequila, citronage, sour, 9.00
local fresh muddled fruit & lime

palmarita avion respasado tequila, pama berry liquor, agave 8.00
nectar, fresh lime sour

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RESTAURANT COMPANY
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