

GULLIVER'S BAR BITES

Prime Rib Tacos	9.50
Gulliver's Prime Rib Nachos	9.95
BBQ Prime Rib Bones	11.95
Filet Mignon Mini-Burgers	9.95
Meatballs with Tomato Garlic Basil Sauce	8.95
Chicken Tenders & Fries	8.95
Prime Rib Quesadilla	12.50
Charbroiled Chicken Sandwich	8.95
Beef Chili Casserole (with jalapeno jack)	8.75
Gulliver's Garlic Bread	4.95

Gulliver's Platter	24.95
Pick Any 3 From Above	

FROM THE MAIN MENU

Shrimp Cocktail	16.95
French Dip Sandwich	17.95
Filet Mignon Bruschetta	14.95

SPIRITS & LIBATIONS

SIGNATURE COCKTAILS

007	14.00
Hangar 1 vodka, Bombay Sapphire, dry Vermouth, shaken not stirred	
Gulliver's Old Fashion	13.00
Michter's Rye, sugar cube, Bourbon cherry, Bitters, Orange peel	
Penicillin (our owner's favorite cocktail)	14.00
Great King Street Artist Blend, Ginger-Honey, lemon juice, Peat Monster	
The Piper	14.00
Herradura silver, Cointreau, lime juice, candied Serrano simple syrup	
London Bridge	12.00
Pimm's liqueur, fresh squeezed lemon juice, splash of soda, cucumber	
Rumbler Side Car	14.00
Remy Martin VS, Cointreau, fresh squeezed lemon juice, sugar rim glass	
The Earl of Bartlett	14.00
Grey Goose La Poire, Chambord, pineapple juice, pear slice	
Stratford Tonic	13.00
Tito's vodka, Elderflower liqueur, fresh lime juice, cucumber	

DRAFT BEERS

Stella Artois From Belgium	7.95
Red Trolley From Ireland	7.95
Rotating IPA — Please ask your server	7.95

WINES BY THE GLASS

<u>MERLOT</u>		<u>CHARDONNAY</u>	
Pacific Bay	8.00	Pacific Bay	8.00
Alexander Valley	11.00	Hess	9.00
		Fess Parker	11.00
		William Hill Estate	8.00

<u>PINOT NOIR</u>	
Mark West	9.00
Howling Moon	11.00
McMurray Estate	13.00

<u>CABERNET SAUVIGNON</u>		<u>OTHER WHITES</u>	
Pacific Bay	8.00	Jekel Riesling	8.00
Hess	10.00	Caposaldo P. Grigio	8.00
Joel Gott	12.00	Babich Sauvignon Blanc	9.00
J. Lohr "Seven Oak	10.00	St. Supery Sauv Blanc	11.00
Raymond "Somm Select"	14.00		

<u>OTHER RED</u>	
Alamos Malbec	9.00
Carnivor Zinfandel	9.00
Jacob's Creek "Reserve" Shiraz	10.00
"Saved" Proprietary blend	14.00