



COCKTAIL MENU

DRAFTS

Quench your thirst with one of our drafts! We pride ourselves in representing a vast assortment of local brews. Ask your server or bartender what's on tap today! 5 oz samples are available for \$2 - \$4
Drafts vary between 12-16 oz pours and are priced between \$5-10 per pour depending on price per keg and ABV.

BOTTLES

Heineken ~ 4
Angry Orchard Cider ~ 4
Bud Light ~ 2.75
Michelob Ultra ~ 3.50
Heineken Light ~ 4
Corona ~ 4

Stella Artois ~ 4
Miller Lite ~ 2.75
Goose Island 312 ~ 4
Abita Amber ~ 4
Fat Tire ~ 4
Bud ~ 2.75

Coors Light ~ 2.75
Miller 64 ~ 3
Blue Moon ~ 4
Corona Light ~ 4
Abita Turbodog ~ 4

SIGNATURE COCKTAILS

Garver Lake Monster

Absolut Citron, Absolut Mandrin, 99 Oranges, amaretto, blue curacao, pineapple and orange juice ~ 8

Fat's Hurricane

Light rum, pineapple and orange juice with a grenadine floater ~ 8

Eddie Ice Tea

Firefly Sweet Tea vodka, rum, gin, tequila, triple sec and coke ~ 8 Top-shelf ~ 13

Fat Mary

Vodka and rimmed with our signature salt mix garnished with pickle, okra and olives ~ 7

Rita Rita

Tequila, triple sec, sour and lime juice on the rocks ~ 7 Top-shelf ~ 13

Low Country Lemonade

Jack Daniels, triple sec and lemonade ~ 8

Mule

Bartender choice vodka and ginger beer ~ 8

MARTINIS

THE Martini

Gin or vodka (well) shaken or stirred ~ 7 (add bleu cheese olive .25)
upgrade alcohol for additional charge

Down & Dirty

Gin or vodka (well), olive juice with olives ~ 7 (add bleu cheese olive .25)
upgrade alcohol for additional charge

Kate's Cosmo

Absolut Citron, Cointreau, cranberry juice and a splash of lime ~ 8

Laketini

Vodka, Hypnotiq, Malibu rum, blue curacao and pineapple juice ~ 8

Key Lime Pie

Keke Liqueur, Pinnacle Whipped vodka, cream topped with whipped cream ~ 8

Sweet Georgia Peach

Vodka, Peachtree, peach syrup with a grenadine drop ~ 7

Lemon Drop

Absolut Citron, triple sec, simple syrup, and sour with a sugar rim ~ 8

Chocolate Bliss

Pinnacle Chocolate Whipped vodka, crème de cacao, chocolate swirled glass ~ 8

HOUSE POURS

Chardonnay
\$7 glass ~ \$26 bottle

Cabernet Sauvignon
\$7 glass ~ \$26 bottle

Merlot
\$7 glass ~ \$26 bottle

WINES

2017 Kendall Jackson “Avant” Chardonnay
\$9 glass ~ \$34 bottle

2017 Babich “Marlborough” Sauvignon Blanc
\$9 glass ~ \$34 bottle

2017 Chateau Grand Traverse Pinot Grigio
\$8 glass ~ \$30 bottle

2018 Chateau Ste. Michelle Rosé
\$9 glass ~ \$34 bottle

Chateau Grand Traverse (Semi-sweet) Riesling
\$8 glass ~ \$30 bottle

2017 Coastal Ridge Moscato
\$7 glass ~ \$26 bottle

2017 Paso Robles “Secret Cellars” Cabernet Sauvignon
\$9.50 glass ~ \$36 bottle

2017 Mark West “Black” Pinot Noir
\$9 glass ~ \$34 bottle

DAILY DRINK FEATURES

Tuesday

\$2 Miller Lite or Bud Light Pint

\$6 Martinis

(THE Martini, Kate’s Cosmo, Laketini or Down & Dirty ONLY)

Wednesday

\$6 House Pours

(Chardonnay, Merlot, Cabernet Sauvignon)

Thursday

\$4 Select craft draft

\$5 Margaritas

(Lime, Strawberry or Raspberry on the rocks) Does not include top-shelf

Friday

\$6 Garver Lake Monster

Saturday

\$6 Fat’s Hurricane

Sunday

\$5 Fat Mary