



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	Stella Artois ~ 4	Coors Light ~ 2.75
Angry Orchard Cider ~ 4	Miller Lite ~ 2.75	Miller 64 ~ 3
Bud Light ~ 2.75	Goose Island 312 ~ 4	Blue Moon ~ 4
Michelob Ultra ~ 3.50	Abita Amber ~ 4	Corona Light ~ 4
Heineken Light ~ 4	Fat Tire ~ 4	Abita Turbodog ~ 4
Corona ~ 4	Bud ~ 2.75	O'doul's ~ 2.50

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 ~ 7

Eddie Ice Tea

Firefly Sweet Tea vodka, rum, gin, tequila, triple sec and coke ~ 7 Top-shelf ~ 12

Fat Mary

Vodka and rimmed with our signature salt mix garnished with pickle, okra and olives ~ 6

Rita Rita

Tequila, triple sec, sour and lime juice on the rocks ~ 7 Top-shelf ~ 12

Low Country Lemonade

Jack Daniels, triple sec and lemonade ~ 7

Mule

Bartender choice vodka and ginger beer ~ 8

MARTINIS

THE Martini

Gin or vodka (well) shaken or stirred ~ 6 (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 ~ 7

Laketini

Vodka, Hypnotiq, Malibu rum, blue curacao and pineapple juice ~ 7

Key Lime Pie

Keke Liqueur, Pinnacle Whipped vodka, cream topped with whipped cream and graham cracker crumbles ~ 7

Sweet Georgia Peach

Vodka, Peachtree, peach syrup with a grenadine drop ~ 6

Lemon Drop

Absolut Citron, triple sec, simple syrup, and sour with a sugar rim ~ 7

Chocolate Bliss

Pinnacle Chocolate Whipped vodka, crème de cacao, chocolate swirled glass ~ 7

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

Lemon Creek “Silver Beach” Sauterne
\$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

St. Julian “Late Nights” Sweet Red
\$7 glass ~ \$26 bottle

DAILY DRINK FEATURES

Tuesday

\$2 Miller Lite or Bud Light Pint

Wednesday

\$6 House Pours

(Chardonnay, Merlot, Cabernet Sauvignon)

Thursday

\$4 Select craft draft

Friday

\$6 Garver Lake Monster

Saturday

\$5 Fat’s Hurricane