

COCKTAIL MENU

BEERS

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 ounce samples are available for \$2 - \$4

BOTTLES

HEINEKEN - 4 • ANGRY ORCHID CIDER - 4
BUD LIGHT - 2.75 • MICHELOB ULTRA - 3.5
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 • O'DOUL'S - 2.5

SIGNATURE COCKTAILS

Garver Lake Monster

Absolut Citron, Absolut Mandarin, Bacardi O, 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 Jimmy Luvs 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

MARTINIS

THE Martini

Gin or Vodka. Shaken or Stirred - 6
Stuffed Olives (Additional 25¢ Per Stuffed Olive)

Down & Dirty

Gin or Vodka "Dirty" with Olives - 7
Stuffed Olives (Additional 25¢ Per Stuffed Olive)

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 and 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 and Sour with a Sugar Rim - 7

Chocolate Bliss

Pinnacle Chocolate Whipped Vodka, Crème De Cacao and Cream in a Chocolate Swirled Glass - 7

HOUSE WINES

Chardonnay • Cabernet Sauvignon • Merlot

\$7 Glass ~ \$26 Bottle

WHITE WINES

2014 La Crema Chardonnay
\$50 bottle

2016 Kendall Jackson "Avant" Chardonnay
\$9 glass ~ \$34 bottle

2016 J Lohr Chardonnay
\$8 glass ~ \$30 bottle

2014 St. Francis Sauvignon Blanc
\$9.5 glass ~ \$36 bottle

2016 Caposaldo Pinot Grigio
\$8.5 glass ~ \$32 bottle

2016 Chateau Grand Traverse Pinot Grigio
\$8 glass ~ \$30 bottle

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

Tabor Hill Classic Demi Sec
\$7 glass ~ \$26 bottle

RED WINES

2015 Benzinger Cabernet Sauvignon
\$9.5 glass ~ \$36 bottle

2016 D'arrigo "Ciao Benny" Pinot Nero
\$7 glass ~ \$26 bottle

2016 Mark West "Black" Pinot Noir
\$9 glass ~ \$34 bottle

2015 Metal Range Black Shiraz
\$8 glass ~ \$30 bottle

Chateau Diana "Zombie Zin" Red Zinfandel
\$7 glass ~ \$26 bottle

2016 Los Haroldos Malbec
\$7 glass ~ \$26 bottle

Tabor Hill Classic Demi Red
\$7 glass ~ \$26 bottle

DAILY DRINK FEATURES

TUESDAY

\$2 Miller Lite or Bud Light Pint

WEDNESDAY

\$6 House Wine
(Chardonnay, Merlot, Cabernet Sauvignon)

THURSDAY

\$4 Select Craft Drafts

FRIDAY

\$6 Garver Lake Monster

SATURDAY

\$5 Fat's Hurricane

SUNDAY

\$5 Fat Mary

BEER & WINE DINNERS

Here at Fat Cam's we have found that customers love beer, wine, great food and conversation. We combined these elements to create our beer and wine dinners and have had great success with them. From local breweries such as Shorts Brewing Company and Greenbush Brewing Company to wineries across the great state of Michigan, we try to create a unique dining experience just for you! If interested in attending one of these events please follow our website and Facebook page to learn all the details. Cheers!