



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

BOTTLES

Heineken
Angry Orchard Cider
Bud Light
Michelob Ultra
Heineken Light
Corona

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

Coors Light
Miller 64
Blue Moon
Corona Light
Abita Turbodog

SIGNATURE COCKTAILS

Garver Lake Monster

Absolut Citron, Absolut Mandrin, Bacardi O, amaretto, blue curacao, pineapple and orange juice

Fat's Hurricane

Light rum, pineapple and orange juice with a grenadine floater

Eddie Ice Tea

Firefly Sweet Tea vodka, rum, gin, tequila, triple sec and coke

Fat Mary

Vodka and Jimmy Luvs rimmed with our signature salt mix garnished with pickle, okra and olives

Rita Rita

Tequila, triple sec, sour and lime juice on the rocks

Low Country Lemonade

Jack Daniels, triple sec and lemonade

MARTINIS

THE Martini

Gin or vodka shaken or stirred

Down & Dirty

Gin or vodka "dirty" with olives or bleu cheese stuffed olives (additional charge)

Kate's Cosmo

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

Laketini

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

Key Lime Pie

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

Creamsicle

Absolut Mandrin, Pinnacle Whipped vodka, orange juice and cream

Sweet Georgia Peach

Vodka, Peachtree, peach syrup with a grenadine drop

Lemon Drop

Absolut Citron, triple sec and sour with a sugar rim

Chocolate Bliss

Pinnacle Chocolate Whipped vodka, crème de cacao and cream in a chocolate swirled glass

Turtle Dove

Absolut Vanila, Frangelico, amaretto and cream

HOUSE WINES

Chardonnay
\$7 glass ~ \$26 bottle

Cabernet Sauvignon
\$7 glass ~ \$26 bottle

Merlot
\$7 glass ~ \$26 bottle

WHITE WINES

RED WINES

2014 La Crema Chardonnay
\$50 bottle

2013 Van Ruiten Cabernet Sauvignon
\$9.50 glass ~ \$36 bottle

2013 Kendall Jackson "Avant" Chardonnay
\$9 glass ~ \$34 bottle

2012 D'arrigo "Ciao Benny" Pinot Nero
\$7 glass ~ \$26 bottle

2015 J Lohr Chardonnay
\$8 glass ~ \$30 bottle

2014 Mark West "Black" Pinot Noir
\$9 glass ~ \$34 bottle

2014 Van Ruiten Sauvignon Blanc
\$8 glass ~ \$30 bottle

2013 Metal Range Black Shiraz
\$8 glass ~ \$30 bottle

2014 Caposaldo Pinot Grigio
\$8.50 glass ~ \$32 bottle

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

2014 Chateau Grand Traverse Pinot Grigio
\$8 glass ~ \$30 bottle

2013 Los Haroldos Malbec
\$7 glass ~ \$26 bottle

2014 Coastal Ridge Moscato
\$7 glass ~ \$26 bottle

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

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

DAILY DRINK FEATURES

Tuesday
\$2 Miller Lite or Bud Light Pint

Friday
\$6 Garver Lake Monster

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

Saturday
\$5 Fat's Hurricane

Thursday
\$4 Select craft draft

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!