

# FROM THE BAR BEER

PREMIUM/IMPORT BOTTLES \$5.50

Allagash White  
Angry Orchard Cider  
Corona/Corona Light  
Devils Backbone Vienna Lager  
Dogfish Head 60 Minute  
Fat Tire Amber Ale  
Flying Dog Doggie Style Pale Ale  
Flying Dog Raging Bitch IPA  
Golden Monkey Triple Ale \$5.75  
Gordon Biersch Märzen  
Guinness Draft Can \$5.75  
Harpoon UFO White  
Heavy Seas Crossbones Session IPA  
Heavy Seas Gold Ale  
Heavy Seas Great'er Pumpkin  
Heavy Seas Loose Cannon IPA  
Heavy Seas Seasonal  
Heineken  
Magic Hat #9 not quite Pale Ale  
Not Your Father's Root Beer  
O'Doul's Non-Alcoholic  
Redd's Apple Ale  
Sam Adams Seasonal  
Shiner Bock  
Shocktop Belgian White \$4.75  
Sierra Nevada Pale Ale  
Southern Tier Pumking

Stella Artois  
Sweetwater 420 Extra Pale Ale  
Sweetwater Take Two Pils

DOMESTIC BOTTLES \$3.75

Bud Light Michelob Ultra  
Bud Light Lime Miller Lite  
Budweiser Yuengling  
Coors Light  
Natty Boh & Natural Light Can \$3.25  
Bud/Bud Light, Coors Light, Lite Can \$3.50  
Miller Lite 16oz Can \$4.25

CRAFT PINTS \$5.75

Angry Orchard Cider  
Heavy Seas Loose Cannon IPA  
Sam Adams Seasonal  
Shellraiser Pale Ale  
Shocktop Belgian White \$4.75  
Southern Tier Pumking  
Stella Artois

DOMESTIC PINTS \$3.75

Coors Light Miller Lite  
Bud Light Yuengling  
Budweiser Natty Boh (\$3.25)

*\*\*Only Budweiser Draft  
featured on the Rooftop.*

22oz Glass  
\$1.50 extra for domestic  
\$2 extra for craft

Wine & Dine Wednesday  
6pm to 11pm  
1/2 Priced Bottles \$5&\$7 Select Appetizers

## WINE by the glass or the bottle

### RED WINE

Canyon Road Cabernet Sauvignon \$6/\$20  
Cellar 8 Pinot Noir \$7.25/\$24  
Penfolds Merlot \$7.25/\$24  
J.Lohr Cabernet Sauvignon \$8.75/\$31  
Alamos Malbec \$8.25/\$28  
Apothic Red Blend \$7.75/\$27

### WHITE WINE

Monkey Bay Sauvignon Blanc \$8/\$28  
Cupcake Sauvignon Blanc \$7.75/\$27  
Ecco Domani Pinot Grigio \$8.25/\$28  
Covey Run Riesling \$8.25/\$28  
Sonoma Cutrer Chardonnay \$12/\$40  
J. Lohr Chardonnay \$8.50/\$30  
Canyon Road Chardonnay \$6/\$22  
Beringer White Zinfandel \$7.25/\$24  
Barefoot Moscato \$6.25/\$23  
La Marca Prosecco Sparkling \$7.75/\$27  
J Roget Champagne \$5/\$18

## Happy Hour

Mon-Fri 3-7pm

\$1.99 Domestic Drafts  
\$3.95 Microbrews \$2.75 Domestic  
\$4.95 Rail Drinks \$2 Off Wine

### \$5 Appetizers

Chicken Strips, Chicken Quesadilla, Onion  
Rings, Fried Pickles, Sweet Potato Fries

### \$7 Appetizers

Hog Hammers, Crab Pizza, 6 Wings,  
8 Boneless Wings, Pretzels Con Queso

## Power Hour

2 for 1  
5 to 6 all drinks

### Pre-game Party

Saturday & Sunday 11am to 2pm  
Mimosa in a 64oz Shell \$10  
La Marca Prosecco Mimosa Shell \$18

JACKED UP BLOODY 22oz \$11  
Absolut Vodka, Worcestershire Sauce,  
A-1, Salt, Pepper, Hot Sauce, Bloody Mix  
rimmed with Old Bay and garnished with  
Lemon, Lime, Celery, Cucumber, Tomato,  
Olives, Jalapenos, Onion, Bacon,  
Fried Pickle, Shredded Cheddar  
Add Crabmeat \$3.50