



BAR MENU

Chardonnay	Glass/ Bottle	
Bravium, Russian River Valley	15	50
William Hill, North Coast, CA	11	37
Pinot Grigio		
Quantum Leap, Italy	13	45
Santa Marina, Italy	10	34
Sauvignon Blanc		
Patent Cottat Sancerre, France		69
Echo Bay, New Zealand	12	40
Ferrari, CA	10	34
Cabernet	Glass/ Bottle	
Jackson Estate, Alexander Valley		85
Annabella, Napa Valley	16	60
Juggernaut, CA	13	45
Block Nine, CA	11	37
Merlot		
Markham Vineyards, Napa Valley	15	50
Comtesse De Malet, Bordeaux	11	37
Pinot Noir		
Portlandia, Willamette Valley, WA	15	50
J Lohr, Monterey, CA	13	45
Malbec		
La Posta, Mendoza, AG	11	37
Alternate Reds		
Orin Swift Abstract, CA		70
Saldo Zinfandel by The Prisoner		60
Caparzo Sangiovese, Tuscany	12	40
The Draftsman Red Blend, CA	11	37

Lakeside Signature Cocktails

Lakeside Breeze

Titos Vodka with Fresh Muddled Cucumber, Peach
Shnapps and Tonic

Lakeside Collins

Makers Mark Bourbon with Fresh Lemon Juice,
Simple Syrup and Club Soda

Lakeside Sunset

RumHaven Organic Coconut Rum, Bacardi Rum, Blue
Curacao, Pineapple Juice and Grenadine

<u>Domestic Beers</u>	<u>Specialty Beers</u>	<u>Craft Beers</u>
5.00	5.50	6.00
Budweiser	Shock Top	Kona
Bud Light	Stella	Murphys Stout
Michelob Ultra	Landshark	Goose Island
Amber Bock	Amstel Light	
	Bold Rock Cider	
	Heineken	



BAR MENU

Chicken Wings. . . 15

Tossed in your choice of Buffalo, Garlic, Teriyaki or Spiced Island Sauce. Served with Celery and Carrot Sticks along with Blue Cheese Dressing

Chicken Pesto Flatbread. . . 15

Flatbread Brushed with Aromatic Pesto Sauce, Topped with Diced Chicken Breast and Mozzarella Cheese, then Baked and Finished with a Balsamic Glaze Drizzle

Baked Brie. . . 15

Brie Cheese Wrapped in a Puff Pastry Shell with Spiced Pecans and Brown Sugar. Served with Assorted Crackers

Southern Style Skins. . . 14

Potato Skins Filled with our Classic and Tasty Roasted Pimento Cheese, Baked then Topped with Bits of Diced Bacon and Served with Sour Cream