



BAR MENU

	Glass/ Bottle	
Chardonnay		
Bravium, Russian River Valley	15	50
Pierano Estate , Lodi, CA	12	40
Lake Girl, CA	11	37
Hess Shirtail Creek, CA	10	34
Pinot Grigio		
Jermann, Italy		50
Acrobat, Oregon	11	37
Prophecy, Italy	10	34
Sauvignon Blanc		
Orin Swift Blank Stare, CA		55
Lexicon, New Zealand	12	40
Jean Balmont, France	9	32
Cabernet	Glass/ Bottle	
Louis Martini, Napa Valley, CA		85
Iron & Sand, Paso Robles, CA	16	60
Juggernaut, CA	13	45
Los Haroldos, Argentina	10	36
Pierano Estate, Lodi, CA	9	32
Merlot		
Midnight Estate, Paso Robles, CA		50
Cono Sur, CA	9	32
Pinot Noir		
Maison Champy, France		60
J Vineyards, Sonoma, CA	13	45
Padrillos, Argentina	9	32
Malbec		
Crios, Argentina	9	32
Alternate Reds		
Orin Swift Abstract, CA		70
Brancia Tre Toscana, Italy		50
Exitus Bourbon Barrel Red, CA	13	45
Immortal Old Vine Zinfandel, CA	9	32

Classic Cocktails

Moscow Mule

Stolichnaya Vodka, Splash of Simple Syrup, Fresh Lime Juice and Ginger Beer - 10

Lavender Lemon Drop

Titos Vodka, Wildmoon Lavender Liqueur, Fresh Lemon Juice - 12

Lakeside Inn Sunset

RumHaven Organic Coconut Rum, Bacardi Rum, Blue Curacao, Pineapple Juice and Grenadine - 10

Domestic Beers Specialty Beers Craft Beers

4.50

5.50

6.00

Budweiser

Shock Top

Kona

Bud Light

Stella

Murphys Stout

Michelob Ultra

Landshark

Downtown

Amber Bock

Amstel Light

Brown

Woodchuck

Bells 2 Hearted

Magic Hat #9

Goose Island

Heineken



BAR MENU

Chicken Wings . . . 12

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 . . . 12

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

Fish Sandwich . . . 13

Basa, a Firm, Mild Tasting White Fish Served Fried, Grilled or Blackened on a Toasted Italian Roll with Lettuce, Tomato, Onion and a side of Tartar Sauce

Southern Style Skins . . . 11

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

Steak Burger . . . 14

An 8 oz. Serving of Angus Beef Grilled to Your Specification with a Choice of Cheddar, American, Swiss, Provolone or Bleu Cheese and Served with Lettuce, Tomato, Onion and Pickle on a Toasted Brioche Bun

Upgrade to Southern Comfort: Fried Green Tomatoes, Pimento Cheese, Grilled Onions & Bacon . . . Add 4.00