TREMAIN'S TAVERN

White

Chardonnay	Glass/ Bottle
La Crema, Sonoma, CA	--/70
Chateau St. John, Sonoma, CA	16/54
Hess, Monterey, CA	11/37
Pinot Grigio	
J Vineyards, CA	13/45
Santa Marina, Italy	10/34
Sauvignon Blanc	
Rombauer, Napa Valley	--/60
Matua, New Zealand	12/40
Joel Gott, CA	10/34
Alternate Whites	
La Jolie, Rose, Cotes de Provence	13/45
Bex, Riesling, Germany	11 /37
La Perlina, Moscato, Italy	11/37

Red

Cabernet	Glass/ Bottle
Napa Cellars, Napa Valley	--/80
Wild Horse, Paso Robles, CA	16/54
Juggernaut, CA	13/45
Clos du Bois, CA	11/37
Merlot	
Decoy, CA	15/51
Barone Fini, Italy	11/37
Pinot Noir	
Erath, Willamette Valley, OR	16/54
J Lohr, Monterey, CA	13/45
Malbec	
La Posta, Mendoza, AG	11/37
Alternate Reds	
Rombauer Zinfandel, Napa Valley	--/80
Hahn Red Blend, CA	11/37
Predator Zinfandel, Lodi, CA	12/40

House Cocktails

The Boulevardier 14
A Classic Created in 1920's Paris
Similar to a Negroni with Makers Mark
Served on the Rocks

Bee's Knees 13
Popular During Prohibition
Tanqueray Gin, Fresh Orange and Lemon Juice, and Honey Syrup

Americano 12
A Light and Refreshing 1860's Era Cocktail Made with Campari, Sweet Vermouth and Club Soda

Lakeside Rocker 14
Created by Our Own Bartender Lauren
Jameson, Peach Shnapps and Iced Tea
Ideal for Relaxing in Our Famous Rocking Chairs on the Veranda

La Dama de Dora 14
Created by Our Own Bartender Corey
"The Lady of Dora" Combines Altos Blanco Tequila and Amaretto with Lime, Orange & Grapefruit Juices

Beer

Domestic
Budweiser - Bud Light - Michelob Ultra
Amber Bock - Becks N/A - 5.50

Specialty
Shock Top - Stella Artois - Landshark
Amstel Light - Bold Rock Cider
Heineken - Kona Longboard
Murphys Stout - Goose Island IPA - 6.50

Must be 21 years or older to drink. Prices subject to taxes. Gratuity not included.

TREMAIN'S TAVERN

Bar Menu

Traditional Caesar Salad. . .11
Fresh Romaine Lettuce
Shaved Parmesan, Cheese Garlic Croutons
Served with the Classic Dressing
Add Grilled or Blackened
Chicken - 7 Shrimp - 9 Salmon - 11

Chicken Pesto Flatbread, Diced Chicken Breast
Mozzarella Cheese and Pesto Sauce
Finished with a Balsamic Glaze . . . 16

Chicken Wings. . . 16
Tossed in your choice of Buffalo, Garlic Parmesan
Lemon Pepper, Teriyaki or Spiced Island Sauce
Served with Celery and Carrot Sticks along with
Blue Cheese Dressing

Shrimp & Salmon Dip. . . 16
Smoked Salmon and Shrimp Combined
with a Tangy Cream Cheese Blend
Topped with Panko and Baked until Golden Brown
Served with Toasted Pita

Southern Style Skins. . .14
Potato Skins Filled with our Roasted Pimento Cheese
Baked then Topped with Bits of Diced Bacon
Served with Sour Cream

Steak Burger. . .19
Choice of Cheddar, American, Swiss, Provolone
or Blue Cheese. Served with Lettuce, Tomato, Onion
and Pickle on a Toasted Brioche Bun
Served with French Fries
Upgrade to Southern Comfort Add $4.00
Fried Green Tomatoes, Pimento Cheese
Grilled Onions and Bacon

Consuming raw or undercooked eggs (dressings made with raw eggs), animal meats, seafood or shellfish could be potentially hazardous to your health.

THE BEAUCLAIRE
Dining Room

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$8.50 Crane Lake House Cabernet or Chardonnay

After Dinner Drink Menu Available

Sparkling Wine By the Bottle

G.H. Mumm Grand Brut, France	100
J Vineyards Cuvee, CA	65
Avissi Prosecco, Italy	40
JP Chenet Brut, France	12 (split)
Santa Marina Prosecco, Italy	10 (split)

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Chairs on the Veranda

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Bottomless Mimosas 15
Saturday & Sunday
11am-4pm

Bloody Mary's 11
Served Everyday Using Tres
Agave Bloody Mary Mix
Add Thick Cut Bacon- 2.00
Add a Jumbo Shrimp- 3.00

After Dinner Drink Menu
Available

Sodas: Coca Cola, Diet Coke, Sprite, Gingerale, Root Beer 3.50
Ice Tea: 3.50
Juices: Orange, Grapefruit, Tomato, Cranberry, Apple , Lemonade 4
Saratoga Sparkling Water: 12oz - 4.00 28oz - 9.00

Happy Hour
Monday-Thursday 4pm-6pm
2 for 1 House Wine, Domestic Bottled Beer and Single Well Liquor

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