

APPETIZERS

Italian Lemon Cream Cake or Turtle Cheesecake for Dessert!

Feta Cheese & Hummus Dip

Creamy dip with just a touch of spice served with deep fried pita chips or plain pita 14.00

Smoked Fish Charcuterri Board

Wild caught sockeye salmon smoked fish dip, sweet salmon jerky, smoked whitefish fillet, beemster cheese, pickles, grapes, plus sliced baguettes. 15.00

Chicken Wings

Ten crispy bone in wings tossed in your choice of Asian orange sauce, honey bbq or red hot. 12.00

Coconut Shrimp

Shrimp coated in coconut flakes and deep fried, served with blueberry/pomegranate sauce. 11.00

Chicken Quesadilla

Fajita chicken & melted cheddar cheese in a grilled tortilla shell, served with lettuce, tomato, sour cream & salsa on the side. 13.00

Ahi Tuna

Tuna rolled in sesame seeds and seared to rare served with fresh ginger, soy sauce & wasabi aioli. 9.00

Stuffed Portabella Mushroom

A large mushroom cap stuffed with our feta and sun dried tomato cheese spread then baked with a browned panko crust. Served with sliced baguettes for mopping up all the extra cheese. 13.00



DRINK SPECIAL



CHOCOLATE MARTINI

Vanilla Vodka, Godiva Chocolate Liqueur chilled and served straight up in a martini glass swirled with Chocolate.

GREY GOOSE MARTINI

Chilled Grey Goose Vodka with hand stuffed blue cheese olives served straight up.

LANDING LEMONADE

Stoli Vodka, Chambord Raspberry Liqueur on ice with pink lemonade and a Lemon Slice.



PERFECT WHITE COFFEE

Absolute Vodka, Kahlua Coffee Liqueur and Baileys in a cup of coffee, topped with fresh whipped cream.

PEACH ICE TEA

Bird Dog Peach Whiskey served over ice in a tall glass with fresh brewed ice tea and lemon slice.

HEMINGWAY DARK & STORMY

Papa's Pilar dark rum, ginger beer, lime juice and a drop of angostura bitters. Served on the rocks in a high ball glass with a fresh lime slice.

FUZZY GATOR

Blue Raspberry Liqueur, Citrus Vodka, Peach Schnapps, orange juice with a splash of sweet and sour.



MANGO MOJITO

Bacardi Mango Rum with lots of fresh mint and lime.

LOADED BLOODY MARY

Served in a pint glass and garnished with; sweet smoked salmon jerky, smoked gouda cheese, bacon, celery, Vienna dill slice and olive.

PENTWATER MOCKTAIL

Coconut pineapple soda over ice in a tall glass with a splash of cranberry. Garnished with an orange slice.

BEER

Budweiser Bud Light* Bud Light Lime* Busch Light* Coors Light* Corona* Corona Light* Fat Tire Amber Ale* Guinness Draught* Heineken* Killians Red* Labatts Blue* Labatts Blue Light* Labatts Non-Alcoholic* Michelob Ultra, MGD* Miller Light* Stella Artois* Virtue MI Berry Hard Cider* Mikes Black Cherry

FROM OUR TAPS

We switch out a variety of craft and local beers through out the summer. Check the board at the bar to see what is available today.

Check the chalkboard at the bar for our daily Wine & Beer Flights!

RED WINES

Any of the wines sold next door at the Oceana Winery tasting room can be purchased and served for a \$10 corking fee.



House

Merlot, Cabernet, Pinot Nior,

Meiome Pinot Noir

Each of the vineyards chosen for Meiomi offers the best expression of their appellations along the California coast: a layered blend of Santa Barbara's spice-filled aromas; Sonoma's bright berry flavors; and Monterey's rich textures. glass \$10 bottle \$30

Bonanza Cabernet

A medium-bodied wine with smoky undertone of oak and vanilla with a hint of roasted caramel add to a complex blend of flavors. The nuanced flavor is rounded off with a velvety blend of chocolate and cassis. glass \$10 bottle \$30

Lake Girl Pontoon Red Blend

Ripe fruit loaded with black raspberry and cherry aromas with a slight boysenberry, cinnamon, licorice and spice finish that is enhanced by soft, long lingering tannins. glass \$8 bottle \$24

Forbidden Fruit Sangria glass \$6 bottle \$18

WHITE WINES

House

Chardonnay, Pinot Grigio, White Zinfandel, Riesling, Moscoto, Sauvignon Blanc

Black Star Riesling

The Black Star Farms 2017 Arcturos Dry Riesling, scoring 98 points, was awarded "Best in Show" in addition to taking home Best Dry Riesling and Best American Riesling. glass \$9 bottle \$27

Bellaruse Rose

The Grenache in this food-friendly wine gives it bright red stone fruit flavors and beautiful color, while the Cinsaut gives its delicate strawberry aroma and the Syrah its body. glass \$9 bottle \$27

Chloe Pinot Grigio

On the palate, fruit-forward flavors of juicy white peach, soft melon, crisp apple and floral honeysuckle lead to a crisp, refreshing finish with a subtle undertone of Meyer lemon. glass \$8 bottle \$24

Sea Sun Chardonnay

This wine's fruit flavors, oak, and acidity are seamlessly integrated, with no one element standing out. The finish has a grippy, toasty quality, with notes of cinnamon and lemon squares. A final kick of bright acidity draws you back for another sip. glass \$9 bottle \$27

Matua Sauvignon Blanc

This classic Marlborough Sauvignon Blanc is deliciously pure, bursting with citrus notes with a hint of grapefruit and basil. The palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of nettle and green melon. glass \$8 bottle \$24

Toad Hallow Unoaked Chardonnay

100% unoaked chardonnay.

Clean and crisp yet deep and complex with flavors of mango and melon. Full, rich mouthfeel glass \$9 bottle \$27

Whitehaven Sauvignon Blanc

Whitehaven captures bright citrus flavors of grapefruit and lemongrass in this crisp, refreshing Sauvignon Blanc. glass \$9 bottle \$27

Splits of Ruffino Sparkling Rose' or Cristalino Brut Champagne