

Drinks Menu

SPECTACULAR

COCKTAILS

14.⁰⁰

Happy's Famous Rum Swizzle

For over 50 years we have been serving "Happy Jack" Godfrey's original recipe, ever rest his dear soul. Please toast him with your first sip.

Dark & Stormy Hogito

So delicious we think it will be the next big thing. Black seal rum, ginger beer, muddled fresh mint and lime juice, splash crème de menthe

Hog Penny Bloody Mary

Smirnoff vodka and our own house made Bloody Mary mix with over eleven ingredients. Garnished with a zesty pickled dill spear The. Best. Ever.

Banana Rama

Black Seal rum, Banana liqueur, Malibu rum, shaken with pineapple and cranberry juices

Mango Smash

Black Seal rum, mango liqueur, coconut and mango puree, blended with ice and OJ

Three Little Birds

Bacardi Black Razz, Bacardi Dragon Berry and Bacardi Limon, Raspberry puree, orange and pineapple juice



If you would like a copy of these recipes to go please ask your server.

WINES

BY THE GLASS

White	Chardonnay – Beringer Main & Vine (Cal.)	11.40
	Sauvignon Blanc – Veramonte (Chile)	12.50
	Pinot Grigio – Cavaliere d'Oro (Italy)	12.00
	Moscato – Beringer (Cal.)	10.50
	Prosecco – Canella (Italy) 187 ml nip btll	15.00
Red	Merlot – Dark Horse (Cal.)	12.00
	Malbec – Alamos (Argentina)	12.00
	Pinot Noir – Underwood (Oregon)	14.00
	Cabernet Sauvignon – The Crusher (Cal.)	14.00

An entertainment surcharge of .50c per drink will be added after 10:00pm