

GARDINA'S KITCHEN & BAR

WINES BY THE GLASS

MEIOMI CHARDONNAY

— \$9 / \$26 —

HOUSE CHARDONNAY

— \$6 / \$22 —

PRENDO PINOT GRIGIO

— \$7.50 / \$24 —

INNOCENT BYSTANDER SAUV BLANC

— \$8 / \$24 —

FRISK PRICKLY RIESLING

— \$7 / \$23 —

CANYON OAKS MOSCATO

— \$6 / \$22 —

CANELLA BLOOD ORANGE MIMOSA ITALY

— \$8 / \$24 —

THE PINOT PROJECT PINOT NOIR

— \$9 / \$27 —

HOUSE PINOT NOIR

— \$6 / \$22 —

JUGGERNAUT CABERNET SAUVIGNON

— \$11 / \$33 —

HOUSE CABERNET SAUVIGNON

— \$6 / \$22 —

QUEST BY AUSTIN HOPE RED BLEND

— \$11 / \$33 —

CLINE FARMHOUSE RED BLEND

— \$7 / \$21 —

FRENCH HOUSE ROSÉ

— \$7 / \$23 —

DRAFT BEER LIST

CENTRAL WATERS SALTED MAPLE STOUT

— 5 oz - \$3.50 / 13 oz - \$7 —

SIERRA NEVADA PORTER

— 5 oz - \$2.50 / 16 oz - \$5 —

LAKEFRONT BREWERY HAZY RABBIT IPA

— 5 oz - \$2.50 / 16 oz - \$5 —

TITLETOWN 400 HONEY BLONDE ALE

— 5 oz - \$2.50 / 16 oz - \$5 —

NEW GLARUS SPOTTED COW

— 5 oz - \$2.50 / 16 oz - \$5 —

AGAINST THE GRAIN 70K BOURBON MILK STOUT

— 5 oz - \$5 / 13 oz - \$10 —

CRAFT COCKTAILS

GRAPEFRUIT SPRITZER

French Grapefruit Liqueur, Prosecco, Fresh Lime, And Soda Water

— \$9 —

RHUBARB IN THE RYE OLD FASHIONED

Rittenhouse Rye Whiskey, Angostura Bitters, Rhubarb Bitters, Sugar, Fresh Orange, Brandied Cherry, And Sour

— \$8 —