

# 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 —

### CONUNDRUM RED BLEND

— \$10 / \$35 —

### 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 —

### BELL'S LIGHT HEARTED ALE

— 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 —