

# GARDINA'S KITCHEN & BAR

## WINES BY THE GLASS

### WHITE WINES

MEIOMI CHARDONNAY  
— \$9 / \$26 —

HOUSE CHARDONNAY  
— \$6 / \$22 —

PRENDO PINOT GRIGIO  
— \$7.50 / \$24 —

INNOCENT BYSTANDER SAUVIGNON  
BLANC  
— \$8 / \$24 —

FRISK PRICKLY RIESLING  
— \$7 / \$23 —

CANYON OAKS MOSCATO  
— \$6 / \$22 —

### RED WINES

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 —

## DRAFT BEER LIST

RHINEGEIST SLANGRIA FRUITED SOUR ALE  
— 5 oz - \$3.50 / 13 oz Tulip - \$7 —

THIRD SPACE HAPPY PLACE PALE ALE  
— 5 oz - \$2.50 / 16 oz - \$5 —

TITLETOWN BREWING 400 HONEY BLONDE  
ALE  
— 5 oz - \$2.50 / 16 oz - \$5 —

NEW GLARUS SPOTTED COW  
— 5 oz - \$2.50 / 16 oz - \$5 —

BLACK HUSKY SPROUSE DOUBLE IPA  
— 5 oz - \$3.50 / 13 oz - \$7 —

POTOSI SLUGGER BOURBON BARREL  
STOUT  
— 5 oz - \$4 / 13 oz - \$8 —

## 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 —