

## Specialty Drinks

### Bee's Nest

Woodford Reserve Bourbon, house-made honey syrup and fresh lime juice \$11

### Florida's Sunset

Bacardi Superior Rum, pink grapefruit juice, St. Germain Elderflower Liqueur with a lime rim. \$8

### Botanic Spritz

Ketel One Cucumber Mint Vodka, fresh cucumber, fresh mint and club soda. \$9.50

### Kentucky Buck

Muddled blackberries and lime, with Bulleit Bourbon, simple syrup and a splash of ginger beer \$10

### Gin Berry Scramble

Hendrick's Gin muddled blackberries, lime, gingerbeer and simple syrup. \$10.50

### Grand Rita

Don Julio Blanco Tequila, Cointreau and fresh lime juice, served on the rocks or frozen, with a Grand Marnier float \$14.50

## Mocktails

### Menta

Cucumber, lime juice, sugar, mint leaves and ginger \$4.50

### Hawaiian Breeze

Pineapple juice, Monin Raspberry syrup and cherry \$3

## Sangria Flight

House-made Sangria with flavored liquors:

Sour Apple, Watermelon, Peach and Blackberry \$13

## Gran Sangrias

Our Sangrias: Wine with Orange Liqueur and Apricot Brandy, infused with fresh fruits \$9  
Classic Red      Classic White

**Blackberry:** our Classic Red Sangria with Blackberry Liqueur

**Peach:** our Classic White Sangria with Peach Schnapps

### White Wines

Stone Cellars Chardonnay \$6.50-25  
St. Francis Chardonnay \$13.50-48  
Santa Marina Pinot Grigio \$6.50-25  
Robert Mondavi  
Private Selection Pinot Grigio \$11.50-40  
Matua Sauvignon Blanc \$10.50-38

### Red Wines

Proverb Cabernet \$6.5-25  
Ferrari Carano Cabernet \$16-60  
Proverb Merlot \$6.5-25  
Hahn Pinot Noir \$11.50-40  
Dreaming Tree Blend \$13.50-48

### Sparkling & Rose

Berringer White Zinfandel \$6.50-25  
Zonin Prosecco \$10.50-38  
Wycliff Brut Champagne \$6.50-25

### On Tap

Bud Light  
Coors Light  
Miller Lite  
Yuengling  
Michelob Ultra  
Sweetwater 420

### Bottles & Cans

Bud Light  
Coors Light  
Miller Lite  
Yuengling  
Michelob Ultra  
Shock Top  
Guinness  
Corona Extra  
Funky Buddha IPA  
Sam Adams Lager  
Stella Artois Cidre  
Sierra Nevada Ale  
Coors Edge NA

# Curtain Call

## Grilled Chicken Caesar Salad

Fresh romaine lettuce tossed with caesar dressing, topped with house made croutons, parmesan cheese and marinated grilled chicken breast.

\$12.95

## Roast Beef Sandwich

Slow roasted and hand carved ribeye, Swiss cheese, crystal lettuce, tomato, red onion and one side.

\$13.55

## Grilled Chicken Sandwich

Marinated grilled chicken breast, crystal lettuce, tomato, red onion and one side.

\$11.95

# Cast Party Cocktails

## Mama Ella

A drink fit for a Queen; Crown Royal Whiskey, Bailey's, Butterscotch Liquor and Cream de Dark Cocoa Liquor. \$10

## The Talk of the Town

Four mini drinks full of character:

**Felicia**—Fuzzy's Vodka, Chambord Raspberry Liquor and lemon/lime mix.

**Felix**—Bulleit Bourbon, Peach Schnapps, and sweet tea.

**Cincinnati Red**—Absolut Vodka, orange juice, strawberry syrup, and sprite.

**Kelly**—Jameson Whiskey, Peach Schnapps, Blue Curacao and lemon/lime mix.

\$17

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Classic White

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Miller Lite

Yuengling

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Guinness

Corona Extra

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Sierra Nevada Ale

Coors Edge NA