



on tap brews

Alaskan Amber	5.50
Alaskan Free Ride APA	5.50
Pyramid Hefeweizen	5.50
Stella Artois Belgium pale lager	5.50
Resolution Brewing Co Rotating Tap	5.50
King Street Brewing Co. IPA	5.50
King Street Brewing Co. Stout	5.50

local micro brews canned

Kenai River Brewing Company's Peninsula Brewer's Reserve (PBR)	4.00
Midnight Sun Brewing Co. Sockeye Red	4.00

bottled brews

Heineken Pilsner	5.50
Bud Light	5.00
Corona Extra Pale Lager	5.50
Omissions Gluten Free	6.00
Alcohol Free	5.50
Cider Stella Artois	5.50



WHITE WINE

7 glass 30 bottle

Savignon Blanc | Kim Crawford 2013
crisp clean New Zealand pairs nicely with pork

Chardonnay | Kendal Jackson 2012
buttery chardonnay stands up well with smoked pork

Raeburn | Chardonnay California 8 glass 36 bottle

RED WINE

7 glass 30 bottle

Cabernet | Murphy Goode 2011 (California)
full of hard hitting blackberry and cherry

Pinot Noir | Liberty School Central Coast 2012
flavors of cherry and strawberry

Tempranillo | El Jamon (translation: 'mountain ham' -
a type of curing process for wild boar in the
mountains of Spain)
easy drinking, bursting with ripe berry and plum

Merlot | Columbia Crest 2012
layers of complexity and rich aromatic profile

Zinfandel | BBQ wine! Renwood California
Rich body raspberry and cherry with hints of smoke

Cryptic | California Red Blend 8 glass 36 bottle

featured wine of the month

Goosebump

| Red Wine Blend. |

*spicy red fruit aromas pairs spectacularly well with all types of
sweet, spicy, or smoky BBQ fare. It's the perfect Summer Red*

6 glass 20 bottle