



## SPECIALTY DRINK LIST

*Our drinks are fresh... they are handcrafted with and feature an assortment of fresh juices that are squeezed in-house. Our craft beers also fall into the fresh category, being carefully selected from ratings done by expert beer drinkers... and our brand selection will rotate frequently.*

### MARTINIS

<b>LEMON DROP MARTINI</b>	<b>8.00</b>
<i>triple citrus-infused vodka, fresh lemonade, soda, simple syrup</i>	
<b>COSMOPOLITAN</b>	<b>8.00</b>
<i>triple citrus-infused vodka, fresh lime, cranberry</i>	
<b>THE VESPER</b>	<b>8.50</b>
<i>grey goose, tanqueray, lillet blanc</i>	
<b>STRAWBERRY KIWI MARTINI</b>	<b>8.50</b>
<i>fresh strawberries muddled in kiwi-infused syrup,</i>	
<b>CHOCOLATE RAZ MARTINI</b>	<b>8.50</b>
<i>fresh raspberries, godiva, creme de cassis, vodka, chocolate syrup</i>	
<b>SKYFALL</b>	<b>8.00</b>
<i>ginger-lime-orange infused vodka, jasmine liqueur, white cranberry</i>	
<b>SANGRIA MARTINI</b>	<b>8.00</b>
<i>red wine, brandy, orange liqueur, fresh fruits</i>	

### COCKTAILS

<b>BANGKOK MARGARITTA</b>	<b>7.00</b>
<i>citrus infused-tequila, domaine de canton ginger liquor, fresh juices</i>	
<b>TOM TOM COLLINS</b>	<b>7.50</b>
<i>bombay sapphire east, creme yvette, fresh sour, club soda</i>	
<b>PISCO SOUR</b>	<b>7.00</b>
<i>peruvian pisco, fresh lime juice and a dash of bitters</i>	
<b>THE ANNEX LEMONADE</b>	<b>7.00</b>
<i>triple citrus infused vodka, crème de cassis, chambord and fresh lemonade</i>	
<b>MOJITO</b>	<b>8.00</b>
<i>fresh muddled mint and lime with bacardi (add fresh berries for \$.50)</i>	
<b>LEYCHEE SHAKE</b>	<b>7.00</b>
<i>domaine de canton, vodka, fresh lime juice, lychee puree, whip cream &amp; cinnamon</i>	
<b>DARK &amp; STORMY</b>	<b>8.00</b>
<i>kraken rum, ginger beer, fresh lime juice</i>	
<b>AVIATION</b>	<b>7.00</b>
<i>beefeater gin, creme yvette, maraschino liqueur, fresh lemon juice</i>	
<b>VA VA VOOM</b>	<b>8.00</b>
<i>darnleys gin, grand marnier, lavender bitters, fresh sour</i>	
<b>PEACH SMASH</b>	<b>7.50</b>
<i>makers mark, peach liqueur, fresh sour, fresh mint</i>	

### White Wine

<b>Mondavi Chardonnay</b>	<b>5.50</b>	<b>22</b>
<b>Ferrari Carano Chardonnay</b>	<b>10</b>	<b>36</b>
<b>Cupcake Sauvignon Blanc</b>	<b>5.50</b>	<b>22</b>
<b>Oyster Bay Sauvignon Blanc</b>	<b>8</b>	<b>32</b>
<b>Tangent Albarino</b>	<b>10</b>	<b>36</b>
<b>Chateau St. Michelle Reisling</b>	<b>7</b>	<b>28</b>
<b>Marchesi di Barolo Gavi</b>	<b>11</b>	<b>40</b>
<b>Ampelos Rose</b>	<b>7</b>	<b>28</b>
<b>Ruffino Pinot Grigio</b>	<b>7</b>	<b>28</b>
<b>Solena Pinot Grigio</b>	<b>10</b>	<b>36</b>
<b>Terra D'oro Moscato</b>	<b>7</b>	<b>28</b>
<b>Prosecco (split)</b>		<b>7</b>
<b>Zaca Masa Viognier</b>	<b>11</b>	<b>40</b>
<b>Fantinel Sparkling Rose</b>		<b>27</b>
<b>Ferrari Carano Belle Luce</b>	<b>11</b>	<b>40</b>
<b>The Forgotten Grape Wine Flight</b>		<b>17</b>
<i>Zaca Masa Viognier, Tangent Albarino, Marchesi di Barolo Gavi</i>		

### Red Wine

<b>Mondavi Merlot</b>	<b>5.50</b>	<b>22</b>
<b>Mondavi Cabernet</b>	<b>5.50</b>	<b>22</b>
<b>Markham Merlot</b>	<b>12</b>	<b>45</b>
<b>Handcraft Cabernet</b>	<b>10</b>	<b>36</b>
<b>Mark West Pinot Noir</b>	<b>7</b>	<b>28</b>
<b>Kim Crawford Pinot Noir</b>	<b>12</b>	<b>45</b>
<b>Menage a Trois</b>	<b>7</b>	<b>28</b>
<b>Terres Falmet Cinsault</b>	<b>10</b>	<b>36</b>
<b>Epica Red</b>	<b>8</b>	<b>32</b>
<b>Catapult McLaren Vale Shiraz</b>	<b>12</b>	<b>45</b>
<b>Graffigna Malbec</b>	<b>9</b>	<b>34</b>
<b>Cass Grenache</b>	<b>12</b>	<b>45</b>
<b>Trapiche Malbec</b>	<b>7</b>	<b>28</b>
<b>Terra d'Oro Zinfandel</b>	<b>7</b>	<b>28</b>
<b>Patricia Green Pinot Noir</b>		<b>70</b>
<i>"Estate Old Vines" 2010</i>		
<b>III Continents Red Wine Flight</b>		<b>17</b>
<i>Terres Falmet, Epica Red, Catapult</i>		

# CRAFT BOTTLED BEER

*Be sure to ask "WHAT'S NEW" as more beers are frequently added to our offerings!*

	BEER SCORE	
<b>CHIMAY RED</b> <i>A fruity taste with a light touch of bitterness</i>	99 points	10.50
<b>CHIMAY BLUE</b> <i>thick and creamy with caramel note</i>	100 points	12.50
<b>LEFT HAND MILK STOUT NITRO</b> <i>dark &amp; delicious English style cream stout with a nitrogen charge</i>	96 points	6.00
<b>LAGUNITAS IPA</b> <i>well balanced beer with a hoppy sweet finish</i>	94 points	6.00
<b>DRAGONS MILK ALE (aged in oak barrels)</b> <i>roasted malt character intermingled with deep vanilla tones</i>	98 points	8.50
<b>TWO BROTHERS CANE AND EBEL</b> <i>a hopped up red ale</i>	97 points	6.50
<b>ANCHOR STEAM</b> <i>deep amber, toffee malt with fruit flavor</i>	81 points	4.50
<b>STONES LEVITATION</b> <i>deep amber ale with big hops and citrus overtone</i>	94 points	6.00
<b>AYINGER CELEBRATOR DOPPLEBOCK</b> <i>complex fruitiness of roasted malt and whole hop flowers with a faint smokey finish</i>	100 points	7.50
<b>AYINGER BRAUWEISSE</b> <i>complex fruitiness with a champagne taste</i>	97 points	6.50
<b>PURSUIT OF HOPPINESS</b> <i>imperial red ale</i>	96 points	6.50
<b>DORTMUNDER GOLD</b> <i>not as dry as a pilsner and not as malty as Munich-style beer</i>	94 points	6.50
<b>SAMMY SMITH OATMEAL STOUT</b> <i>medium dry velvet and a bitter sweet finish</i>	99 points	6.50
<b>ROGUE DEAD GUY</b> <i>rich hearty flavor with a balanced finish</i>	93 points	6.00
<b>FOUNDERS BREAKFAST STOUT</b> <i>roasted coffee blend with a bitter/sweetened chocolate taste</i>	100 points	6.00
<b>EDMUND FITZGERALD PORTER</b> <i>bitter sweet chocolate coffee taste with a bold hoppy presence</i>	99 points	7.00
<b>LINDEMANS FRAMBOISE</b> <i>clean natural tasting brew with a fresh raspberry taste</i>	95 points	7.00

## DOMESTIC BOTTLES

<b>MILLER LITE</b>	3.50
<b>BUD LITE</b>	3.50
<b>MGD 64</b>	3.50
<b>CORONA</b>	4.50
<b>NEW GRIST GLUTEN-FREE</b>	4.50

***We have THREE unique and constantly rotating DRAFT BEERS – just ask what’s on tap today!  
All Drafts and Bottled beers from McGonigal’s Pub are also available here.***