

## SPECIALTY COCKTAILS

### Sangria

A delicious blend of Red Spanish Wine and Mediterranean Citrus topped with Cointreau  
7.50

### Pomegranate Splash

Skyy Infusions Citrus Vodka, PAMA Pomegranate Liqueur, Monin Pomegranate, and Cranberry Juicetopped with Soda Water 8.25

### Açaí-Blueberry Martini

VeeV Açaí Liqueur, Van Gogh Açaí-Blueberry Vodka, Açaí and Aloe Juices, Monin Agave Nectar, and a splash of Lemon Juice 9.25

### Sweet Tea-Ka

Teaka Sweet Tea Vodka, Monin Agave Nectar, and Lemon Juice topped with Water 8.25

### Habañero Lime Margarita

1800 Silver Tequila, Monin Habañero Lime Juice, Sweet and Sour, and a splash of Lime Juice 7.25

### Raspberry Rain

Rain Red Grape Hibiscus Vodka, Chambord, Monin Lychee, Lemon Juice, and a splash of Soda 9.25

### Sun Kissed Cocktail

TY KU Citrus, Bacardi Rum, Monin Agave Nectar, Orange Juice, Lemon Juice, and Fresh Mint topped with Sprite 9.25

### Pineapple Mojito

Skyy Infusions Pineapple Vodka, Monin Mojito, Fresh Lime, and Mint topped with Soda Water 7.25

## DRAFT BEER SELECTIONS

### Samuel Adams Boston Lager

*Full-bodied and complex with a deep amber-to-golden color. Caramel sweet balanced with distinct citrus and piney notes. A strong, smooth finish.*

### Samuel Adams Cherry Wheat

*Distinct cherry tartness with a touch of sweet honey and cereal notes with a clean, fruity finish that is light on the palate but long on complexity.*

### Samuel Adams Noble Pils

*Deep golden in color, the honeyed malt character from this traditional Bohemian Pilsner is balanced by delicate citrus, floral, and piney notes from the Noble Hops.*

Sam Adams Beer Flight, 5-oz each 6.00

## BOTTLED BEER SELECTIONS

### Abita Turbo Dog

### Amstel Light

### Beck's

### Bud Light 16 oz

### Corona

### Miller Lite

### Newcastle Brown Ale

### Yuengling Lager

### Widmer Drifter

### Anchor Steam

### Blue Moon

### Budweiser American Ale

### Corona Light

### Dos Equis

### Harp

### Michelob Ultra 16 oz

### Stella Artois

### Bass Ale

### Bud Light Lime 16 oz

### Budweiser 16 oz

### Dogfish Head 60 Minute IPA

### Foster's

### Heineken

### Guinness Draught

### Sierra Nevada

### Coors Light

## AFTERNOON OFFERINGS

*Lunch Menu served daily from 2:00 – 5:30 p.m.*

### New England Clam Chowder 6.99

### Buffalo Chicken Breast Nuggets

served with Celery Sticks and Blue Cheese Dressing 7.99

### Nachos

with Beef Chili, Cheddar Cheese, and Salsa 8.49

### Honey-Ginger Chicken Wings 8.49

### Spinach Dip with Chips 7.49

### The "Wedge"

Baby Iceberg, Chopped Egg, Blue Cheese, Bacon, and Green Goddess Dressing 5.49

### Yacht Club Sandwich

Turkey, Ham, Smoked Bacon, and Cheddar with Roasted Garlic Mayonnaise on Whole-Wheat Bread 10.99

### Angus Chuck Cheeseburger

served with Lettuce, Tomato, Onion, and your choice of Cheese and Vegetable Orzo Salad or French Fries 11.49  
Add Mushrooms, Sautéed Onions, or Bacon 0.99 each

### Grilled Chicken Sandwich

with Ham, Vermont Cheddar, and Arugula on a Multigrain Roll with a choice of Orzo Salad or French Fries 13.49

We regret this menu is not included in the Disney Dining Plan.

An 18% service charge is added for parties of 6 or more.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss with you and attempt to accommodate your special dietary requests.