SOUP & SANDWICH
- Premium shaved ham, thick bread, aged sharp cheddar

GRILLED HAM & CHEESE
- Cheddar jack cheeses, still’s signature aioli    8.99

oven-roasted turkey breast, thick bread, avocado, bacon,
- Wheat wrap    8.49

GRILLED BUFFALO CHICKEN WRAP
- Grilled chicken, tossed in our signature buffalo sauce, lettuce,  
- sub turkey at no additional charge

reuben
- Grilled marble rye    9.99
- Sauerkraut, thousand island dressing, swiss cheese,  
- Corned beef brisket slow-cooked on premise, freshly sliced

still’s signature aioli    9.99
- Swiss cheese, lettuce, tomato, grilled whole wheat flatbread,  
- Sliced oven-roasted turkey breast, applewood-smoked bacon,

All-Star Sandwiches
- STEAK DIP
- Grilled cajun chicken, thick bread, chipotle sauce, cheddar jack  
- Sub chicken at no additional charge

PHILLY CHEESESTEAK
- Grilled sirloin steak, peppers, onions, sautéed mushrooms,  
- Dressing, celery sticks    9.99

BUFFALO CHICKEN SANDWICH
- Hand-breaded chicken breast cooked golden crisp, tossed in  
- Still’s signature aioli, toasted brioche roll    9.99

CHICKEN AVOCADO
- Grilled cajun chicken breast, swiss cheese, lettuce, tomato,  
- Avocado, still’s signature aioli, toasted brioche roll    9.99

Sideline Choices
- Fresh seasonal vegetable    2.99
- Natural cut fries or sweet potato fries       2.99
- Beef gravy    99¢
- Apple sauce  1.49
- Homemade potato chips    99¢
- Coleslaw   1.99
- Black beans & rice    2.59
- Rice pilaf    2.59
- Sautéed fresh baby spinach  3.59
- Steamed fresh broccoli    2.79
- Fresh red skin mashed potatoes    2.99

Hosting an Event?   Ask us about our group dining menu or visit  catering@thedistillery.com

SEASONAL FEATURES
As seasonal ingredients become available, we offer distinct features to bring you these flavors. Take a peek at our Specials Board or ask your server for a description of the unique selections we have available today.

BRUNCH MENU
Join us for brunch every Saturday and Sunday ’til 3pm.

YOUR NEIGHBORHOOD GATHERING PLACE®
HOUSE FAVORITES

SRIRACHA SAUCE
spicy ketchup     4.59

TRUFFLE FRIES
hand-battered calamari cooked crispy golden, served with housemade marinara 9.99

FRY'D CALAMARI

POTLINE
natural cut fries, yancey's cheddar cheese curds, beef gravy   7.99  add bacon +1

CHILI CON QUESO DIP
a delicious blend of our housemade chili and queso cheese sauce, tortilla chips  5.99

CRISPY GREEN BEANS
battered green beans cooked crispy golden, remoulade dipping sauce  5.99

SOFT PRETZEL STICKS
fresh baked and served with side of our housemade queso  6.99

CHICKEN POT STICKERS
asian dumplings stuffed with minced chicken, vegetables, served with our sweet & spicy, soy, honey, garlic, pepper asian flair sauce  8.99

MOZZARELLA STICKS
crunchy outside, gooey cheese inside, served with marinara sauce  7.99

LOADED FRIES
natural cut fries, cheddar jack cheeses, applewood-smoked bacon, buffalo ranch dressing  9.99

ULTIMATE NACHOS
fresh tri-color tortilla chips, baked with cheddar jack cheeses, queso cheese, chili, lettuce, diced tomatoes 'n green onions, kalamata olives, jalapeños, sour cream  10.99
sub chicken at no additional charge

SPINACH 'N ARTICHOKE DIP
baby spinach & artichoke hearts baked in a creamy blend of four cheeses, with diced tomatoes 'n green onions, tortilla chips  7.99

TRIO DIPS & CHIPS
housemade guacamole, fresh salsa & queso, tortilla chips  8.99

TRUFFLE FRIES
still's crispy fries tossed in truffle oil, dusted with fresh grated pecorino romano, fresh chopped parsley, served with side spicy ketchup  4.59

* Sorry, no substitutions; not available at half price
U = items under 600 calories  V = Vegetarian

CHICKEN WINGS*
the distillery has been serving award-winning wings since 1980 served with your choice of one of our signature sauces, celery and housemade bleu cheese dressing

JUMBO FRESH WINGS*
5 wings   6.99
10 wings  10.99
20 wings  19.99

GRILLED WINGS*
5 wings   6.99
10 wings  10.99

SIGNATURE SAUCES
MEDIUM
still's original buffalo sauce
CAJUN
SWEET & SPICY
bold, sweet & tangy with a mild spice
BUFFALO GARLIC PARM
STILL’S “G” SAUCE  +50¢
GUINNESS® INSPIRED SAUCE
SPICY GARLIC
garlicky & robust hot sauce
SRIRACHA HONEY LIME
extra blue cheese 50¢ ***

HUMMUS
cucumber, tomato, kalamata olives, diced scallions, celery, toasted whole wheat flatbread    7.99

GRILLED CHICKEN QUESADILLAS
grilled chicken, cheddar jack cheeses, tomatoes 'n green onions, diced jalapeños in grilled flour tortillas, sour cream, salsa  8.99
sub steak +1  add guacamole +80c

LOADED POTATO SKINS*
cheddar jack cheeses, applewood-smoked bacon, sour cream    9.99

CHICKEN TENDERS
fresh, hand-breaded, cooked golden brown, served with fries and your choice of bbq sauce or fat-free dijon honey mustard  8.99

BUFFALO CHICKEN TENDERS
tossed in your choice of any one of our signature sauces, with fries, housemade bleu cheese dressing, celery  9.99

BUFFALO CHICKEN WING DIP
baked chicken, cream cheese, buffalo sauce, crumbled bleu cheese, served with celery sticks & tortilla chips  7.99

FRY’D PICKLES
crisp pickle slices, marinated in buttermilk and spices, dredged in seasoned flour and deep fry'd golden brown, served with our remoulade dipping sauce  3.99
### House Favorites

**add a house salad, small caesar or a cup of today's soup +2**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>BABY BACK RIBS</td>
<td>18.99</td>
</tr>
<tr>
<td>seasoned, slow-cooked until fork-tender, grilled with</td>
<td></td>
</tr>
<tr>
<td>our sweet and tangy barbeque sauce, coleslaw, fries</td>
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<tr>
<td>full rack</td>
<td>19.99</td>
</tr>
<tr>
<td>half rack</td>
<td>14.99</td>
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<tr>
<td>WINGS ’N RIBS</td>
<td>19.99</td>
</tr>
<tr>
<td>five buffalo chicken wings &amp; a half rack of baby back</td>
<td></td>
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<tr>
<td>ribs, fries, coleslaw, housemade bleu cheese dressing</td>
<td></td>
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<tr>
<td>&amp; celery sticks</td>
<td></td>
</tr>
<tr>
<td>TOP SIRLOIN STEAK</td>
<td>18.99</td>
</tr>
<tr>
<td>8 oz premium butcher’s cut certified angus beef® top</td>
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<tr>
<td>sirloin with red skin mashed potatoes, steamed broccoli</td>
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<tr>
<td>and herb garlic butter</td>
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<tr>
<td>CHICKEN FAJITAS</td>
<td>11.99</td>
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<tr>
<td>sliced grilled chicken, peppers ’n onions, cheddar</td>
<td></td>
</tr>
<tr>
<td>jack cheeses, sour cream, housemade salsa, guacamole,</td>
<td></td>
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<tr>
<td>black beans &amp; rice, flour tortillas</td>
<td></td>
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<tr>
<td>CHICKEN SPIEDIE</td>
<td>10.99</td>
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<tr>
<td>grilled marinated chicken skewer on rice pilaf, romaine</td>
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<tr>
<td>lettuce, tomato, cucumber, onion, feta, tzatziki, toasted whole wheat flatbread</td>
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<tr>
<td>BLACKENED CHICKEN ALFREDO</td>
<td>11.99</td>
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<tr>
<td>blackened chicken breast, sautéed mushrooms, diced</td>
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</tr>
<tr>
<td>tomatoes ’n green onions, linguini, rich alfredo sauce,</td>
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<tr>
<td>fresh grated pecorino romano cheese, toasted garlic</td>
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<td>bread</td>
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<tr>
<td>SPICY CHICKEN PASTA</td>
<td>10.99</td>
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<tr>
<td>grilled Cajun-spiced chicken breast, diced tomatoes ’n</td>
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<tr>
<td>green onions, kalamata olives, cheddar jack cheeses,</td>
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<tr>
<td>linguini tossed in our buffalo sauce, toasted garlic</td>
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<tr>
<td>bread</td>
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<tr>
<td>GRILLED FRESH SALMON</td>
<td>10.99</td>
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<tr>
<td>jail island salmon blackened or grilled tender with</td>
<td></td>
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<tr>
<td>herb garlic butter, over sauteed baby spinach, rice pilaf</td>
<td>18.99</td>
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<tr>
<td>LONGFIN TILAPIA</td>
<td>10.99</td>
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<tr>
<td>seasoned &amp; blackened, served over rice pilaf with</td>
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<tr>
<td>remoulade sauce and coleslaw</td>
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<tr>
<td>SHRIMP SCAMPI SKILLET</td>
<td>9.99</td>
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<tr>
<td>garlic butter, wine, lemon, roasted tomatoes, parsley,</td>
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<tr>
<td>basil, oregano, parmesan cheese, toasted garlic bread</td>
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<tr>
<td>BAJA-STYLE FISH TACOS</td>
<td>19.99</td>
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<tr>
<td>grilled Cajun-spiced tilapia or grilled chicken</td>
<td></td>
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<tr>
<td>chicken, rice, black beans, avocado, roasted corn, red</td>
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<tr>
<td>onion, salsa, cheddar jack cheeses, guacamole and</td>
<td></td>
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<tr>
<td>sour cream</td>
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<tr>
<td>BURRITO BOWL</td>
<td>13.99</td>
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<tr>
<td>served in a bowl with your choice of blackened tilapia</td>
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<tr>
<td>or grilled Cajun chicken, rice, black beans, avocado,</td>
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<tr>
<td>roasted corn, red onion, salsa, cheddar jack cheeses,</td>
<td></td>
</tr>
<tr>
<td>guacamole and sour cream</td>
<td></td>
</tr>
<tr>
<td>CHICKEN SPEIDIE</td>
<td>10.99</td>
</tr>
<tr>
<td>grilled marinaded chicken skewer on rice pilaf, romaine</td>
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</tr>
<tr>
<td>lettuce, tomato, cucumber, onion, feta, tzatziki, toasted whole wheat flatbread</td>
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<tr>
<td>SKILLET BAKED MAC ‘N CHEESE</td>
<td>10.99</td>
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<tr>
<td>five cheese housemade mac ’n cheese baked gratinée,</td>
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<tr>
<td>toasted garlic bread</td>
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<tr>
<td>CHICKEN PARMESAN</td>
<td>11.99</td>
</tr>
<tr>
<td>breast of chicken dipped in seasoned batter, marinara</td>
<td></td>
</tr>
<tr>
<td>sauce, melted mozzarella, linguini, toasted garlic</td>
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<tr>
<td>bread</td>
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</tbody>
</table>

### Pizza

*handcrafted thin crust or gluten-free crust*

<table>
<thead>
<tr>
<th>Pizza</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEDITERRANEAN</td>
<td>10.99</td>
</tr>
<tr>
<td>grilled chicken, olive oil, garlic, diced tomatoes ’n green onions,</td>
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</tr>
<tr>
<td>artichoke hearts, kalamata olives, mozzarella, feta cheese, sautéed</td>
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</tr>
<tr>
<td>baby spinach</td>
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</tr>
<tr>
<td>TOMATO BASIL &amp; CHEESE</td>
<td>8.59</td>
</tr>
<tr>
<td>fresh tomato, red onion, mozzarella cheese top our tomato sauce, with</td>
<td></td>
</tr>
<tr>
<td>fresh basil and parmesan cheese</td>
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<tr>
<td>BUFFALO CHICKEN PIZZA</td>
<td>9.99</td>
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<tr>
<td>grilled buffalo sauced chicken, crumbled bleu cheese, mozzarella, side</td>
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<tr>
<td>celery, housemade bleu cheese dressing</td>
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<tr>
<td>PEPPERONI</td>
<td>8.59</td>
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<tr>
<td>premium pepperoni, mozzarella cheese, tomato sauce</td>
<td></td>
</tr>
<tr>
<td>VEGGIE</td>
<td>8.99</td>
</tr>
<tr>
<td>olive oil, garlic, mozzarella, sautéed mushrooms, artichoke hearts,</td>
<td></td>
</tr>
<tr>
<td>diced tomatoes ’n green onions, green peppers, sautéed baby spinach</td>
<td></td>
</tr>
</tbody>
</table>

*Steaks/Burgers may be cooked to order. NOTICE: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk to food-borne-illness, especially if you have certain medical conditions.

VISIT THEDISTILLERY.COM FOR ADDITIONAL SEASONAL ITEMS
BURGERS
fresh ground sirloin & chuck blend, cooked to your specifications, served on a toasted brioche with natural cut fries
or sweet potato fries and pickle slices
substitute any premium sideline choice +2

FIESTA BURGER
cheddar jack cheeses, housemade guacamole, salsa, lettuce, tomato, red onion 10.99

GUINNESS® BACON SWISS BURGER
basted with the distillery’s “G” sauce, served with swiss cheese, applewood-smoked bacon, grilled onions 10.99

BACON CHEDDAR-BURGER
cheddar, applewood smoked bacon, lettuce, tomato, red onion 10.99

SWISS MUSHROOM BURGER
swiss cheese, sautéed mushrooms, lettuce, tomato, red onion 9.99

HANGOVER BURGER
cheddar, applewood-smoked bacon, fresh fried egg, lettuce, tomato, red onion, still’s signature aioli 10.99

VEGGIE BURGER U V
lettuce, tomato, red onion, spread of hummus, grilled whole wheat flatbread 8.99

Burger Additions
sautéed mushrooms • roasted red peppers • grilled bell peppers • grilled onions
cheddar • swiss • provolone • american • cheddar-jack • crumbled bleu cheese 75¢ each
bacon • avocado 95¢ each

SOUPS & SALADS
add a cup of today’s soup to any entrée salad +2

FRENCH ONION SOUP U
sautéed onions simmered in a rich broth, baked in a crock with lots of melted provolone and swiss cheeses 5.99

HOME MADE CHILI U
our award-winning housemade chili made with ground sirloin & chuck beef, topped with cheddar jack cheeses, diced red onions, served with corn tortilla chips cup 4.99 crock 6.99

HOUSE SALAD V
fresh salad greens, tomato, cucumber, red onion, garbanzo beans, croutons, choice of dressing 3.99

CHICKEN CAESAR SALAD
fresh romaine lettuce, creamy asiago caesar dressing, grilled chicken, croutons, fresh grated pecorino romano 9.99

CL ASSIC CAESAR 7.99 V

TEX-MEX CHICKEN SALAD U
grilled chicken breast, romaine lettuce, diced tomatoes ‘n green onions, roasted corn and peppers, black beans, avocado, tortilla strips, ranch dressing 12.99

TODAY’S SOUP
prepared from scratch daily using the freshest seasonal ingredients cup 3.99 crock 4.99

CHICKEN GREEK SALAD U
grilled chicken, feta cheese, tomatoes, cucumbers, red onion, kalamata olives, artichoke hearts, banana pepper, garbanzo beans, romaine lettuce, red wine herb vinaigrette 10.99

CLASSIC GREEK SALAD 8.99 V

STEAKHOUSE SALAD
seasoned & grilled top sirloin steak, romaine lettuce, roasted red peppers, crumbled bleu cheese, fry’d onion strings, tomatoes, cucumbers, garbanzo beans, housemade bleu cheese dressing 13.99

CHICKEN COBB SALAD
salad greens, diced blackened chicken, tomatoes ‘n green onions, applewood-smoked bacon, crumbled bleu cheese, egg, avocado, balsamic vinaigrette 12.99

BUFFALO CHICKEN SALAD
fresh salad greens topped with crispy buffalo chicken, tomatoes, cucumbers, red onion, garbanzo beans, housemade bleu cheese dressing 10.99
sub grilled chicken +1

Signature dressings
balsamic vinaigrette • chunky bleu cheese • buffalo ranch • creamy asiago caesar
fat-free dijon honey mustard • red wine herb vinaigrette • olive oil & vinegar • ranch
**STILL’S TURKEY CLUB**  
sliced oven-roasted turkey breast, applewood-smoked bacon, Swiss cheese, lettuce, tomato, grilled whole wheat flatbread, still’s signature aioli  **9.99**

**REUBEN**  
corned beef brisket slow-cooked on premise, freshly sliced, sauerkraut, thousand island dressing, Swiss cheese, grilled marble rye  **9.99**  
*sub turkey at no additional charge*

**GRILLED BUFFALO CHICKEN WRAP**  
grilled chicken, tossed in our signature buffalo sauce, lettuce, diced tomatoes ‘n green onions, cheddar jack cheeses & housemade bleu cheese dressing, grilled whole wheat wrap  **8.49**

**TURKEY AVOCADO BACON MELT**  
oven-roasted turkey breast, thick bread, avocado, bacon, cheddar jack cheeses, still’s signature aioli  **8.99**

**GRILLED HAM & CHEESE**  
premium shaved ham, thick bread, aged sharp cheddar and Swiss cheese  **8.99**

**SOUP & SANDWICH**  
add a cup of today’s soup to any sandwich +2

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**Sideline Choices**

sideline choices are available for substitution

- fresh red skin mashed potatoes  **2.99**  
- beef gravy  **99¢**
- natural cut fries or sweet potato fries  **2.99**
- fresh seasonal vegetable  **2.99**
- steamed fresh broccoli  **2.79**
- sautéed fresh baby spinach  **3.59**
- rice pilaf  **2.59**
- black beans & rice  **2.59**
- coleslaw  **1.99**
- homemade potato chips  **99¢**
- toasted garlic bread  **1.99**
- apple sauce  **1.49**

**Premium Sideline Choices**

all premium sides are available for substitution  
for an additional cost

- mac ‘n cheese  **4.99**
- side onion rings  **3.99**
- small caesar salad  **3.99**
- small greek salad  **4.49**
- side pasta marinara  **4.29**
- garlic parm fries  **3.59**
- loaded mashed potatoes  **3.99**
- double order of fries  **3.99**

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Hosting an Event? Ask us about our group dining menu or visit catering@thedistillery.com

Franchise Opportunities

To inquire about franchising The Distillery Restaurant, please check out “Franchise Info” at thedistillery.com

Retail pricing is subject to change without notice. The Distillery Menu 9/15
Beer Cocktails
BLACK ‘N SAM Guinness and Sam Adams Boston Lager 5
SNAKEBITE Stella Artois and Angry Orchard Cider 4.75
BLACK VELVET Guinness and Angry Orchard Cider 4.75
DARK SIDE OF THE MOON Guinness and Blue Moon 4.75
BLACK CHERRY Guinness and Sam Adams Cherry Wheat 5
FUZZY APPLE Angry Orchard Cider and Peach Schnapps 5
ANGRY BALLS Angry Orchard Cider and Fireball Cinnamon Whiskey 6
KENTUCKY ORCHARD Angry Orchard Cider & Jim Beam 7.5
HONEY APPLE Angry Orchard Cider & Jack Daniel’s Honey 9.5
CIDER BERRY Angry Orchard Cider & Bacardi Dragonberry 6.75
IRISH CARBOMB Guinness with side shot Jameson & Bailey’s 6.75
HARD ROOT BEER FLOAT Coney Island hard root beer, ice cream 5.95

Margaritas
Enjoy our famous MARGARITAS! with fresh squeezed lemon, lime and orange juices, shaken with agave nectar and loaded with tequila!

LOVELY ‘RITA
sauza gold tequila, triple sec, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix 7 Pitcher 22

BLUE OCEAN
sauza gold tequila, blue curacao, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix 7 Pitcher 25

POMEGRANATE MARGARITA
sauza gold tequila, triple sec, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix, monin pomegranate syrup 7 Pitcher 22

MANGO MARGARITA
sauza gold tequila, triple sec, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix, monin mango syrup 7 Pitcher 22

THE SILVER CADILLAC
patron silver tequila, triple sec, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix, float of grand marnier 10.5

*Rita margaritas are not included in our 2 for 1 house margarita promotion

Sangrias

RED SANGRIA
merlot, grand marnier, with fresh fruit flavors of pomegranate, mango and cranberry 7.75

WHITE SANGRIA
chardonnay, sauvignon blanc, grand marnier, mango and fresh fruit 7.75

Frozen Cocktails
Made with Bacardi Superior Rum

STRAWBERRY DAIQUIRI 7.5
RASPBERRY DAIQUIRI 7.5
MANGO DAIQUIRI 7.5
PINA COLADA 7.5
TROPICAL DELIGHT 7.5

Beverages
lemonade, strawberry lemonade, pomegranate lemonade, raspberry iced tea – served on ice with slice of fresh lemon 2.99
assorted fruit juices - orange, cranberry, grapefruit, pineapple 2.69
milk, bottles of saranac® root beer and orange cream 2.99
energy drinks – red bull® regular, red bull® sugar-free 3.50
gosling’s ginger beer (non-alcoholic) with lime wedge 1.99

Bottomless® Thirst Quenchers
fountain drinks, fresh-brewed unsweetened and sweetened iced tea, coffee, hot tea 2.49

*free refills with meals in the restaurant

ask your server for a complete listing of our beer, wine and specialty drink selections or check online at thedistillery.com

Please drink responsibly ~ we support the Designated Driver Program

Tap INTO GOOD times!
tap into our extensive selection of craft, local & imported beers!

Enjoy by the pint, tall, pitcher or by the bottle

bring home a growler of your favorite beer on tap today!

fountain drinks, fresh-brewed unsweetened and sweetened iced tea, coffee, hot tea

*free refills with meals in the restaurant

ask your server for a complete listing of our beer, wine and specialty drink selections or check online at thedistillery.com

Please drink responsibly ~ we support the Designated Driver Program

Enjoy our famous MARGARITAS! with fresh squeezed lemon, lime and orange juices, shaken with agave nectar and loaded with tequila!

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BLUE OCEAN
sauza gold tequila, blue curacao, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix 7 Pitcher 25

POMEGRANATE MARGARITA
sauza gold tequila, triple sec, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix, monin pomegranate syrup 7 Pitcher 22

MANGO MARGARITA
sauza gold tequila, triple sec, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix, monin mango syrup 7 Pitcher 22

THE SILVER CADILLAC
patron silver tequila, triple sec, fresh lemon juice, orange juice, lime juice, agave nectar, sour mix, float of grand marnier 10.5

*Rita margaritas are not included in our 2 for 1 house margarita promotion

Sangrias

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WHITE SANGRIA
chardonnay, sauvignon blanc, grand marnier, mango and fresh fruit 7.75

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Made with Bacardi Superior Rum

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RASPBERRY DAIQUIRI 7.5
MANGO DAIQUIRI 7.5
PINA COLADA 7.5
TROPICAL DELIGHT 7.5

Beverages
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assorted fruit juices - orange, cranberry, grapefruit, pineapple 2.69
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