

Food & Fun with a  
Tropical Attitude

# MARLEYS

Island Grille

## STARTERS

- GF GUACAMOLE, CHIPS & SALSA \$6.99**
- GF CRAB & ARTICHOKE DIP \$9.99**  
Served hot with corn tortilla chips
- BAKED GOAT CHEESE \$8.99**  
Tomato sofrito sauce, black olives and garlic bread
- BLUE CORN ROASTED CHICKEN ENCHILADAS \$8.49**  
Ancho chile cream sauce, sour cream and pico de gallo
- CRISPY COCO-MAC SHRIMP \$9.49**  
Gently fried in macadamia coconut crust with sweet thai chile dipping sauce
- GF POTATO BOATS \$7.99**  
Crispy potato skins, tasso ham flavored black beans, cheddar and jack cheese, pico de gallo, sour cream and chives
- FISH TACOS \$8.49**  
Fried in two soft flour tortillas, baja taco sauce, lettuce, pico de gallo, cilantro and sour cream
- CRUZ BAY CRAB CAKE \$10.49**  
Lump crabmeat with caribbean aioli
- GF VOODOO SHRIMP \$9.99**  
Bacon wrapped and wood grilled, papaya vinaigrette
- GF SPICY TUNA SASHIMI DOUBLE \$14.99 SINGLE \$8.99**  
Soy chile vinaigrette, wasabi, pickled ginger
- CHICKEN & ANCHO CHILE SPRING ROLLS \$7.99**  
Cheddar and jack cheese, green onions, ancho chile, mashed potatoes, pico de gallo and sour cream
- ALASKAN SNOW CRAB LEGS MARKET**  
By the pound with drawn butter
- POINT JUDITH FRIED CALAMARI \$10.49**  
Fried in seasoned flour with tomato sofrito and sweet thai chili dipping sauces
- GF JERK GRILLED CHICKEN SKEWERS \$7.49**  
Caribbean aioli
- GF HOISIN BBQ PORK RIBS \$9.49**  
Island Slaw
- WOOD GRILLED BEEF THAI STICKS \$9.79**  
Red curry marinated, peanut dipping sauce

**GF ISLAND PU PU PLATTER \$18.99 Great to share, Mon!**  
Hoisin BBQ pork ribs, jerk grilled chicken skewers, coco mac shrimp, beef thai sticks

## SOUPS & SALADS

- SHE CRAB CHOWDER CUP \$4.99 BOWL \$5.99**  
Creamy style soup with potatoes, roasted corn and a touch of sherry
- SOUP OF THE DAY CUP \$4.99 BOWL \$5.99**
- GF HOUSE SALAD \$5.99**  
Field greens, hearts of palm, tomatoes, cucumber, manchego cheese, pumpkin seeds and sherry vinaigrette
- GF SPINACH SALAD \$8.49**  
Fresh spinach, mushrooms, bermuda onion, chopped egg and pecans with hot bacon dressing
- GF CARIBBEAN COBB SALAD \$13.49**  
Fresh crisp greens, tomato, cucumber, bacon, manchego cheese and hearts of palm with pineapple balsamic vinaigrette
- GF HEARTS OF PALM & ARTICHOKE SALAD \$8.99**  
Hearts of palm, artichoke, tender bibb lettuce, chopped egg, tomato, cabrales bleu cheese dressing
- HULA SALAD \$14.99**  
Seared ahi tuna, mandarin oranges, water chestnuts, crispy wontons, toasted almonds, sprouts, greens and sesame ginger dressing
- WOOD GRILLED OR CHILLED CAESAR \$8.99**  
Our "Island twist" of a classic caesar – green chile lime dressing, croutons and cotija cheese
- Wood Grilled Salad Add Ons:**  
Shrimp \$5.99 • Chicken Breast \$4.29 • Bistro Steak \$5.99
- DRESSINGS:** Sherry Vinaigrette (house), Avocado Ranch, Ranch, Sesame Ginger, Cabrales Bleu Cheese, Oil & Vinegar, Pineapple Balsamic Vinaigrette (Low-cal, Mon!)

## KETTLE STEAMED SHELLFISH

- CHOOSE A FRESH STEAMED SHELLFISH -

SHRIMP \$14.99 MUSSELS \$13.99  
CLAMS \$13.99 COMBO \$16.99

- THEN CHOOSE YOUR STYLE -

- TOMATO SOFRITO (traditional latin sauce)
- OLD BAY & BEER (draft beer & old bay)
- CHORIZO BROTH (chorizo sausage, potatoes, peas, garlic, paprika, cumin and thyme butter)
- MOJO DE AJO (garlic butter & sherry broth)
- SIMPLY STEAMED (fresh lemon, lime & cocktail sauce)

Add linguini or jasmine rice to any kettle for \$2.59

## FROM MARLEY'S TRAVELS

All of our fresh fish can be prepared "Simply Grilled"  
(extra virgin olive oil, sea salt & fresh cracked pepper)

- TORTILLA CRUSTED TILAPIA \$20.99**  
Lump crab salsa, lime butter, butter whipped potatoes and house vegetables
- RASTA CHICKEN PASTA PETITE \$14.49 ENTRÉE \$16.99**  
Blackened chicken, red peppers, mushrooms, cajun cream, scallions and penne pasta
- ALMOND CRUSTED MAHI MAHI \$24.99**  
Mango salsa, butter whipped potatoes and house vegetables
- GF CAPTAIN'S SEAFOOD TRIO \$23.99**  
Stuffed shrimp, scallops and flounder broiled in mojo de ajo, island rice, black beans and house vegetables
- CREOLE SHRIMP PASTA PETITE \$15.49 ENTRÉE \$17.99**  
Pan sautéed shrimp, chorizo sausage, spinach, spicy parmesan sofrito cream and penne pasta
- FRIED SHRIMP PLATTER \$19.99**  
Panko breaded, served with fries, island slaw, housemade cocktail
- FRIED SEAFOOD PLATTER \$22.99**  
Panko breaded shrimp, scallops & flounder served with fries, island slaw, housemade cocktail & tartar sauce



OpenTable



843.686.5800

marleyshhi.com





# WOOD GRILLED SPECIALTIES

We bring the flavor of outdoor grilling in by preparing your seafood, steak and lobster over a natural mesquite flame with temperatures in excess of 1100° which creates flavor, moisture and tenderness that cannot be matched.

Add a House Salad or Cup of Soup to any Entree for \$4

## TERIYAKI SIRLOIN STEAK, 10oz. \$18.59

Marinated in pineapple, ginger and soy with butter whipped potatoes and house vegetables

## NEW YORK STRIP, 12oz. \$24.99

Simply grilled (olive oil, sea salt and fresh cracked pepper) topped with jerk fried onion rings, butter whipped potatoes and house vegetables

## GF HAVANNA CABANNA CHICKEN \$16.79

Wood grilled, marinated half chicken with butter whipped potatoes and house vegetables

## GF RED CHILI RUBBED BISTRO STEAK \$17.99

Chimichurri sauce, butter whipped potatoes and house vegetables

## GF FILET MIGNON, 8oz. \$25.99

Hand cut, topped with spiced coffee butter, butter whipped potatoes and house vegetables

## MIXED GRILL \$38.99

Combination of our filet mignon, pork tenderloin and cold water lobster tail, with butter whipped potatoes and house vegetables

## PORK TENDERLOIN PETITE \$13.99 ENTREE \$17.99

Ginger soy marinated with a peanut dipping sauce, butter whipped potatoes and house vegetables

## ISLAND FAVORITES

### SUGAR CANE SEA SCALLOPS \$25.99

Skewered and grilled, piña colada butter, kahlua syrup, butter whipped potatoes and house vegetables

### LOBSTER TACOS MARKET

Cold water lobster tail, lightly battered and fried in two soft flour tortillas, baja taco sauce, lettuce, pico de gallo, fresh cilantro, sour cream, island rice, black beans and house vegetables

### VOODOO SPICED SWORDFISH \$23.99

Wood grilled and finished with papaya vinaigrette, fried sweet potatoes, island rice, black beans and house vegetables

### BIG ISLAND SALMON \$21.49

Wood grilled with mango barbecue sauce, butter whipped potatoes and house vegetables

### SUPA DUPA GROUPA \$27.99

Grouper topped with diced shrimp, scallops, crab, asparagus spears and key lime hollandaise, with island rice, black beans and house vegetables

### SESAME SEARED YELLOWFIN TUNA \$25.59

Soy wasabi vinaigrette, pickled ginger, butter whipped potatoes and house vegetables

### \$2.59 SIDES

French Fries	Penne Tomato Soffrito
Island Rice	Island Slaw
Baked Potato	House Vegetables
Butter Whipped Potatoes	Jasmine Rice

### \$3.59 SIDES

Loaded Baked Potato  
Asparagus  
Sautéed Spinach  
Fried Plantains  
Latin Street Corn

Make any dish SUPA DUPA!  
Marley's own topping of diced shrimp, scallops, crab & asparagus spears with key lime hollandaise. \$6

Add a wood grilled 8oz. Lobster tail to any dish!

### GF JERK GRILLED CHICKEN \$16.79

Jerk basted half chicken with plantains, island rice and black beans

### POLYNESIAN CHICKEN SKEWER \$16.99

South pacific marinated chicken, bell pepper, onion, pineapple, teriyaki glaze, island rice and house vegetables

### GF CUBAN PORK SKEWER \$17.49

Cuban marinated pork, green & red bell pepper, onion, mojo criollo basted, fried plantains, island rice and black beans

### GF GAUCHO STEAK SKEWER \$18.99

Seasoned churrasco style sirloin, onions, red & green bell pepper, chimichurri sauce, roasted tomato, baked potato and latin street corn

### GF RASTAFARIAN SKEWER \$14.99

Jerk grilled zucchini, yellow squash, onion, red & green bell pepper, mushrooms, roasted tomato, jasmine rice and fried plantains

### GF MAINE LOBSTER TAIL 8oz. SINGLE MKT. DOUBLE MKT.

Cold water tail with drawn butter, butter whipped potatoes and house vegetables

### COCO-MAC LOBSTER TAIL MARKET

Gently fried in macadamia coconut crust, sweet thai chile dipping sauce, island rice, black beans and house vegetables

### TROPICAL SHRIMP & CHICKEN KETTLE \$19.99

Fruits and vegetables simmered in coconut red curry sauce with toasted peanuts and jasmine rice  
\*Vegetarian option available

### CRUZ BAY CRAB CAKES \$24.49

Jumbo lump crab cakes, caribbean aioli, butter whipped potatoes and house vegetables

### FISH ISLAND SANDWICH \$14.99

Grilled, fried or blackened, pickled cole slaw, white sriracha BBQ, kings hawaiian roll and french fries

### ADOBE STEAK SANDWICH \$15.49

Adobe spice bistro steak, caramelized onions, swiss cheese, garlic aioli and guacamole on crispy focaccia bread and french fries

### GF DAILY WHOLE FISH MARKET

Choose your preparation

- FISH WOOD GRILLED -

With chimichurri sauce, baked potato and latin street corn

- FISH ISLAND FRIED -

With fried plantains, island rice and black beans

- FISH STEAMED -

In soy ginger and lime with jasmine rice and house vegetables

### MARLEYS ISLAND GRILLE

## DESSERTS \$6.99

#### PINEAPPLE EXPRESS

Pineapple upside down cake, coconut ice cream

#### VANILLA BEAN WHITE CHOCOLATE CRÈME BRÛLÉE

#### KEY LIME CHEESE CAKE

Mango Sauce

#### CHOCOLATE CHIP MACADAMIA NUT BREAD PUDDING

Rum caramel sauce, vanilla bean ice cream

#### CHRONIC BROWNIE SUNDAE

Rich fudge brownie, chocolate and caramel sauce, vanilla bean ice cream, whipped cream

#### DAILY ICE CREAM SELECTION

Don't forget to stop by Marley's Trading Company for amazing ice cream and island inspired shirts, hats and gifts!



It's five o'clock  
somewhere

# MARLEYS

Island Grille

## DRINK MENU

### ISLAND CONCOCTIONS

#### MAI TAI \$7.00

This island favorite features Cruzan light and Cruzan dark rum, Dekuyper Triple Sec, Amaretto, and Monin Tiki Blend mixed with tropical juices

#### MARLEY'S MAI TAI \$8.00

Premium aged rum, Grand Marnier, fresh lime juice, simple syrup, and orgeat shaken to chilled perfection

#### CYCLONE \$5.00

Light and dark rums, monin tiki blend, OJ and lime juice

#### BLUE HAWAII \$7.00

A vibrant combination of Pinnacle Vodka, Cruzan Rum, Blue Curacao and pineapple juice

#### CAPTAIN'S ISLAND PUNCH \$6.50

Captain Morgan, Southern Comfort, and amaretto team up with fresh fruit juices to make this tasty treat

#### TROPICAL ITCH \$7.00

Try a Caribbean classic containing Pinnacle Vodka, Cruzan Rum, and Grand Marnier mixed with exotic juices. Served with your very own Bamboo Back Scratcher

#### ISLAND TEA TIME \$6.50

Firefly sweet tea vodka and homemade peach lemonade

#### DARK & STORMY \$6.50

Goslings Dark Rum and Goslings Ginger Beer on the rocks

### FROZEN DRINKS

#### STRAWBERRY DAIQUIRI \$7.00

Strawberries, lime juice and Cruzan Light Rum blended for a fruity sensation

#### PIÑA COLADA \$7.00

"A Tiki Must Have" highlighting the Caribbean flavors of pineapple and coconut

#### LAVA FLOW \$7.00

This island treat starts with strawberries and ends with Cruzan Light Rum and creamy piña colada flowing over them

#### FROZEN ALLIGATOR \$7.00

Green melon liqueur blended with Cruzan Light Rum and piña colada

#### VIRGIN STRAWBERRY DAIQUIRI \$7.00

Strawberries and lime juice blended for a fruity sensation

### MOJITOS

#### TRADITIONAL MOJITO \$6.00

Cruzan Light Rum muddled with fresh lime, cane sugar and mint on the rocks

#### GIN-GIN MULE \$6.00

Mint leaves, fresh lime juice, and simple syrup muddled to perfection, mixed with Beefeater Gin finished off with ginger beer

#### SKINNY STRAWBERRY BASIL \$6.00

This stimulating cocktail has SkinnyGirl Bare Naked Vodka, basil, and strawberry muddled then topped off with a splash of soda

### MARGARITAS & SANGRIAS

#### HOUSE MARGARITA \$6.00

Sauza Tequila, triple sec and our margarita mix on rocks or frozen with a salted rim

#### SKINNY MARGARITA \$6.50

Sauza Hornitos Plata Tequila, Cointreau, and fresh lime juice shaken for a chilled low-cal libation

#### TIKI TORCH MARGARITA \$7.00

This delicious premium margarita starts with Sauza Hornitos Plata Tequila, homemade margarita mix, a splash of OJ, shaken... then finished off with a float of Grand Marnier

#### TROPICAL FRUIT RED SANGRIA GLASS \$6 OR PITCHER \$17.00

An exhilarating blend of Merlot, Dekuyper Blackberry Brandy, our tropical fruit blend, topped off with Sprite. Available by the glass or pitcher

#### WHITE SUNSET SANGRIA GLASS \$6 OR PITCHER \$17.00

The always refreshing combination of Riesling, Dekuyper Peachtree, tropical fruit blends, and topped off with ginger ale. Enjoy by the glass or pitcher

### MOCKTAILS

#### THE MARLEY'S NOJITO \$3.50

Muddled mint, limes, and simple syrup, finished with ginger ale for a thirst-quenching delight

#### TYE DYE COOLER \$3.50

A refreshing blend of orange juice, pineapple, grenadine and sprite

### BEVERAGES

Coke • Diet • Sprite • Ginger Ale • Pink Lemonade • Tonic \$2.50

Freshly Brewed Iced Tea (Sweet Or Unsweet) \$2.50

Juices: Orange, Grapefruit, Pineapple, Cranberry \$3.00

Milk \$2.75

IBC Root Beer \$2.75

Red Bull (Regular Or Sugar Free) 4.00

King Bean Caribbean Dark Coffee (Regular or Decaf) \$2.50

A Selection Of Hot Tea \$2.50

Cappuccino \$4 • Espresso 2.75 • Double 4.50

Fiji Water (lg) \$4.50 (small) \$3.00

San Pellegrino (lg) \$4.00 (small) \$3.00



# WINE

## House Wines \$5

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

### SPARKLING

	GLASS	BOTTLE
Segura Viudas - Spain	\$6.50	\$26
Caposaldo Prosecco - Italy	\$6.75	\$27
Gloria Ferrer Brut - Sonoma		\$37
Perrier Jouet Grand Brut - Champagne		\$70

### PINOT GRIGIO

Lagaria - Italy	\$6	\$24
Ruffino - Italy	\$6.25	\$25
J Vineyards - California		\$35

### SAUVIGNON BLANC

Nobilo-Marlborough - NZ	\$7.25	\$29
Kim Crawford-Marlborough - NZ		\$42
Ferrari Carrano Fume - Sonoma	\$8	\$32
Stags' Leap Wine Cellars - Napa		\$38
Longboard Vineyards- California		\$28

### CHARDONNAY

Estancia 'Unoaked' - Monterey	\$7.50	\$30
Hidden Crush- California		\$28
Wente 'Morning Fog' - California	\$7	\$28
Landmark - California		\$38
Rodney Strong - Chalk Hill	\$9	\$36
Napa Cellars - Napa		\$36
Franciscan - Napa		\$38
Jordan - Russian River		\$48
The Calling - Russian River		\$42
Macrostie - Sonoma		\$38
Cakebread - California		\$68

### ALTERNATIVE WHITES

Murrieta's Well 'The Whip' - California	\$8	\$32
Mira 'Admiration' - Napa		\$45
Bertrand Viognier - France		\$30
Blufeld Riesling - Germany	\$6	\$24
Terra D'Oro Moscato - California		\$32
Hogwash Rose - California		\$32

### ZINFANDEL

Gnarly Head - California	\$6.25	\$25
Decoy - Napa		\$40

### MERLOT

	GLASS	BOTTLE
Columbia Crest 'Two Vines' - Columbia Valley	\$5.50	\$22
Blackstone - California	\$6	\$24
Joseph Carr - Napa		\$30
Robert Mondavi - Napa		\$36

### PINOT NOIR

Mark West - California	\$7.50	\$29
Seaglass - Santa Barbara	\$7	\$28
Row Eleven - California	\$9	\$36
Lazy Creek - Anderson Valley		\$35
Four Graces- Willamette Valley		\$44
Erath - Oregon	\$9	\$36
Wild Horse Pinot Noir - California		\$40
King Estate - Oregon		\$40

### CABERNET SAUVIGNON & BLENDS

Estancia Meritage - Paso Robles	\$10	\$40
Ferrari Carano 'Siena' - Sonoma	\$9	\$36
Ridge 'Three Valleys' - Sonoma		\$40
The Sum - California		\$38
Beringer Founders - California	\$6	\$24
'75 by Beckstoffer - California		\$38
Girard - Napa		\$40
Newton Red Label - California		\$42
Wente "Wetmore" - California		\$32
Joel Gott - California	\$9	\$36
Simi - Alexander Valley		\$40
Mt Veeder - California		\$50
Hogue Reserve - Columbia Valley		\$45
Stags' Leap Winery - Napa		\$70

### ALTERNATIVE REDS

Delas Cotes du Rhone - France	\$6.75	\$27
Shatter Grenache - France		\$36
Ruffino Aziano Chianti - Tuscany	\$33	
Diseno Malbec - Argentina		\$26
Graffigna Malbec - Argentina	\$6.25	\$25
Layer Cake Malbec - Australia		\$26
Qupe Syrah - Edna Valley		\$36
Penfolds Bin 28 Shiraz - Australia		\$43

# BEER

## DOMESTICS BOTTLES \$3.50 BUCKETS \$17.50

Bud • Bud Light • Bud Light Lime • Miller Lite • Coors Lite • Michelob Ultra • Becks NA

## PREMIUM BOTTLES \$4.00 BUCKETS \$20.00

Corona • Corona Light • Heineken • Red Stripe • Kona Fire Rock Pale Ale • Leinenkugel Summer Shandy • Tybee Island Blonde

## 15 oz. GUINNESS CAN \$5.00

### DRAFT BEER

	16oz.	22oz.
Bud Light	\$3.50	\$5.00
Yuengling	\$3.50	\$5.00
Blue Moon	\$4.50	\$6.50
Land Shark	\$4.50	\$6.50
Pacifico	\$4.50	\$6.50
Sam Seasonal	\$5.00	\$7.00
Lagunitas IPA	\$5.00	\$7.00
New Belgium Snap Shot Wheat	\$5.00	\$7.00

CHILL OUT.  
DRINK UP.



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**MARLEYS**  
Island Grille

**EARLY DINING**  
4-5:30 PM DAILY

**\$14.49**

All dinners include your choice of side salad, cup of the Crab Chowder or soup du jour

**RED CHILE RUBBED BISTRO STEAK**

Chimichurri sauce, butter whipped potatoes and house vegetables

**TORTILLA CRUSTED TILAPIA**

Pico de gallo, lime butter, butter whipped potatoes and house vegetables

**BAKED FLOUNDER IMPERIAL**

Stuffed with seasoned crab meat, sherry lobster cream sauce,  
butter whipped potatoes and house vegetables

**PORK TENDERLOIN**

Ginger soy marinated with a peanut dipping sauce,  
butter whipped potatoes and house vegetables

**FISH TACOS**

Lightly battered and fried fish, two soft flour tortillas, baja taco sauce,  
lettuce, pico de gallo, fresh cilantro and sour cream, island rice,  
black beans and house vegetables

**FRIED SEAFOOD PLATTER**

Shrimp, scallops and flounder, panko breaded, fries, island slaw,  
house-made cocktail and tartar sauce

**BROILED SEAFOOD PLATTER**

Shrimp, scallops and flounder broiled in mojo de ajo,  
island rice, black beans and house vegetables

**JERK GRILLED CHICKEN**

Jerk basted chicken breast, island rice, black beans and house vegetables

**RASTA CHICKEN PASTA**

Grilled blackened chicken, red peppers, mushrooms, cajun cream, scallions

**HOUSE WINES & SANGRIA**

House Wines \$3

Pinot Grigio, White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon \$3 glass

Tropical Fruit Red Sangria or White Sunset Sangria \$3 glass \$13 pitchers

We use peanuts in our kitchen. Please let us know of any food allergies you may have and we will do our best to accommodate you.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. \$5 split plate charge.



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# MARLEYS

Island Grille

**HAPPY HOUR**  
4-7 NIGHTLY AT THE BAR

**BLUE CORN CHICKEN ENCHILADA \$2.79**

Ancho chile cream sauce, pico de gallo and sour cream

**FISH, SHRIMP OR CHICKEN TACOS \$2.79**

Lightly battered and fried or wood grilled, in a flour tortilla, with baja taco sauce, lettuce, pico de gallo, cilantro and sour cream

**CHICKEN & ANCHO CHILE SPRING ROLL \$2.79**

Cheddar and jack cheese, green onions, ancho chile mashed potatoes, pico de gallo and sour cream

**Gf CRAB AND ARTICHOKE DIP \$4.29**

Served hot with corn tortilla chips

**BAKED GOAT CHEESE \$4.99**

Tomato sofrito sauce, black olives and garlic bread

**Gf BUFFALO SHRIMP OR CHICKEN \$5.79**

With bleu cheese dressing and celery

**Gf SPICY TUNA SASHIMI \$5.99**

Soy chile vinaigrette, wasabi and pickled ginger

**Gf JERK GRILLED CHICKEN SKEWERS \$4.99**

Caribbean aioli

**WOOD GRILLED BEEF THAI STICKS \$5.99**

Red curry marinated and peanut dipping sauce

**Gf HOISIN BBQ PORK RIBS \$6.79**

Island Slaw

## KETTLE STEAMED Gf SHELLFISH

**- CHOOSE A FRESH STEAMED SHELLFISH -**

SHRIMP \$10.99 MUSSELS \$9.99

CLAMS \$9.99 COMBO \$12.99

**- THEN CHOOSE YOUR STYLE -**

TOMATO SOFRITO (traditional latin sauce)

OLD BAY & BEER (draft beer & old bay)

CHORIZO BROTH (chorizo sausage, potatoes, peas, garlic, paprika, cumin and thyme butter)

MOJO DE AJO (garlic butter & sherry broth)

SIMPLY STEAMED (fresh lemon, lime & cocktail sauce)

Add linguini or jasmine rice to any kettle for \$2.59

## DRINK MENU

ORIGINAL MARGARITA

ORIGINAL MOJITO

CYCLONE

RED STRIPE

CORONA OR CORONA LIGHT

16 OZ. BLUE MOON DRAFT

GLASS HOUSE WINE

(Pinot Grigio, White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon)

\$3

TROPICAL FRUIT RED SANGRIA

\$3 GLASS / \$13 PITCHER OF

WHITE SUNSET SANGRIA

\$3 GLASS / \$13 PITCHER OF

\$1 OFF ALL BOTTLES & DRAFTS

\$2 OFF ALL WELL & CALL LIQUORS