# E GELLAR

# **WHITES & ROSÉS**

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HOUSE WHITE	7	_
MOSKETTO MOSCATO, ITALY	8	28
PIZZOLATO MOSCATO, ITALY	11	35
FRISK RIESLING, AUSTRALIA	8	28
MOSKETTO SWEET PINK ROSÉ, ITALY	8	28
LA PERDRIX ROSÉ, FRANCE	10	36
HALOZAN WHITE BLEND, SLOVENIA	10	35
VIGNETI DEL SOLE PINOT GRIGIO, ITALY	9	32
PIZZOLATO SPARKLING PINOT GRIGIO, ITALY	11	35
VAVASOUR SAUVIGNON BLANC, NZ	10	34
RAEBURN SAUVIGNON BLANC, CA	12	40
SEAN MINOR CHARDONNAY, CA	9	32
MIRTH UNOAKED CHARDONNAY, WA	9	32
PIZZOLATO PROSECCO, ITALY	11	35
PIZZOLATO SPARKLING ROSÉ, ITALY	11	35
FRANÇOIS MONTAND BRUT, FRANÇE	12	_
<b>RED WINES</b>		

### **HOUSE RED** 30 **ADESSO SWEET RED** 28 MOSKETTO RED MOSCATO, ITALY FRICO LAMBRUSCO, ITALY 10 36 FIRESTEED PINOT NOIR, OR 12 40 MONTOYA PINOT NOIR, CA 30 **BODINI MALBEC, ARGENTINA** PRISONER UNSHACKLED RED BLEND, CA 40 30 TERRE DE LUNE COTES DU RHONE, FRANCE 11 MATCHBOOK CABERNET, CA 38 15 **50** DAOU CABERNET, CA 35 **CROFT TAWNY PORT, PORTUGAL**

FOR A BIGGER BOTTLE SELECTION, SHOP OUR RETAIL WINE SHELVES. A \$10 CORKAGE FEE IS APPLIED TO EACH BOTTLE OPENED ON PREMISE.

# **FLIGHTS**

### 3 WINE FLIGHT \$13

**CHOOSE ANY\* THREE WINES FROM THE BY THE GLASS LIST AND GET A 2 OUNCE POUR OF EACH** \*SPARKLING WINES NOT INCLUDED!

### 6 WINE FLIGHT \$24

CHOOSE ANY\* SIX WINES FROM THE BY THE GLASS LIST AND GET A 2 OUNCE POUR OF EACH \*SPARKLING WINES NOT INCLUDED!

### **BUCKET 0' BUBBLES \$44**

SIX MINI BOTTLES (EQUAL TO ONE GLASS OF WINE **EACH) OF SPARKLING WINE!** 

> **WINES INCLUDED ARE AS FOLLOWS:** FRICO FRIZZANTE FRANÇOIS MONTAND BRUT PIZZOLATO PROSECCO CRISTALINO CAVA PIZZOLATO SPARKLING ROSÉ FRICO LAMBRUSCO

# **N/A BEVERAGES**

**COKE, DIET COKE, DR PEPPER, SPRITE \$3** COFFEE \$3 FIJI BOTTLED WATER \$4 **SAN PELLEGRINO SPARKLING WATER \$4 GRUVI NON-ALCOHOLIC PROSECCO \$7 GRUVI NON-ALCOHOLIC DRY RED BLEND \$8** ATHLETIC BREWING NON-ALCOHOLIC BEER \$6 **PHONY NEGRONI \$6** 

## STARTERS AND SHAREABLES

SOFT PRETZEL TRIO \$13
THREE SOFT PRETZELS SERVED WITH THREE DIPPING SAUCES—OUR SPICY CHEESE DIP, HONEY MUSTARD, AND RANCH. ADD MORE PRETZELS FOR \$3 EACH.

PARMESAN ASPARAGUS \$14
EIGHT ASPARAGUS SPEARS SEASONED AND WRAPPED IN PHYLLO DOUGH AND BAKED UNTIL CRISPY. SERVED WITH A SIDE OF HOMEMADE RANCH FOR DIPPING.

JIMMY'S CHEESE DIP \$12 OUR SPICY HOUSEMADE CHEESE DIP FILLED WITH GROUND BEEF, JALAPENOS, TOMATOES, AND BLACK BEANS. SERVED WITH TORTILLA CHIPS.

SPICY NACHOS \$15

A LARGE BED OF TORTILLA CHIPS LAYERED WITH JIMMYS CHEESE DIP, SHREDDED CHEESE, AND TOMATOES. SERVED WITH A SIDE OF SOUR CREAM. ADD BACON \$3 ADD CHICKEN \$3

**AHI TUNA CROSTINIS \$15** 

EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH OUR SPICY ASIAN SLAW AND SEARED AHI TUNA, THEN DRIZZLED WITH A SOY-GINGER GLAZE.

CAPRESE CROSTINIS \$15
EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH PESTO, MOZZARELLA CHEESE, TOMATOES, AND DRIZZLED WITH A BALSAMIC GLAZE.

CHICKEN, GORGONZOLA, AND HONEY CROSTINIS \$15
EIGHT PIECES OF BAGUETTE BREAD TOPPED WITH GORGONZOLA CHEESE AND CHICKEN, THEN
DRIZZLED WITH HONEY. SERVED WITH A SIDE OF BUFFALO SAUCE.

CROSTINI SAMPLER PLATTER \$34
A VARIETY OF CROSTINIS—4 AHI TUNA, 4 CHICKEN GORGONZOLA & HONEY, 4 CAPRESE, 4 FIGGY PIGGY, AND
4 CHICKEN BACON RANCH—ALL SERVED TOGETHER ON ONE BIG PLATE!

THE VIP

FULL ORDER \$37 HALF ORDER \$19

AN ASSORTMENT OF MEATS AND CHEESES, CRACKERS AND BREADS, PICKLED OKRA, OLIVES, FRUIT, VEGGIES, BBQ SAUCE, & DIJON MUSTARD.

# PANINIS, PIZZAS, AND SALADS

G.O.A.T. SALAD \$14

A LARGE BED OF ARUGULA TOPPED WITH GOAT CHEESE CRUMBLES, BACON, APPLES, SUNFLOWER SEEDS, DRIED CRANBERRIES, AND GOLDEN RAISINS. SERVED WITH A SIDE OF BALSAMIC VINAIGRETTE. ADD CHICKEN \$3.

**BUFFALO CHICKEN CHOPPED SALAD \$16** 

A LARGE BED OF ROMAINE LETTUCE TOPPED WITH BUFFALO CHICKEN, CHEDDAR CHEESE, BLEU CHEESE CRUMBLES, CUCUMBERS, TOMATOES, AND CELERY. SERVED WITH A SIDE OF HOMEMADE RANCH DRESSING.

HONEY, SRIRACHA, AND BACON PIZZA \$16

A 10 INCH PIZZA TOPPED WITH MARINARA, BACON, ARUGULA, & MOZZARELLA CHEESE, THEN DRIZZLED WITH HONEY AND SRIRACHA.

CHICKEN, BACON, RANCH PIZZA \$16

A 10 INCH PIZZA WITH A RANCH BASE AND TOPPED WITH CHICKEN, BACON, & MOZZARELLA CHEESE.

**PESTO CHICKEN PIZZA \$16** 

A 10 INCH PIZZA WITH A PESTO BASE AND TOPPED WITH CHICKEN, SUNDRIED TOMATOES, & MOZZARELLA CHEESE.

**TUSCAN TURKEY SANDWICH \$15** 

FRENCH LOAF WITH TURKEY, PESTO, TOMATOES, FRESH MOZZARELLA, ARUGULA, AND BALSAMIC GLAZE. ADD BACON \$3. SERVED WITH A SIDE OF KETTLE CHIPS.

FIGGY PIGGY PANINI \$15

BACON, FIG JAM, APPLES, CREAMED BRIE, ARUGULA, AND PROVOLONE CHEESE PRESSED TOGETHER ON SOURDOUGH BREAD. ADD CHICKEN \$3. SERVED WITH A SIDE OF KETTLE CHIPS.

THE POPPER PANINI \$14

BACON, JALAPEÑO CREAM CHEESE, JALAPEÑOS, AND CHEDDAR CHEESE PRESSED TOGETHER ON SOURDOUGH BREAD. ADD CHICKEN \$3. SERVED WITH A SIDE OF HOMEMADE RANCH AND KETTLE CHIPS.

**SMOKED SAUSAGE GRILLED CHEESE \$14** 

MARBLE RYE BREAD TOPPED WITH SMOKED SAUSAGE, CHEDDAR CHEESE, AND WHOLE GRAIN MUSTARD. SERVED WITH A SIDE OF KETTLE CHIPS.

# **DESSERTS**

**REESES PEANUT BUTTER BROWNIE CAKE \$8** LAYERS OF CHOCOLATE BROWNIE, PEANUT BUTTER MOUSSE, AND CHOCOLATE CAKE TOPPED WITH REESES PEANUT BUTTER CHIPS AND DRIZZLED WITH HERSHEY SYRUP!

**CHOCOLATE PUFFALO \$8** 

PUFF PASTRY FILLED WITH HAZELNUT SPREAD AND MARSHMALLOWS, BAKED UNTIL GOOEY AND MELTED, THEN DRIZZLED WITH CHOCOLATE SYRUP AND DUSTED WITH POWDERED SUGAR.

# **BOTTLED BEER**

FRUIT/SPICE			SAISON/GOSE/SOUR		
DELIRIUM RED	8%	\$10	BOULEVARD TANK 7 FARMHOUSE ALE	8.5%	<b>\$7</b>
WELLS BANANA BREAD BEER	<b>5.2</b> %	<b>\$6</b>	ASLIN VOLCANO SAUCE SOUR ALE	6%	\$7.50
LINDEMANS FRAMBOISE LAMBIC	4%	<b>\$8</b>	GOAT ISLAND BLOOD ORANGE BERLINER WEISSE	<b>5</b> %	<b>\$6</b>
STIEGL GRAPEFRUIT RADLER	2.5%	<b>\$6</b>	PRAIRIE RAINBOW SHERBET SOUR	<b>5.2</b> %	<b>\$6</b>
WHITE CLAW LIME HARD SELTZER	<b>5</b> %	<b>\$6</b>			
			AMDED/DED/DDOWN ALE		
HADD OIDED			AMBER/RED/BROWN ALE	F F	40
HARD CIDER	_		BELLS AMBER	5.5%	<b>\$6</b>
ORIGINAL SIN DRY CIDER	<b>6</b> %	\$6	FAIRHOPE I DRINK THEREFORE I AMBER	5.9%	<b>\$6</b>
CIDERBOYS SEASONAL CIDER	<b>5</b> %	<b>\$6</b>	ABITA AMBER	4.5%	\$6 *C
ANGRY ORCHARD CRISP APPLE CIDER	<b>5</b> %	\$6	YELLOWHAMMER REBELLION RED	<b>6</b> %	\$6 *C
KOPPARBERG STRAWBERRY LIME CIDER	4%	\$6 **C	UNIBROUE MAUDITE STRONG RED ALE ABITA ANDYGATOR HELLES DOPPELBOCK	<b>8</b> %	\$6 \$6
REKORDERLIG BLOOD ORANGE CIDER	<b>4.5</b> %	\$6 \$C	ABIIA ANDIGATUR HELLES DUPPELBUCK	8%	φu
REKORDERLIG PEAR CIDER	<b>4.5</b> %	\$6 \$6			
REKORDERLIG WILD BERRIES CIDER REKORDERLIG MANGO RASPBERRY CIDER	4.5% 4.5%	\$6			
ACE PINEAPPLE CIDER	4.5% 5%	\$6.50			
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			LEFT HAND NITRO MILK STOUT	<b>6</b> %	\$6
			GUINNESS DRAUGHT STOUT	4.2%	\$6
PILSNER/LAGER/BLONDE			NEW HOLLAND DRAGONS MILK STOUT	11%	\$8
KONA LONGBOARD LAGER	4.6%	<b>\$6</b>	JP CASPER WHITE STOUT	6.1%	\$6
CAHABA BLONDE	<b>5.2</b> %	<b>\$6</b>	FOUNDERS BREAKFAST STOUT	8.3%	<b>\$7</b>
HUTTON & SMITH BASECAMP BLONDE	4.8%	<b>\$6</b>	FOUNDERS KENTUCKY BREAKFAST STOUT (KBS)		\$9
KONA BIG WAVE GOLDEN ALE	4.4%	<b>\$6</b>	FOUNDERS PORTER	<b>6.5</b> %	\$6
YELLOWHAMMER TMINUS KOLSCH	<b>5</b> %	<b>\$6</b>			
SWEETWATER LAGER	4.5%	\$6			
KENTUCKY VANILLA BARREL CREAM ALE	<b>5.5</b> %	<b>\$6</b>	SCOTCH ALE/WEE HEAVY		
REISSDORF KÖLSCH	4.8%	<b>\$6.50</b>	FOUNDERS DIRTY BASTARD SCOTCH ALE	8.5%	\$6
STRAIGHT TO ALE CHILL PILS	4.5%	<b>\$6</b>	INNIS AND GUNN SCOTTISH ALE	6.6%	\$6
STIEGL HELL HELLES LAGER	4.5%	\$6.50	KENTUCKY BOURBON BARREL ALE	8.19%	\$6
URBAN SOUTH PARADISE PARK LAGER	4.5%	<b>\$6</b>	RENTOOK! DOORDON DARRIEL ALL	0110 /0	Ψ
BITBURGER PREMIUM PILS	4.8%	\$7			
			BELGIAN PALE ALE		
WHEAT/HEFEWEIZEN			CHIMAY WHITE BELGIAN TRIPLE	8%	\$10
WEIHENSTEPHANER HEFEWEIZEN	5.4%	\$7	ST. BERNARDUS TRIPLE	8%	\$10
HOFBRAU DUNKELWEIZEN	5%	\$6	UNIBROUE LA FIN DU MONDE	9%	\$6
PAULANER HEFEWEIZEN	5.5%	\$ <del>7</del>	NEW BELGIUM TRIPEL	<b>8.5</b> %	\$6
HARPOON UFO WHITE	4.8%	\$6	DELIRIUM TREMENS STRONG PALE ALE	<b>8.5</b> %	\$10
YELLOWHAMMER WHITE	4.8%	\$6	UNIBROUE BLANCHE DE CHAMBLY WITBIER	5%	\$7
EINSTOK ICELANDIC WHITE ALE	<b>5.2</b> %	<b>\$6</b>	TRIPEL KARMELIET	8.4%	<b>\$9</b>
BELLS OBERON	<b>5.8</b> %	\$6			
			BELGIAN DARK ALE		
DALP ALP4DA			CHIMAY BLUE BELGIAN QUADRUPEL	9%	\$10
PALE ALE/IPA			CHIMAY RED BELGIAN DUBBEL	<b>7</b> %	\$10
STONE IPA	<b>6.9</b> %	\$6	DELIRIUM NOCTURNUM	9%	\$10
BELLS TWO HEARTED ALE	7.1%	\$6	UNIBROUE TROIS PISTOLES	9%	\$7
DOGFISH HEAD 60 MINUTE IPA	<b>6</b> %	\$6 \$7	ST. BERNARDUS ABT 12	10.5%	\$10
DOGFISH HEAD 90 MINUTE IPA	9%	\$7	TRAPPISTES ROCHEFORT 10	11.3%	\$12
LAGUNITAS IPA	<b>6.2</b> %	\$6 \$7			
PARISH GHOST IN THE MACHINE DOUBLE IPA	8% 0.10/	\$7 \$7			
SIXPOINT RESIN DOUBLE IPA	9.1% 9.2%	\$7 \$6 50			
ELYSIAN SPACE DUST IPA TRIM TAB IPA	8.2% 6.5%	\$6.50 \$6			
ASLIN CLEAR NIGHTS IPA	6.5% <b>7</b> %	\$0 \$7			
SIERRA NEVADA PALE ALE	5.6%	\$ <i>6</i>			
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