

Liquors

Vodka

Absolut
Absolut Citron
Stolichnaya
Stoli Orange
Stoli Raspberry
Stoli Vanilla
Skyy
Skyy Pineapple
Grey Goose
Ketel One
Three Olives
Three Olives Cherry
Three Olives Chocolate
Three Olives Grape
Van Gogh Espresso

Rum

Bacardi
Captain Morgan
Malibu
Meyers
Bacardi Raspberry
Bacardi Melon

Gin

Beefeater
Bombay
Bombay Sapphire
Tanqueray

After Dinner

Amaretto di Saronno
Bailey's
Chambord
Frangelico
Sambuca

Tequila

Cuervo Gold
Cabo Wabo
Patron Silver
1800
Mezcal

Scotch

Chivas Regal
Dewars
J & B
Johnnie Walker
Red & Black
Glenlivet

Grand Marnier
Godiva
Kahlua
Martell V.S.O.P.
Remy Martin V.S.O.P.

Beverages

Pepsi	Mountain Dew	Sioux City Rootbeer
Diet Pepsi	Ginger Ale	Douwe Egberts Coffee
Sierra Mist	Lemonade	Iced Tea
Diet Dr. Pepper	Peach Green Tea	Red Bull energy drink

We proudly serve
all Pepsi products.



All beverages \$2 except rootbeer (\$2.50) and Red Bull (\$3.50)

Add Sugar-free Raspberry flavor to your lemonade or iced tea.

Red Wine

Cabernet Sauvignon

Ravenswood

"Vintners Blend" - Sonoma, California 2006
A lively blend of blackberry, cherry, and vanilla flavors with a smooth finish.
Pairing suggestion: Flat Iron Steak

bottle glass

\$26 \$6.75

Coastal Vines

Sonoma, California 2005
This wine offers rich cherry, blackberry and currant flavors with notes of vanilla, spice and toasted oak.
Pairing suggestion: Jack Daniels Strip Steak

\$22 \$5.75

Merlot

Robert Mondavi

"Private Selection" - Monterey County, California 2007
Silky tannins and vibrant flavors of berry, plum and spice. Wine Spectator Top Pick.
Pairing suggestion: Chicken Marsala

\$26 \$6.75

Brownstone

Lodi, California 2005
This wine has a berry fruit flavor with a soft and full finish.
Pairing suggestion: Eggplant Parmesan

\$22 \$5.75

Malbec

Saurus

Argentina, 2005
Complex in the nose with aromas of sour cherry, this wine is smooth, fresh and fruity. 87 Points Wine Spectator.
Pairing suggestion: Jambalaya

\$23 \$6.00

Zinfandel

Gnarley Head

Lodi, California 2006
Rich, dark berry flavors are balanced with oak, plum, chocolate and pepper for a spicy, full finish.
Pairing suggestion: Chicken Diabolo

\$23 \$6.00

White Wine

Chardonnay Kenwood

Sonoma County, California 2007
A perfect balance of fruit and oak.
Pairing suggestion: Crispy Walleye

bottle	glass
\$28	\$7.00

Clos du Bois

Sonoma County, California 2007
A lush fruit character finished with toasty oak.
Pairing suggestion: Shrimp & Crab Cake

\$25	\$6.75
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Coastal Vines

Sonoma County, California 2007
This straw colored wine has hints of apples, melon and honey, leading to a crisp, smooth finish.
Pairing suggestion: Chicken Francaise

\$22	\$5.75
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Sauvignon Blanc

Saurus

Argentina, 2007
Citrus aromas like grapefruit and lime combine with pasture notes.
Pairing suggestion: Stuffed Orange Roughy

\$23	\$6.00
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Pinot Grigio

Monti Rossi

Italy 2007
A beautiful straw yellow color, this wine is dry and crisp.
Pairing suggestion: Margherita Pizza

\$22	\$5.75
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Johannisberg Riesling

Debonne Vineyards

Grand River Valley, Ohio 2008
Cold-fermented to produce delicate peach, apricot and floral aromas.
Pairing suggestion: Red Snapper

\$23	\$6.00
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White Zinfandel

Coastal Vines

Sonoma County, California 2007
Rich in strawberry and wild berry flavors. This wine is fruit forward with a sweet finish.
Pairing suggestion: Harvest Salad

\$22	\$5.75
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Jumbo Premium Martinis

Pommartini

Skyy Vodka mixed with Monin Pomegranate, Lemoncello lemon liqueur and Triple Sec. Garnished with a lemon wedge and served chilled.

Very Berry Acai-tini

Three Olives Berry vodka mixed with Monin Acai, Triple Sec and a float of Chambord Liqueur. Topped with a splash of cranberry juice and served up in our martini glass.

Skyy Pineapple Martini

Light and refreshing. Skyy Pineapple vodka mixed with Citronge liqueur and Amaretto with a splash of lime juice. Garnished with candied pineapple.

Roq Candy

Hypnotiq liqueur blended with Skyy vodka and a splash of pineapple juice. Chilled and strained into a martini glass. Garnished with a blue raspberry rock candy stick.

Espresso-tini

A new Redhawk favorite! An expert blend of Van Gogh Espresso vodka and Bailey's Cream liqueur, served in a chilled jumbo martini glass.

Chocolate Martini

A delicious start or end to your meal. We mix Stoli Vanilla vodka, Bailey's Irish Cream and Godiva Chocolate liqueur into a creamy treat. Served chilled in a chocolate-rimmed jumbo martini glass.

Chocolate Raspberry Eclair

Stoli Raspberry vodka blended with Chambord, Kahlua and cream. Topped with a splash of orange juice. Chilled and strained into a martini glass, with chocolate syrup.

Daily Drink Specials

Monday Hawk Summer Punch

A blend of Absolut Mango vodka with Monin Pomegranate syrup. Topped with a splash of Sierra Mist and garnished with an orange.
\$3.00 Monday only... \$6.00 rest of the week

Tuesday Half Price Wine Day

Every Tuesday, all glasses of house wine are half price! Ask your server for details.

Wednesday Mojitos

A refreshing blend of Bacardi rum with lime juice, simple syrup, fresh mint and soda water. Garnished with fresh mint and a lime wedge. **\$3.00 Wednesday only... \$6.00 rest of the week.**
Try our new flavors raspberry, melon & chipotle pineapple.

Thursday Golden Margarita

Cuervo Gold tequila with Sauza margarita mix and Dekuyper triple sec, served frozen or on the rocks in our jumbo cactus glass. Garnished with a salted rim and fresh lime wedge. **\$3.25 Thursday only... \$6.50 rest of the week**
Try our new flavors pomegranate, mango & chipotle pineapple.

Friday Long Island Iced Tea

The classic after-work drink! Vodka, gin, rum, and tequila blended with triple sec, sour mix and topped with Pepsi. Garnished with a lemon wedge.
\$3.00 Friday only... \$6.00 rest of the week

Saturday Sangria

New! A blend of Raven's Glen Sangria wine and fresh fruit, topped with a splash of Sierra Mist. Served over ice. **\$3.00 Saturday only... \$6.00 rest of the week**

Sunday Bloody Mary

Skyy vodka topped with our Texas Redeye Spicy Bloody Mary mix, garnished with a lime and stuffed olives.
\$3.00 Sunday only... \$6.00 rest of the week

Domestic Beers

Budweiser	\$2.75	Coors Light	\$2.75
Bud Light	\$2.75	Rolling Rock	\$2.75
Miller Lite	\$2.75	Mike's Hard Berry	\$3.75
Michelob Ultra	\$2.75	Killians Red	\$3.75
Miller High Life	\$2.75	Sam Adams	\$3.75
MGD	\$2.75	Sam Adams seasonal	\$3.75
Michelob Light	\$2.75	Smirnoff Ice	\$3.75
O'Doul's	\$2.75	Eliot Ness	\$3.75
Budweiser Select	\$2.75	Sierra Nevada Pale Ale	\$3.75

Import Beers

Labatt Blue	\$3.75	Corona	\$3.75
Labatt Blue Light	\$3.75	Corona Light	\$3.75
Molson Canadian	\$3.75	Amstel Light	\$3.75
Grolsch	\$3.75	Bass Ale	\$3.75
Heineken	\$3.75	Becks	\$3.75
Heineken Light	\$3.75	Stella Artois	\$3.75
New Castle Brown Ale	\$3.75	Guinness Draught	\$3.75

Draft Beers

	16oz	22oz
Budweiser / Bud Light	\$2.50	\$3.50
Labatt Blue	\$4.00	\$5.00
Great Lakes Dortmunder Gold	\$5.00	\$6.00
Great Lakes Seasonal	\$5.00	\$6.00

Ask for our monthly on-tap selection!