



BAR & EATERY

### Baked Clams

Clams stuffed with Italian seasoning \$8.50  
Great with Santa Margherita Pinot Grigio

### Fried Calamari

Traditional or buffalo style with dipping sauce \$9  
Great with Ruffino Lumina

### Grilled Calamari

Sauteed in garlic butter and drizzled with balsamic vinaigrette \$9  
Great with Santa Margherita Pinot Grigio

### Buffalo Wings

Served mild or hot with bleu cheese dipping sauce \$8.50  
Great with J. Lohr Bay Mist Riesling

### Vesuvio Wings

Served in a white wine herb sauce \$8.50  
Great with Santa Cristina Pinot Grigio

### Veggie Quesadilla

Flour tortilla stuffed with cheese, red peppers, mushrooms, onion \$7  
Add grilled chicken \$2.50 Add grilled steak \$3.50  
Great with Matua Sauvignon Blanc

### Nacho Fries

Waffle fries topped with melted cheese, tomatoes, bacon, green onion, guacamole, ground beef and sour cream \$8.50  
1/2 order \$5.50  
Great with Jacob's Creek Shiraz

# Appetizers

### Bunch-o-Burgers

Five mini burgers \$7  
add cheese \$1.00  
Great with Sebastiani Merlot

### Breaded Raviolis

Italian breaded cheese ravioli deep fried and served with marinara \$10  
Great with Gnarly Head Zinfandel

### Fried Olives

Bite size olives and asiago cheese fried in a seasoned breading \$6  
Great with Trinity Oaks Pinot Noir

### Potato Poppers

Fried potato dumpling stuffed with cheddar cheese and jalapeño \$7  
Great with J. Lohr Bay Mist Riesling

### Chicken Tenders

Your choice of barbeque sauce or ranch \$7  
Great with J. Lohr Bay Mist Riesling

### Mozzarella Sticks

Served with marinara sauce \$5  
Great with Santa Margherita Pinot Grigio

### Bruschetta

Grilled garlic bread topped with tomatoes, oil, garlic & basil \$5  
Great with Querceto Chianti

### Pizza Bread

Topped with mozzarella cheese and baked to perfection \$5  
Great with Querceto Chianti

### Spinach & Artichoke Dip

Homemade artichoke and cheese dip served with tortilla chips \$7.50  
Great with Matua Sauvignon Blanc

### Combo Platter

Pizza Bread, Fried Calamari, Mozzarella Sticks and Buffalo Wings served with cocktail, marinara, and bleu cheese dipping sauces \$12  
Great with Trincherio Pinot Noir

### Soup Of The Day

Cup \$2 Bowl \$3

### Chili

Real meaty Texas chili topped with cheddar and onions  
Cup \$3 Bowl \$4  
Great with

Chateau Ste. Michelle Cabernet Sauvignon

# Salad

Try it with a *Leantini*

ABSOLUT RASPBERRY VODKA, RED BULL SUGAR FREE AND A SQUEEZE OF LIME.

### Evviva! Special Salad

Iceberg lettuce, salami, mortadella, ham, provolone cheese, pepperoncini, tomato and black olives tossed in Italian dressing \$8.25  
Great with Geyser Peak Sauvignon Blanc

### Spicy Buffalo Chicken Salad

Crisp greens tossed with celery, red onions, bleu cheese and tomatoes in a ranch dressing topped with spicy chicken strips \$8.50  
(Also available as a wrap.)  
Great with J. Lohr Riesling

### Blackened Salmon Salad

Salmon filet on mixed baby greens, tomato, and onion tossed in vinaigrette \$11  
Blackened chicken available \$8  
Great with Trinity Oaks Pinot Noir

### Chopped Salad

Crisp greens tossed with egg, cheddar cheese, tomatoes, artichoke hearts, onions, bacon and olives tossed with balsamic vinaigrette \$8  
Add chicken \$2.50  
Great with Beringer Chardonnay

### Chicken Caesar

Romaine with grilled chicken, sharp parmesan and garlic croutons \$8.25  
Great with Cosentino Chardonnay

### Caprese Salad

Beefsteak tomatoes, fresh mozzarella and basil drizzled with olive oil \$7  
Great with Geyser Peak Sauvignon Blanc

# House Specialty Pizza ... You'd be Crazy not to try it!

Evviva! Pizza begins with traditional Italian thick crust, tomato sauce and cheese  
Thin crust available upon request

### Traditional

Traditional thick crust, tomato sauce and cheese add your favorite toppings

### Tony Salerno's Special

Sausage, mushroom, onion, green pepper and pepperoni

### Evviva! Pizza

Chicken, artichoke, black olives and bacon

### Veggie Special

Artichoke, black olives, zucchini, onion and mushroom

### Margarita Pizza

Tomato, basil and fresh mozzarella (thin crust)

### Hawaiian Pizza

BBQ sauce, ham and pineapple

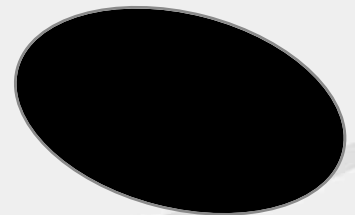
### Individual Pizza

Includes one topping \$5.00

|                        | SM(1-2)<br>10 inch | MED(2-3)<br>12 inch | LG(3-4)<br>14 inch | XL(4-5)<br>16 inch           |
|------------------------|--------------------|---------------------|--------------------|------------------------------|
| Traditional            | \$9<br>\$1.00      | \$12<br>\$1.25      | \$15<br>\$1.50     | \$17 <sup>50</sup><br>\$2.00 |
| Tony Salerno's Special | \$14               | \$18 <sup>25</sup>  | \$22 <sup>50</sup> | \$27 <sup>50</sup>           |
| Evviva! Pizza          | \$13               | \$17                | \$21               | \$25 <sup>50</sup>           |
| Veggie Special         | \$14               | \$18 <sup>25</sup>  | \$22 <sup>50</sup> | \$27 <sup>50</sup>           |
| Margarita Pizza        | \$13               | \$16 <sup>25</sup>  | \$19 <sup>50</sup> | \$22 <sup>50</sup>           |
| Hawaiian Pizza         | \$11               | \$14 <sup>50</sup>  | \$18               | \$21 <sup>50</sup>           |

### Try it with *Evviva! Punch*

BACARDI RAZZ, BACARDI O, DISARONNO, DEKUYPER TRIPLE SEC, DEKUYPER PEACH SCHNAPPS, SOUR MIX, CRANBERRY AND GRENADINE. SERVED IN A 26 OZ. GLASS, A CHALLENGE FOR 1, GREAT FOR 2.



**Additional Toppings:** Sausage • pepperoni • Chicken • Green Peppers • Onions • Black Olives • Ham • Tomatoes • Mushrooms • Spinach • Zucchini • Canadian Bacon • Pineapple • Anchovies • Bacon • Hot giardiniera • Italian Beef • Ground Beef • Green Olives

# Sandwiches

Served with Fries or House Salad

Great with a **Punch in the Pants**

BACARDI COCO, RED BULL, PINEAPPLE JUICE  
AND A SPLASH OF CRANBERRY.

## Grilled Classico Panini

Fresh sliced roasted turkey, bacon, provolone cheese,  
tomatoes and avocado **\$7**  
Great with J. Lohr Riesling

## Grilled Chicken Pomodoro Panini

A grilled boneless chicken breast, fresh mozzarella (bocconcini),  
tomatoes, fresh basil and drizzled with olive oil **\$7**  
Great with Santa Margherita Pinot Grigio

## Grilled Tuscan Panini

A grilled chicken breast, provolone cheese, roasted red peppers,  
artichoke hearts, tomatoes and basil pesto mayo **\$7**  
Great with Geysir Peak Sauvignon Blanc

## Grilled Italiano Panini

Genoa salami, imported mortadella, ham, provolone cheese,  
lettuce, tomatoes, onions and italian dressing **\$7**  
Great with Beringer Chardonnay

## Chicken Vesuvio Melt

Served open face with mozzarella, olive oil,  
mayo, tomato, onion and lettuce **\$7.50**  
Try it with Ruffino Lumina

## Buffalo Chicken

Served with lettuce, tomato and buffalo sauce **\$7**  
Also available as a wrap  
Great with J. Lohr Riesling

## Chicken Parmigiana

Baked and served open face,  
topped with marinara and mozzarella **\$7**  
Great with Estancia Syrah

## Chicken Caesar Wrap

Romaine lettuce, with grilled chicken, and  
sharp parmesan cheese **\$7.25**  
Great with Cosentino Chardonnay

# Entrees

Served with Soup or House Salad

Try with a **Evviva! Luxury Cosmo**

GREY GOOSE L'ORANGE, GRAND MARNIER, CRANBERRY JUICE AND LIME.

## Full Slab BBQ Ribs

Baby back ribs served with fries or baked potato **\$17**  
Half Slab **\$10**  
Great with Gnarly Head Zinfandel

## "The Parmigiana"

Your choice of chicken or eggplant served with  
a side of mostaccioli marinara **\$12**  
Great with Estancia Syrah

## Chicken Vesuvio

Sauteed garlic, white wine sauce & spices. Served with potato wedges **\$12**  
Try it with Ruffino Lumina

## Chicken Marsala

Sauteed onions and mushrooms in Marsala Wine.  
Served with a side of pasta **\$12**  
Try it with Trinity Oaks Pinot Noir

## Chicken Franchise

Lightly breaded and sauteed in white wine and lemon juice.  
Served with a side of pasta **\$12**  
Great with Charles Krug Cabernet Sauvignon

## Fish of the Day

Chef's special preparation. Ask your server  
Great with Cosentino Chardonnay

## The "Broda" Burger

Our juicy 1/2 lb. burger with grilled onion, bacon bits and  
American cheese, drizzled with bleu cheese dressing **\$8**  
Great with Wild Horse Merlot

## Hacker Burger

Our juicy 1/2 lb. burger sauteed in weiss beer with  
grilled mushrooms and smothered with mozzarella cheese **\$8**  
Great with Jacob's Creek Shiraz

## All American Burger

Our juicy 1/2 lb. burger served with American cheese,  
lettuce, tomato and onion **\$7.50**  
Great with Wild Horse Merlot

## Evviva! "Special" Beef

Oven baked and served open face with peppers,  
grilled onion, mozzarella and marinara on the side **\$7**  
Traditional beef available **\$6**  
Great with Rutherford Hill Merlot

## Italian Meatball

Smothered in marinara sauce **\$6**  
Great with Trincherio Pinot Noir

## Italian Sausage

Topped with marinara or au jus **\$6**  
Great with Villa Pozzi Nero D Avola

## The Combo

Traditional Italian sausage and sliced beef with sweet peppers **\$7**  
Great with Gnarly Head Zinfandel

## Eggplant Parmigiana

Baked and served open face,  
topped with marinara and mozzarella **\$7**  
Great with Geysir Peak Sauvignon Blanc

## Rib Eye Steak

Served with grilled onions and mushrooms **\$10**  
Great with Charles Krug Cabernet Sauvignon

## Chicago Style Hot Dog

Diced tomato, onion, mustard and a pickle **\$3**

# Pasta

Try with a **Bad Influence**

PATRON SILVER TEQUILA, GRAND MARNIER, PATRON  
CITRONGE, SOUR MIX AND A SPLASH OF LIME JUICE.

## Sunday Gravy "Everyday"

Your choice of spaghetti, angel hair, linguine or mostaccioli  
tossed in bolognese or marinara **\$9**  
Great with Matua Sauvignon Blanc

## Shrimp & Broccoli

Angel hair pasta tossed with aglio e olio **\$13**  
Great with Santa Margherita Pinot Grigio

## Linguini with Shrimp

Served with a arabiata sauce **\$13**  
Great with Callaway Chardonnay

## Vodka Pasta

Rigatoni in a garlic cream and tomato sauce flavored with vodka **\$10**  
Add chicken **\$2.50** • Add shrimp **\$3.50** • Add broccoli **\$2.00**  
Great with Santa Margherita Pinot Grigio

## Ravioli

Meat, cheese or spinach filled with marinara **\$9**  
Great with Chateau Ste. Michelle Cabernet Sauvignon

## Fettuccini Alfredo

Traditional homemade cream sauce **\$11**  
Add chicken **\$2.50** • Add shrimp **\$3.50** • Add broccoli **\$2.00**  
Great with Santa Cristina Pinot Grigio

\*Add Italian sausage or meatballs to any pasta dish **\$3**

\*Side of sweet or hot peppers **\$1.50** extra

\*Additional cheese **\$1** extra

# Sweets

Ask your server for dessert specials



## Sparkling Wine & Champagne

|  | glass | bottle  |
|--|-------|---------|
| <b>Domaine Ste. Michelle Frizzante</b> , Columbia Valley<br><i>Pear and pineapple aromas with lively flavors of crisp green apple on the palate.</i> |       | 26      |
| <b>Veuve Clicquot Yellow Label</b> , Reims<br><i>A lovely appley nose and an almost apple-crumble palate.</i>  |       | 85      |
| <b>Dom Pérignon Vintage '96</b> , Epernay<br><i>Well orchestrated, precise and full-bodied tastes.</i>   |       | 190     |
| <b>Rotari Brut</b> , Trentino<br><i>Dry, full, fragrant, well balanced and harmonious.</i>   |       | split 8 |

## White Wines

|  | glass | bottle |
|--|-------|--------|
| <b>Pinot Grigio, Santa Margherita</b> , Valdadige<br><i>Intense aroma and dry flavor with a golden apple aftertaste.</i>             | 10    | 40     |
| <b>Pinot Grigio, Ruffino "Lumina,"</b> Friuli<br><i>Straightforward, medium bodied, crisp, acidic style.</i>                         | 8     | 31     |
| <b>Pinot Grigio, Antinori Santa Cristina</b> , Tuscany<br><i>Straw-yellow color, fruit aromas of peaches and ripe apples.</i>        | 8     | 31     |
| <b>Sauvignon Blanc, Geyser Peak</b> , Sonoma<br><i>Explodes with aromas of ripe melon and citrus.</i>                                | 7     | 28     |
| <b>Sauvignon Blanc, Matua</b> , Matua Valley<br><i>Gooseberry and passion fruit dominate with hints of lime and tropical fruits.</i> | 8     | 30     |
| <b>Riesling, J. Lohr "Bay Mist,"</b> Monterey<br><i>Fruit aromas of apricot, passion fruit, curry and coconut.</i>                   | 7     | 28     |
| <b>Chardonnay, Callaway</b> , Temecula<br><i>Rich, distinct yet delicate aroma with hints of apple, lemon and peach.</i>             | 6     | 18     |
| <b>Chardonnay, Cosentino "The Chard"</b> Napa<br><i>Medium bodied and dry with floral and apple notes in the nose.</i>               | 8     | 31     |
| <b>Chardonnay, Beringer</b> , Napa<br><i>Aromas of hazelnuts with honeyed pineapple, poached pears, and toasty oak.</i>              | 8     | 32     |

## Red Wines

|   | glass | bottle |
|---|-------|--------|
| <b>Trinchero Family Pinot Noir</b> , Napa<br><i>Ripe, open flavors on the palate with strawberries, sandalwood, cola and earth.</i>                         | 8     | 32     |
| <b>Pinot Noir, Trinity Oaks</b> , Monterey<br><i>Bright black cherry flavors with hints of tobacco and mint.</i>  | 6     | 28     |
| <b>Merlot, Sebastiani</b> , Sonoma<br><i>Lush and sweet in cherry, cassis and cocoa flavors; rich and smooth.</i>   | 8     | 32     |
| <b>Merlot, Wild Horse</b> , Paso Robles<br><i>Aromas of ripe Santa Rosa plum, black cherry, blueberry, cedar and toasted oak.</i>                           | 8     | 32     |
| <b>Merlot, Rutherford Hill</b> , Napa<br><i>Cherry and blackberry fruit flavors with balanced tannins.</i>  | 11    | 44     |
| <b>Villa Pozzi Nero D Avola</b> , Sicily<br><i>Aromas of blackberry liqueur, white flowers, vanilla, and a hint of figs.</i>                                | 8     | 32     |
| <b>Chianti Classico, Ruffino Reserva Ducale Tan Label</b> , Tuscany<br><i>Notes of violet, mature red fruit and plum jam and a delicately spicy finish.</i> | 10    | 44     |
| <b>Chianti Classico, Querceto</b> , Tuscany<br><i>Medium-bodied, with fine tannins and a fresh, minerally finish.</i>                                       | 8     | 30     |
| <b>Shiraz, Jacob's Creek</b> , Australia<br><i>Rich, full-bodied, marvelously concentrated, and silky smooth.</i>   | 6     | 24     |
| <b>Syrah, Estancia</b> , Central Coast<br><i>Aromas of ripe, juicy blackberries and plum accented by hints of cocoa and soft oak.</i>                       | 7     | 30     |
| <b>Cabernet Sauvignon, Chateau Ste. Michelle</b> , Washington<br><i>Flavors of black currant, plum, and toasted oak.</i>                                    | 7     | 30     |
| <b>Cabernet Sauvignon, Charles Krug</b> , Napa<br><i>Aromas of black pepper, barrel spice and orange peel.</i>  | 10    | 44     |
| <b>Zinfandel, Gnarly Head</b> , Monterey<br><i>Intense aromas of black fruit, plums and cherry with a whiff of licorice.</i>                                | 7     | 27     |

## House Wines by La Terre

**Cabernet Sauvignon • Merlot  
Chardonnay • Pinot Grigio  
White Zinfandel**  
glass \$5



## Martinis

## Cocktails

*Our Signature Drink*

### EVVIVA! PUNCH

BACARDI RAZZ, BACARDI O, DISARONNO, DEKUYPER TRIPLE SEC, DEKUYPER PEACHTREE SCHNAPPS, SOUR MIX, CRANBERRY AND GRENADINE. SERVED IN A 26 OZ. GLASS, A CHALLENGE FOR 1, GREAT FOR 2.

12.00

### MANGO MARGARITA

MARGARITAVILLE MANGO TEQUILA, DEKUYPER TRIPLE SEC AND SOUR MIX MAKE THIS DRINK.

6<sup>50</sup>

### PUNCH IN THE PANTS

BACARDI CÓCO, RED BULL, PINEAPPLE JUICE AND A SPLASH OF CRANBERRY.

7

### APEACH DREAM

ABSOLUT APEACH, ORANGE AND CRANBERRY JUICES.

6<sup>50</sup>

### THE BIG APPLE

BACARDI BIG APPLE AND LEMONADE.

5

### CALL A CAB

BACARDI O, BACARDI RAZZ, BACARDI LIMÓN WITH CRANBERRY, SOUR MIX AND A SPRITZ OF DEKUYPER BLUE CURACAO.

7<sup>50</sup>

### BLUE ITALIAN

BACARDI LIMÓN, DEKUYPER BLUE CURACAO AND A SPLASH OF SOUR MIX. SERVED WITH A TWIST.

7

### THE DRINK CAR

BACARDI LIMÓN, BACARDI O, DEKUYPER BLUE CURACAO, SIERRA MIST, A SPLASH OF SOUR MIX AND A SINKER OF MATHILDE RASPBERRY.

7

### THE TRAIN WRECK

SKYY VODKA, BACARDI SUPERIOR, BOMBAY DRY GIN, DEKUYPER TRIPLE SEC, RED BULL AND A SPLASH OF CRANBERRY.

7

### BAD INFLUENCE MARGARITA

PATRON SILVER TEQUILA, GRAND MARNIER, PATRON CITRÓNGE, SOUR MIX AND A SPLASH OF LIME JUICE.

8

### TEQUILA SUNRISE

PATRON SILVER TEQUILA, ORANGE JUICE AND GRENADINE.

7

### KNOCK OUT PUNCH

PYRAT XO RUM, ORANGE JUICE AND GRENADINE.

7

### EVVIVA! LUXURY COSMO

GREY GOOSE L'ORANGE, GRAND MARNIER, CRANBERRY JUICE AND LIME.

8

### PEARTINI

GREY GOOSE LA POIRE, AMARETTO, SIMPLE SYRUP AND LIME JUICE.

8

### FRENCH MARTINI

BELVEDERE VODKA, MATHILDE RASPBERRY LIQUEUR AND PINEAPPLE JUICE. OOOH LA LA!

7

### METRATINI

GREY GOOSE L'ORANGE, MATHILDE RASPBERRY LIQUEUR, CRANBERRY AND PINEAPPLE JUICES.

7

### ESPRESSOTINI

ABSOLUT VANILIA, STARBUCKS COFFEE LIQUEUR, BAILEYS IRISH CREAM AND ESPRESSO.

7

### CARIBBEAN DREAM

MALIBU, MIDORI, PINEAPPLE JUICE AND DEKUYPER BLUE CURACAO.

7

### SEX IN THE CITY

SKYY CITRUS VODKA, DEKUYPER PEACHTREE SCHNAPPS, ORANGE AND PINEAPPLE JUICES.

7

### LEAN TINI

ABSOLUT RASPBERRI VODKA, RED BULL SUGAR FREE AND A SQUEEZE OF LIME.

8

### APPLE MARTINI

VOX APPLE, DEKUYPER SOUR APPLE PUCKER AND SWEET & SOUR.

7

### VANILIA ROCKET

ABSOLUT VANILIA, STARBUCKS CREAM LIQUEUR AND DEKUYPER BUTTershOTS.

7

### BLUE LIGHT SPECIAL

BOMBAY SAPPHIRE, PINEAPPLE JUICE AND GRAPEFRUIT JUICE.

7

### MANDRIN SUNRISE

ABSOLUT MANDRIN, DEKUYPER PEACHTREE SCHNAPPS, ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE.

7

### POMAGRANITINI

ECSTASY, CRANBERRY JUICE AND GRENADINE.

7

### LADIES NIGHT

PATRÓN XO CAFÉ, ABSOLUT VANILIA AND AMARETTO.

7



# Spirits

Proudly carried by Evviva!

## VODKA

ABSOLUT  
ABSOLUT CITRON  
ABSOLUT APEACH  
ABSOLUT MANDRIN  
ABSOLUT VANILIA  
ABSOLUT RASPBERRI  
BELVEDERE  
CHOPIN  
GREY GOOSE  
GREY GOOSE LE CITRON  
GREY GOOSE L'ORANGE  
GREY GOOSE LA POIRE  
KETEL ONE  
PRAVDA  
SKYY  
SKYY CITRUS  
SKYY BERRY  
SEAGRAM'S BLACK CHERRY  
SEAGRAM'S RASPBERRY  
ULTIMAT  
VOX GREEN APPLE

## COGNAC

HENNESSY VS  
HENNESSY VSOP  
HENNESSY XO  
MARTEL VSOP

## TEQUILA

CAZADORES AÑEJO  
PATRÓN SILVER  
PATRÓN REPOSADO  
PATRÓN AÑEJO  
PATRÓN GRAN PLATINUM

## GIN

BEEFEATER  
BOMBAY  
BOMBAY SAPPHIRE  
TANQUERAY

## LIQUEURS

BAILEYS IRISH CREAM FLAVORS  
BB  
CAMPARI  
DISARONNO  
ECSTASY  
FRANGELICO  
GODIVA FLAVORS  
GOLDSCHLAGER  
GRAND MARNIER  
JAGERMEISTER  
KAHLUA  
PATRÓN CITRÓNGE  
PATRÓN XO CAFÉ  
RUMPLEMINTZ  
STARBUCKS COFFEE LIQUEUR  
STARBUCKS CREAM LIQUEUR  
SAMBUCA WHITE/BLACK

## RUM

BACARDI  
BACARDI BIG APPLE  
BACARDI GRAND MELON  
BACARDI LIMÓN  
BACARDI O  
BACARDI RAZZ  
CAPTAIN MORGAN  
CAPTAIN MORGAN TATTOO  
MEYERS DARK  
MALIBU  
PYRATT RESERVE

## BOURBON

JIM BEAM  
JIM BEAM BLACK  
KNOB CREEK  
MAKER'S MARK  
WILD TURKEY  
RUSSEL'S RESERVE

## WHISKEY

CANADIAN CLUB  
CROWN ROYAL  
JACK DANIEL'S  
SEAGRAMS 7  
SEAGRAMS V.O.  
SOUTHERN COMFORT

## SCOTCH

AUCHENTOSHAN  
BOWMORE 12 YR  
CHIVAS REGAL  
DEWAR'S 12 YR  
DEWAR'S WHITE LABEL  
GLENLIVET 12 YR  
JOHNNIE WALKER BLACK

## Beer

### DRAFT BEER

BUD LIGHT  
BLUE MOON  
GUINNESS  
MILLER LITE  
SAM ADAMS  
SEASONAL SPECIAL

### BOTTLE BEER

BUD LIGHT  
BUD LIGHT LIME  
BUDWEISER  
BUD SELECT  
COORS LIGHT  
MICHELOB ULTRA  
MICHELOB LIGHT  
MILLER HIGH LIFE  
MILLER LITE  
MGD / MGD LIGHT  
OLD STYLE  
ROLLING ROCK

### PREMIUM

AMSTEL LIGHT  
BECK'S  
CORONA  
CORONA LIGHT  
GOOSE ISLAND 312  
HACKER PSCHORR  
HEINEKEN  
HEINEKEN LIGHT  
KILLIANS  
PERONI  
STELLA ARTOIS  
WARSTEINER

MIKE'S HARD LEMONADE  
MIKE'S HARD CRANBERRY  
MIKE'S HARD LIME

### NON ALCOHOLIC

BUCKLER  
O'DOUL'S  
SHARP'S