Corbett Bar

**SIGNATURE COCKTAILS**

– $9.50 each –

**OLD FASHIONED** on the rocks........................................................................ Prices Vary
You choose the whiskey, Angostura bitters, sugar, orange and lemon peels

**MANHATTAN** served up ........................................................................ Prices Vary
You choose the bourbon. We add Antica Formula sweet vermouth, Angostura bitters and cherries

**CLASSIC MARTINI** served up ..................................................................... Prices Vary
Vodka or gin, Noilly Prat vermouth and olives
You choose the preparation.

**MILLION DOLLAR MARGARITA** on the rocks........................................... Prices Vary
You choose the tequila, Grand Marnier and fresh lime juice

**MAKRUT LIME GIN & TONIC** on the rocks.............................................. Prices Vary
Makrut lime-infused gin, Jack Rudy tonic, peach bitters and fresh lime juice

**THREE CITRUS MARGARITA** on the rocks................................................ $9.00
Tequila, Grand Marnier, lemon, lime and orange juice with simple syrup; salted rim on request

**MAKRUT LIME GIN & TONIC** on the rocks.............................................. Prices Vary
Makrut lime-infused gin, Jack Rudy tonic, peach bitters and fresh lime juice

**AMERICAN SPLENDOR** served up ............................................................. $7.00
Bourbon, sugar, fresh lemon and lime juices, St. Germain and sparkling wine

**MOJITO** on the rocks.................................................................................. Prices Vary
Pritchard’s Crystal rum, simple syrup, fresh lime juice and muddled mint leaves

**CLASSIC COCKTAILS**

**OLD FASHIONED** on the rocks........................................................................ Prices Vary
You choose the whiskey, Angostura bitters, sugar, orange and lemon peels

**MANHATTAN** served up ........................................................................ Prices Vary
You choose the bourbon. We add Antica Formula sweet vermouth, Angostura bitters and cherries

**CLASSIC MARTINI** served up ..................................................................... Prices Vary
Vodka or gin, Noilly Prat vermouth and olives
You choose the preparation.

**FRENCH 75** served up.................................................................................. $8.00
Gin, lemon juice, sugar and sparkling wine
The best cocktail ever named after a cannon.

**GIN & BASIL SMASH** served on the rocks.................................................. $7.00
Gin, muddled fresh basil, sugar and lemon juice

**Sazerac** served up ........................................................................................ $9.00
Rye whiskey, Absinthe, simple syrup, Peychaud’s bitters and Angostura bitters

**Mai Tai** on the rocks .................................................................................... $9.00
Meyers rum, light rum, Harlequin, Orgeat syrup, sugar and lime juice

**Mojito** on the rocks....................................................................................... $10.00
Pritchard’s Crystal rum, simple syrup, fresh lime juice and muddled mint leaves

**ALL JUICE SQUEEZED FRESH TO ORDER**
**Corbett Bar**

**HAPPY HOUR SPECIALS**

JOIN US FOR HAPPY HOUR EVERY NIGHT FROM 3PM - 6PM!

- HOUSE WINE $5.00
- DRAFT BEERS $4.00
- SIGNATURE COCKTAILS $7.50
- DAILY COCKTAIL SPECIAL $6.00
- HOUSE COCKTAILS $5.00

- DARK & STORMY
  Gosling’s Blackstrap rum, Cock n’ Bull ginger beer, and lime on the rocks
- DEATH IN VENICE
  Campari, grapefruit bitters and sparkling wine
- CLASSIC MARTINI
  Monopolowa vodka or Tanqueray gin, as you like it!

**WINE BY THE GLASS**

<table>
<thead>
<tr>
<th>HOUSE RED OR WHITE</th>
<th>GLASS $6</th>
<th>CARAFE $14.50</th>
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</thead>
<tbody>
<tr>
<td>RED</td>
<td></td>
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<tr>
<td>PHELPS CREEK, PINOT NOIR, Oregon</td>
<td>$10.00</td>
<td>Red currant, strawberry and cherries with a lingering spiced finish</td>
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<tr>
<td>OWEN ROE, YAKIMA RED, Washington</td>
<td>$11.00</td>
<td>Red and black fruit with concentrated and deep rich flavors</td>
</tr>
<tr>
<td>TORRES, RIOJA ALTOS IBERICOS CRIANZA, Spain</td>
<td>$8.00</td>
<td>Vibrant, deep and dark; a blend of Cabernet and Malbec</td>
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<tr>
<td>CROCIANI, ROSSO DI MONTEPULCIANO, Italy</td>
<td>$9.00</td>
<td>Rich red fruit, cherry and plum with notes of cedar spice</td>
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<thead>
<tr>
<th>WHITE</th>
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<tbody>
<tr>
<td>CHALONE, MONTEREY CHARDONNAY, California</td>
<td>$8.50</td>
<td>Bright pear, apple flavors, notes of sweet oak, floral and nutmeg</td>
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<tr>
<td>WESTREY, PINOT GRIS, Oregon</td>
<td>$9.00</td>
<td>Pear, white peach, melon flavors with mineral and ginger notes</td>
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<tr>
<td>CHATEAU DE L’AIGUILETTE, MUSCADET SEVRE ET MAINE, France</td>
<td>$7.00</td>
<td>Pear and citrus notes with lift and energy; a natural pairing for seafood</td>
</tr>
<tr>
<td>CHATEAU DE FONTENILLE, ENTRE DEUX MERS, France</td>
<td>$9.00</td>
<td>Fresh cut herb aromas, melon and lemon peel; bright and refreshing</td>
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<th>SPARKLING</th>
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<td>GRUET, BRUT, New Mexico</td>
<td>$8.00</td>
<td>Sophisticated apple and citrus flavors with a complex and toasty finish</td>
</tr>
</tbody>
</table>

**HAPPY HOUR**

for the people

$1.50 OFF ENTRÉES
FOR HERE OR TO GO!

NO BEVERAGE PURCHASE REQUIRED
SEE OUR GRILL & PIZZA MENUS FOR DETAILS

CANNOT BE COMBINED WITH ANY OTHER OFFERS

SEE OUR GRILL & PIZZA MENUS FOR DETAILS
SIGNATURE COCKTAILS $7.50
DAILY COCKTAIL SPECIAL $6.00
HOUSE COCKTAILS $5.00
  · DARK & STORMY
  Goslings Blackstrap rum, Cock n’ Bull ginger beer, and lime served on the rocks
  · DEATH IN VENICE
  Campari, grapefruit bitters and sparkling wine
  · CLASSIC MARTINI
  Monopolowa vodka or Tanqueray gin, as you like it!
HOUSE WINE $5.00
DRAFT BEERS $4.00

$1.50 OFF ENTRÉES FOR HERE OR TO GO!

NO BEVERAGE PURCHASE REQUIRED
SEE OUR MENUS FOR DETAILS

CANNOT BE COMBINED WITH ANY OTHER OFFERS