
LIBATIONS

ALL 9.00

Boathouse Cooler

Aperol Italian Apertif with Prosecco

El Dorado Blossom

5 Yr Old Rum, Elderflower, Mint, over Smashed Ice

Lakeside Crush

Vodka, Lime, and Sauterne with Fresh Grapes

Nickel Dime Margarita

Tequila, Agave and Lime

Old Whiskey Cocktail

Rye Whiskey with Bitters over Ice

Gondola Sour

Aged Amber Rum, Amaretto and Lemon

Black Diamond

Gin, Fresh Blackberries, Lime, Pernod

Ginger Cosmo

Citrus Vodka, House Ginger Syrup, Lime and Cranberry

WINE

BY THE GLASS

WHITE

Gloria Ferrer - Sonoma Blanc de Blanc - Sparkling	8.50
Mumm - Napa, Brut Rose - Sparkling	9.00
Hess Monterey Single Vineyard - 06 - Chard	9.00
Acacia - Sonoma, CA 06 - Chard	12.00
Montevina - California 07 - Pinot Grigio	7.50
Mulderbosch - South Africa 09 - Rosé	9.00

RED

Navarro - Mendocino 06 - Pinot Noir	11.00
14 Hands - Columbia River, Washington 06 - Merlot	7.50
Lyeth - Sonoma County 06 - Cabernet Sauvignon	7.50
Bogle - Clarksburg, California 06 - Zinfandel	8.00
Hall - Napa Valley 05 - Cabernet Sauvignon	12.00

TACO TUESDAY MENU

\$2.50

Every Tuesday Starting at 4pm

BLACKENED FISH

Fresh Corn Salsa, Cilantro Creme Fraîche

SEASONAL VEGETABLES

Black Beans, Queso Fresco, Chipotle Slaw

CARNE ASADA

White Cheddar, Iceberg, Roasted Salsa

CORN TORTILLA CHIPS

with Roasted Salsa

DRINK SPECIALS

DRAFT BEERS

16OZ GLASS - \$3

Lady of the Lake

Crisp Domestic Style Ale

Lake Merritt IPA

Pronounced Hop Character

Regatta Red

Toasty Red Ale, Caramel Maltiness

HALF PRICE MARGARITAS

\$4.50

Tequila, Agave and Lime

BOTTLED BEERS

BUD

BUD LIGHT

COORS LIGHT

HEINEKEN

ST. PAULI GIRL N/A

BUCKET OF CORONAS