

SPECIALTY COCKTAILS

Sangria

A delicious blend of Red Spanish Wine and Mediterranean Citrus topped with Cointreau
7.50

Pomegranate Splash

Skyy Infusions Citrus Vodka, PAMA Pomegranate Liqueur, Monin Pomegranate, and Cranberry Juicetopped with Soda Water 8.25

Açaí-Blueberry Martini

VeeV Açaí Liqueur, Van Gogh Açaí-Blueberry Vodka, Açaí and Aloe Juices, Monin Agave Nectar, and a splash of Lemon Juice 9.25

Sweet Tea-Ka

Teaka Sweet Tea Vodka, Monin Agave Nectar, and Lemon Juice topped with Water 8.25

Habañero Lime Margarita

1800 Silver Tequila, Monin Habañero Lime Juice, Sweet and Sour, and a splash of Lime Juice 7.25

Raspberry Rain

Rain Red Grape Hibiscus Vodka, Chambord, Monin Lychee, Lemon Juice, and a splash of Soda 9.25

Sun Kissed Cocktail

TY KU Citrus, Bacardi Rum, Monin Agave Nectar, Orange Juice, Lemon Juice, and Fresh Mint topped with Sprite 9.25

Pineapple Mojito

Skyy Infusions Pineapple Vodka, Monin Mojito, Fresh Lime, and Mint topped with Soda Water 7.25

DRAFT BEER SELECTIONS

Samuel Adams Boston Lager

Full-bodied and complex with a deep amber-to-golden color. Caramel sweet balanced with distinct citrus and piney notes. A strong, smooth finish.

Samuel Adams Cherry Wheat

Distinct cherry tartness with a touch of sweet honey and cereal notes with a clean, fruity finish that is light on the palate but long on complexity.

Samuel Adams Noble Pils

Deep golden in color, the honeyed malt character from this traditional Bohemian Pilsner is balanced by delicate citrus, floral, and piney notes from the Noble Hops.

Sam Adams Beer Flight, 5-oz each 6.00

BOTTLED BEER SELECTIONS

Abita Turbo Dog

Amstel Light

Beck's

Bud Light 16 oz

Corona

Miller Lite

Newcastle Brown Ale

Yuengling Lager

Widmer Drifter

Anchor Steam

Blue Moon

Budweiser American Ale

Corona Light

Dos Equis

Harp

Michelob Ultra 16 oz

Stella Artois

Bass Ale

Bud Light Lime 16 oz

Budweiser 16 oz

Dogfish Head 60 Minute IPA

Foster's

Heineken

Guinness Draught

Sierra Nevada

Coors Light

AFTERNOON OFFERINGS

Lunch Menu served daily from 2:00 – 5:30 p.m.

New England Clam Chowder 6.99

Buffalo Chicken Breast Nuggets

served with Celery Sticks and Blue Cheese Dressing 7.99

Nachos

with Beef Chili, Cheddar Cheese, and Salsa 8.49

Honey-Ginger Chicken Wings 8.49

Spinach Dip with Chips 7.49

The "Wedge"

Baby Iceberg, Chopped Egg, Blue Cheese, Bacon, and Green Goddess Dressing 5.49

Yacht Club Sandwich

Turkey, Ham, Smoked Bacon, and Cheddar with Roasted Garlic Mayonnaise on Whole-Wheat Bread 10.99

Angus Chuck Cheeseburger

served with Lettuce, Tomato, Onion, and your choice of Cheese and Vegetable Orzo Salad or French Fries 11.49
Add Mushrooms, Sautéed Onions, or Bacon 0.99 each

Grilled Chicken Sandwich

with Ham, Vermont Cheddar, and Arugula on a Multigrain Roll with a choice of Orzo Salad or French Fries 13.49

We regret this menu is not included in the Disney Dining Plan.

An 18% service charge is added for parties of 6 or more.

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss with you and attempt to accommodate your special dietary requests.