Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**WINGS**

- **BBQ Wings**
  Crisp wings coated with BBQ sauce. $9.50
- **Beer Brine Wings**
  Wings brined in beer then fried and tossed in a blend of seasonings. $9.75
- **Bourbon Wings**
  Crisp wings covered in our own bourbon sauce. $9.50
- **Sweet Thai Chili Wings**
  Crisp wings coated in our sweet and spicy chili sauce. $9.50
- **Chesapeake Bay Wings**
  Crisp wings coated in Old Bay seasoning and malt vinegar. $9.50
- **Dusted Wings**
  Crisp wings coated in our own dry wing dust. $9.50
- **Garlic Wings**
  Crisp wings covered with a garlic herb sauce. $9.50

**BOATS**

- **Chicken Fajita**
  Grilled chicken, peppers, onions, lettuce and tomato served in a soft shell tortilla boat. Single $6.25 Double $8.95

**Seafood**

- **Sautéed shrimp, crab meat and our crab dip with lettuce, tomato and cheese in a soft shell tortilla boat.** Single $7.25 Double $9.95

**Salads**

- **Spinach Salad**
  Sliced, topped with fresh basil and slow roasted tomatoes with a balsamic drizzle. $7.95
- **Buffalo Chicken Salad**
  Grilled chicken breast covered in hot wing sauce. Served atop mixed greens, Monterey Jack and Cheddar cheese, tomatoes, onion and dilled celery. Served with your choice of dressing. $8.75
- **Caesar Salad**
  Crisp romaine lettuce tossed in a Texan Caesar dressing and topped with tomatoes, black olives and croutons. $6.95
  With chicken for $9.50
- **California Salad**
  Chargrilled chicken served over spring mix, onions, cucumbers, dried cranberries, pecans, Monterey Jack, Cheddar and crumbled Bleu cheese. Served with your choice of dressing. $10.50
- **Chicken Fajita Salad**
  Grilled chicken served over mixed greens with Monterey Jack and Cheddar cheese, sautéed peppers and onions in a fried tortilla bowl. $10.50

**Sandwiches**

- **Cheeseburger**
  1/2 pound burger topped with American cheese. Served with lettuce, tomato and onion. $7.95
- **Chicken Club**
  1/2 pound burger topped with our crab dip, Cheddar cheese, bacon, asparagus, lemon, and herbs in a light red pepper bourbon sauce. $9.25
- **French Onion Burger**
  1/2 pound burger topped with our crab dip, Cheddar cheese and Old Bay. Served with lettuce, tomato and onion. $10.25
- **Belly Buster Burger**
  1/2 pound burger topped with marinara sauce and Provolone cheese. Served on a hoagie roll. $9.25
- **Crabby Patty**
  1/2 pound burger topped with our crab dip, Cheddar cheese, warm tortillas, salsa and sour cream. Served with our house salad. $14.75
- **Ebensburger**
  1/2 pound burger topped with our crab dip, Cheddar cheese, warm tortillas, salsa and sour cream. Served with our house salad. $10.95
- **Hot Club**
  Two 1/2 pound burgers, two eggs, six slices of cheese, bacon and onion rings served between three grilled cheese supreme sandwiches. $18.50
- **Cheesy BBQ Chicken Wrap**
  Grilled chicken wrapped in a tortilla. Served with a side of beef gravy. $9.25
- **Hot Beef Wrap**
  Thin sliced roasted beef piled on white bread topped with beef gravy, cheese, and relish. Served on a hoagie roll. $9.25

**Pasta**

- **Linguine with Lobster Cream Sauce**
  Linguine noodles tossed in lobster cream sauce with shrimp, scallops, garlic, and Cheddar cheese. Served with choice of two sides: house salad, cucumber salad, potato salad, or broccoli. $18.50

**Entrées**

- **Strip**
  Fresh cut and chargrilled to perfection. $23.95
- **Center Cut Sirloin Steak**
  Center cut sirloin steak cooked to your specification. $17.50
- **Tenderloin Filet**
  Tenderloin filet seasoned and chargrilled to perfection. $26.95
- **American Chop**
  USDA choice center cut. Marbled to perfection. $26.50

**Seafood**

- **Grilled salmon**
  Grilled salmon grilled to perfection. $17.95
- **Sweet Thai Shrimp Bowl**
  Fresh Red Snapper blackened to perfection. $15.50
- **Fresh Tuna Steak**
  Fresh tuna steak either grilled or cajun blackened. $18.00

**Desserts**

- **Ranch, L.t. Ranch, Italian, Fat-free Italian, Thousand Island, Honey Mustard, Catalina, Bacon Dressing, Blue Cheese, Creamed Honey Cheese, Blueberry Pomegranate, Old & Vinegar, Raspberry Vinagrette, and our House - Balsamic Vinagrette.**

- **Sarah’s Favorite**
  Fresh Mozzarella cheese, fresh basil and slow roasted tomatoes with a balsamic drizzle. $7.95

- **Buffalo Chicken Wrap**
  Grilled chicken breast covered in hot wing sauce. Served atop mixed greens, Monterey Jack and Cheddar cheese, tomatoes, onion and dilled celery. Served with your choice of dressing. $8.75

- **Caesar Salad**
  Crisp romaine lettuce tossed in a Texan Caesar dressing and topped with tomatoes, black olives and croutons. $6.95
  With chicken for $9.50

- **California Salad**
  Chargrilled chicken served over spring mix, onions, cucumbers, dried cranberries, pecans, Monterey Jack, Cheddar and crumbled Bleu cheese. Served with your choice of dressing. $10.50

- **Chicken Fajita Salad**
  Grilled chicken served over mixed greens with Monterey Jack and Cheddar cheese, sautéed peppers and onions in a fried tortilla bowl. $10.50

- **Chicken Salad**
  Sliced chargrilled chicken served over mixed greens, Monterey Jack and Cheddar cheese, tomatoes and onions. Covered with crispy fries and your choice of dressing. $8.25

- **Autumn Salad**
  Named after our beautiful daughter: Spring mix, pineapple, mandarin oranges, cucumbers, tomatoes and sliced almonds. Served with your choice of dressing. $8.50

- **Santa Fe Salad**
  Spicy fried chicken served over mixed greens, Monterey Jack and Cheddar cheese, black olives, Pino de Gallo and crispy tortilla chips. Served with your choice of dressing. $10.25

- **Spinach Salad**
  Fresh spinach topped with hard boiled egg, crumbled bacon and croutons. Served with a side of bacon dressing. $8.95

- **Steak Salad**
  Sliced chargrilled steak served over mixed greens, Monterey Jack and Cheddar cheese, tomatoes and onions. Covered with crispy fries and your choice of dressing. $10.95

**Ahi Tuna Salad**

Seared Ahi Tuna served over mixed greens with dried cranberries, almonds and onions. Served with your choice of dressing. $14.95

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All Sandwiches are served with fresh fries. May be cooked to order.

**Sandwiches**

- **Stuffed Ham and Cheese Pretzel**
  - Hot ham and cheese baked inside a pretzel roll. $8.95

- **Cornded Beef Reuben**
  - Lean shaved corned beef, Swiss cheese, sauerkraut and Thousand Island dressing served on rye bread. $8.75

- **Hot Beef and Gravy**
  - Thin sliced roasted beef piled on white bread topped with beef gravy and served with fries. $8.95

- **Chicken Parmesan Sandwich**
  - Fried chicken topped with marinara sauce and Provolone cheese. $8.75

**Wraps**

- **Crab Wrap**
  - Crab meat, Monterey Jack and Cheddar cheese, lettuce and tomato with a spicy Old Bay mayonnaise. $9.50

- **Buffalo Chicken Wrap**
  - Crispy chicken tossed in our Buffalo wing sauce with mixed cheese, lettuce, tomato and onion. $9.25

- **Hot Beef Wrap**
  - Roast beef, beef gravy, Monterey Jack cheese and french fries wrapped in a tortilla. Served with a side of beef gravy. $9.25

**Paninis**

- **Double Egg and Ham**
  - Two eggs, ham and American cheese served on pressed Italian bread. $8.50

- **Beef, Bacon and Beer Cheese**
  - Roast Beef, bacon and our house made beer cheese served on pressed Italian bread. $9.50

- **Hot Club**
  - Ham, turkey, bacon and Monterey Jack cheese on pressed Italian bread. $8.95

- **Turkey**
  - Turkey, bacon and cheese served on pressed Italian bread. $8.75

**Burgers**

- **Hamburger**
  - 1/2 pound burger grilled to perfection. Served with lettuce, tomato and onion. $7.95

- **Cheeseburger**
  - 1/2 pound burger topped with American cheese. Served with lettuce, tomato and onion. $8.75

- **Brooke Burger**
  - Named for our smiling baby girl. A breakfast classic on a bun. Egg, bacon, ham and mixed cheeses served over a chargegrilled 1/2 pound burger. Served with lettuce, tomato and onion. $10.75

- **Bacon Cheeseburger**
  - 1/2 pound burger topped with American cheese and bacon strips. Served with lettuce, tomato and onion. $9.25

- **Belly Buster Burger**
  - 1/2 pound burger with two eggs, two slices of American cheese served between two grilled cheese sandwiches. $10.95

- **Nacho Burger**
  - 1/2 pound burger served atop lettuce and nachos with melted cheese and topped with spicy nacho cheese, Pico de Gallo, jalapenos and spicy ranch sauce. $9.95

- **Ebensburger**
  - 1/2 pound burger blackened and covered with our bourbon sauce with Swiss cheese on a pressed Kaiser roll. Served with a side of bourbon sauce. $9.25

- **Crabby Patty**
  - 1/2 pound burger topped with our crab dip, Cheddar cheese and Old Bay. Served with lettuce, tomato and onion. $10.25

- **French Onion Burger**
  - 1/2 pound burger topped with caramelized onions, Provolone cheese served on a oversized English muffin. $10.50

- **Smoked Burger**
  - Smoked 1/2 pound burger topped with cheddar cheese. Served with lettuce, tomato and onion. $8.95

- **Supersize Burger**
  - Two 1/2 pound burgers, two eggs, six slices of cheese, bacon and onion rings served between three grilled cheese supreme sandwiches. Served with a pound of fries. $17.95 Weighing in at just under five pounds. Maybe a Man vs. Food challenge?

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Baby Back Ribs
Full rack of tender pork ribs, marinated and seasoned, then chargrilled. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $20.50 1/2 rack $15.95

Dry Rub Ribs
Full rack of tender baby back ribs seasoned with our house dry rub. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $20.50 1/2 rack $15.95

Sweet Bourbon Trio*
Grilled chicken breast, sautéed shrimp, and chargrilled steak covered in a sweet bourbon sauce. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $18.50

12 oz. Porterhouse Porkchop*
The king cut of pork chops chargrilled to perfection. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $15.95

Combo Rib & Chicken
1/2 rack of tender baby back ribs and chargrilled chicken topped with ham, BBQ sauce, bacon, tomatoes, and Monterey Jack cheese. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $18.50

Smothered Combo*
Grilled chicken breast and chargrilled steak topped with garlic herb sauce, onions, mushrooms, and melted Monterey Jack and Cheddar cheese. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $16.50

Combo Fajitas*
Choose any two: Chicken, Steak, or Shrimp. Served with our house salad. $17.95

Chargrilled Fajitas*
Choice of either chicken, steak, or shrimp. Served on a bed of onions and peppers. Served with lettuce, tomatoes, Cheddar cheese, warm tortillas, salsa, and sour cream. Served with our house salad. Chicken $15.50 Steak or Shrimp $16.50

Pot Roast
Pot roast simmered in an au jus with carrots and celery. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $14.95

Pasta

Pasta dishes are served with a house salad and garlic knots.

Chicken Parmesan
Breaded chicken breast topped with marinara sauce, melted Provolone cheese and diced tomato relish. Served over a bed of linguine. $13.95

Seafood Pasta
Linguine noodles tossed in lobster cream sauce with scallops, shrimp, and crab meat. $18.95

Red Pepper Ravioli
Cheese ravioli tossed in a red pepper Alfredo sauce. Topped with Parmesan cheese. $13.50

Shrimp Carbonara
Fresh Pappardelle pasta folded with tender shrimp, crisp bacon, asparagus, lemon, and herbs in a light red pepper cream sauce. $16.50

Purses Primavera
Our own unique pasta. Shaped purses stuffed with a blend of cheeses and tossed with fresh broccoli, cauliflower, carrots, mushrooms, zucchini, and squash tossed in a creamy Alfredo sauce. $15.50

Tuscan Chicken Pasta
Angel Hair paired with grilled chicken, fresh garlic, slow roasted tomatoes, olive oil, white wine and basil finished with fresh Mozzarella. $14.50

Specials

Chicken Fajita
A garlic herb sauce. $9.50

Own Dry Wing Dust
Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $9.50

Old Bay Seasoning
Crisp wings covered in our own bourbon sauce. $9.50

Bourbon Wings
Crisp wings covered in our own dry wing dust. $9.50

This is a Must Try
Three of our great sauces, blend of dry spices. $9.50

Spicy Wings
Crisp wings seasoned with house spices. $9.50

Hot and Garlic Wings
Crisp wings smoked first and then chargrilled. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $8.95

California Salad
Caesar Salad Crisp romaine lettuce tossed in a Tuscan Caesar dressing topped with shaved Parmesan cheese, diced tomatoes, croutons, and Thousand Island dressing. $8.75

Hot Beef Wrap
Turkey, bacon and cheese served on pressed Italian bread. $8.75

Buffalo Chicken Wrap
Turkey, bacon and our house made buffalo sauce. Served with a pound of fries. *Weighing in at just under five pounds. Maybe a Man vs. Food challenge? $17.95

Supersize Burger*
1/2 pound burger topped with our crab dip, Cheddar cheese, and Thousand Island dressing. Served with lettuce, tomato, onion, and diced celery. Served with your choice of dressing. $8.75

Gavin Grinder
1/2 pound burger. Served with lettuce, tomato and onion. $10.75

California Club
Egg, bacon, ham and mixed cheeses served over a chargrilled steak or chicken breast. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $8.75

Ahi Tuna Salad
Fresh tuna steak either grilled or cajun blackened. Served with choice of two sides: house salad, cucumber salad, potato salad, French fries, baked potato, mashed potatoes, rice or broccoli. $15.50

Cheese Pretzel
Cheese pretzel with french fries. May be cooked to order. $7.95

18% gratuity may be added to parties of 8 or more.

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Seafood

Seafood dinners include your choice of two sides: house salad, cucumber salad, potato salad, french fries, baked potato, loaded baked potato, mashed potatoes, rice or broccoli.
Add $0.79 for loaded baked potato.
Rolls served upon request.

Blackened Red Snapper
Fresh Red Snapper blackened to perfection. $15.50

Crab Cakes
Fresh lump crabmeat baked to perfection. Served with cocktail sauce. $20.50

Fried Flounder
House breaded Flounder filets deep fried to a golden brown. $15.50

Jumbo Butterflifyed Shrimp
Fried shrimp served with cocktail sauce. $15.95

Sweet Thai Shrimp Bowl
Fried shrimp tossed in our sweet Thai chili sauce and served over broccoli and rice and topped with scallions. $15.95

Grilled Salmon
Salmon grilled to perfection. $17.95

Grilled or Blackened Tuna*
Fresh tuna steak either grilled or cajun blackened. Accompanied by a lemon wine sauce and tomato shallot relish. $18.95

Chicken

Chicken dinners include your choice of two sides: house salad, cucumber salad, potato salad, french fries, baked potato, loaded baked potato, mashed potatoes, rice or broccoli.
Add $0.79 for loaded baked potato.
Rolls served upon request.

Chicken Chesapeake
Grilled chicken breast topped with crab meat and creamy seafood sauce. $19.95

Smothered Chicken
Roasted garlic chicken breast smothered with onions and mushrooms and topped with shredded Monterey Jack and Cheddar cheese. $15.75

Stuffed Chicken
Chicken breast stuffed with homemade stuffing and topped with gravy. $13.50

Steak

Steak dinners include your choice of two sides: house salad, cucumber salad, potato salad, french fries, baked potato, loaded baked potato, mashed potatoes, rice or broccoli.
Add $0.79 for loaded baked potato.
Rolls served upon request.

Delmonico®
USDA choice center cut. Marbled to perfection. $26.50

Filet Mignon®
Tenderloin filet seasoned and chargrilled to perfection. $28.95

Oak Barrel Sirloin®
Chargrilled, tender, marinated Sirloin steak. This is a must try! $17.95

Sirloin®
Center cut sirloin steak cooked to your specification. $17.50

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Mist and pineapple.
Blue Curacao, sours, Sierra Skyy Vodka, Malibu Rum, Fish Bowl
Coconut Rum Punch
Sierra Mist and Grenadine.
Crown Apple, Sour Apple Pucker, Candy Apple Malibu, Fireball and  Pepsi.
Apple cider and a few secret Grain Alcohol, Captain Morgan, Apple Pie Moonshine for selection.
Ask your server Bottles for  draft beer Vodka, RumChata and Cream.
Blueberry Pie Melon Liquor and Sierra Mist.
Skyy Blueberry, Blue Curaco, Blue Lagoon Banana liquor, Whipped Vodka Banana Cream Pie
Moscow Mule Lemonade.
Mermaid Lemonade Rum, Triple Sec, lemonade Skyy Watermelon, Malibu Hippie Juice
sugar rimmed glass.
Splash of sours. Served in a Pomegranate liqueur blended Pama Tini
OJ and cranberry.
Peach Vodka, Peach Schnapps, Georgia Peach like she does, order this one.
If you like your martinis It does not get any dirtier.
Courtney

Please Drink Responsibly!
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Peach Schnapps, peach juice and Skyy Orange, Créme de Banana, Peach Tree Juice and Sierra Mist.
Blue Curacao, Citrus Vodka, Peach Paradise Punch

D RINKS_RIUNITE - Lambrusco_CUPCAKE - Chardonnay, Pinot Grigio, Cabernet, WOODBRIDGE - Chardonnay, Pinot Grigio, Watermelon, Malibu Hippy Juice

Soup of the Day $3.95
Lobster Bisque $4.25
French Onion Soup $4.95
Chicken Noodle $3.95

Served with sour cream.  $8.95 Cheddar cheese and bacon.
Loaded with Monterey Jack, Potato Skins
House made garlic knots served Garlic Knots
dipping.  $6.95 of Honey Mustard or BBQ sauce for brown. Served with fries  and choice

Boneless Wings
delicious crab dip and cheese.  $9.50 Pretzel balls topped with our
Hot Balls
Mozzarella served over a creamy Homemade Panko breaded
Beer Cheese Dip
Pretzel balls stuffed with cheese, Pub Pretzels seasoned with Beer Cheese Dip

1 Lb. of Shrimp
Add chicken or beef for $2.50. sour cream and salsa.  $5.95 Jack and Cheddar cheese, tomatoes for dipping.  $10.95 Served with toasted baguette roll
Creamy dip with lump crabmeat.
Fried pub pretzels seasoned with Beer Cheese Dip

Fried pub pretzels seasoned with Beer Cheese Dip

Chili and Cheddar cheese, tomatoes for dipping.  $10.95 Served with toasted baguette roll
Creamy dip with lump crabmeat.
Fried pub pretzels seasoned with Beer Cheese Dip
Sloppy Balls
- Pretzel balls topped with our delicious crab dip and cheese. $9.50

Boneless Wings
- Breaded pieces of boneless chicken tossed in any of our sauces. $9.50

Chicken Fingers
- Breaded chicken strips fried golden brown. Served with fries and choice of Honey Mustard or BBQ sauce for dipping. $6.95

Onion Rings
- Deep fried onion rings. $7.75

Garlic Knots
- House made garlic knots served with marinara sauce. $6.50

Potato Skins
- Loaded with Monterey Jack, Cheddar cheese and bacon. Served with sour cream. $8.95

Fried Mozzarella
- Homemade Panko breaded Mozzarella served over a creamy tomato basil sauce. $6.50

Hot Balls
- Pretzel balls stuffed with cheese, chicken and our hot wing sauce. $7.25

Buffalo Chicken Dip
- Zesty and creamy dip with Buffalo chicken. Served with tortilla chips. $9.50

Broccoli Cheese Poppers
- Breaded broccoli stuffed with bacon, onion, and Cheddar cheese. Served with sauce for dipping. $5.95

Jalapeño Poppers
- Jalapeño peppers and Cheddar cheese fried to a golden brown. $6.50

Loaded Fries
- Crispy fries topped with shredded Monterey Jack and Cheddar cheese, and bacon bits with a side of Ranch dressing. $8.95

Nachos
- Crispy chips topped with mixed cheese, lettuce, pico de gallo and sour cream. $8.75

Pub Pretzels
- with Beer Cheese Dip
- Fried pretzels seasoned and served with our homemade beer cheese dip. $8.50

Crab Dip
- Creamy dip with lump crab meat. Served with toasted baguette roll for dipping. $18.95

Quesadilla
- Flour tortilla stuffed with Monterey Jack and Cheddar cheese, tomatoes and jalapeños. Served with sour cream and salsa. $5.95
- Add chicken or beef for $2.50.

1 Lb. of Shrimp
- 1 pound of steamed peel-and-eat shrimp with Old Bay. Served with Cocktail sauce. $37.20

...and DON'T MISS OUR FAMOUS WINGS!

I established this restaurant in the fall of 1996 for those individuals who enjoy a variety of great food and fantastic drinks in a very comfortable atmosphere. If you have enjoyed yourself please tell a friend or associate, if we did not meet your expectations please inform your server, a manager or myself.

My goal is for you to have a great dining experience. Thanks for coming and I appreciate your patronage.

Sincerely,

Robert A. Kolar, Jr.
Mist and pineapple.

Blue Curacao, sours, Sierra Skyy Vodka, Malibu Rum, and Grenadine.

Malibu, OJ, Pineapple, Sierra Mist.

Malibu, Fireball and Pepsi.

apple cider and a few secrets.

Grain Alcohol, Captain Morgan, for selection.

Bottles...

Draft Beers...

Vodka, RumChata and Cream.

Blueberry Schnapps, Vanilla Melon Liquor and Sierra Mist.

Banana liquor, Whipped Vodka Banana Cream Pie.

M EER & SPECIALTY ARTE NIS

Please Drink Responsibly!

IXED Sierra Mist.

Peach Schnapps, peach juice and Skyy Orange, Créme de Banana, Peach Tree Juice and Sierra Mist.

Blue Curacao, Citrus Vodka, Peach Made with Skyy Vodka.

Lemonade.

Mermaid Lemonade and strawberry puree.

Skyy Watermelon, Malibu and cream.

Kahlua Pumpkin, Pumpkin with cinnamon.

Vodka, cream and sprinkled Kahlua.

Dark Créme de Menthe, Thin Mint and strawberry puree.

Godiva, Creme de Cocoa Skyy Strawberry Vodka, Strawberry Chocolate Covered with cinnamon.

Vodka, cream and sprinkled Kahlua.

Copyright Off the RAK. All Rights Reserved.
Mist and pineapple.
Blue Curacao, sours, Sierra Skyy Vodka, Malibu Rum, Fish Bowl and Grenadine.
Sierra Mist and Grenadine.
Crown Apple, Sour Apple Pucker, Candy Apple Bonfire on the Beach ingredients.
apple cider and a few secret for selection.
Ask your server Bottles...
Ask your server

Draft Beers...
Ask your server for draft beer selection

Apple Pie Moonshine
Grain Alcohol, Captain Morgan, apple cider and a few secret ingredients.

Bonfire on the Beach
Malibu, Fireball and Pepsi.

Candy Apple
Crown Apple, Sour Apple Pucker, Sierra Mist and Grenadine.

Coconut Rum Punch
Malibu, OJ, Pineapple, Sierra Mist and Grenadine.

Fish Bowl
Skyy Vodka, Malibu Rum, Blue Curacao, sours, Sierra Mist and pineapple.

Banana Cream Pie
Banana liquor, Whipped Vodka and cream.

Blue Lagoon
Skyy Blueberry, Blue Curacao, Melon Liquor and Sierra Mist.

Blueberry Pie
Blueberry Schnapps, Vanilla Vodka, RumChata and Cream.

Courtney
It does not get any dirtier. If you like your martinis like she does, order this one.

Georgia Peach
Peach Vodka, Peach Schnapps, OJ and cranberry.

Pama Tini
Pomegranate liqueur blended with Grey Goose Vodka and a splash of sour. Served in a sugar rimmed glass.

Pumpkin Pie
Kahlua Pumpkin, Pumpkin Vodka, cream and sprinkled with cinnamon.

Chocolate Covered Strawberry
Skyy Strawberry Vodka, Godiva, Creme de Cocoa and strawberry puree.

Thin Mint
Dark Crème de Menthe, White Crème de Cacao and Chocolate Vodka.

WOODBRIDGE - Chardonnay, Pinot Grigio, White Zinfandel, Cabernet, Merlot
CUPCAKE - Chardonnay, Pinot Grigio, Cabernet, Merlot, Red Velvet, Bubbly Moscato, Riesling
SANGRIA - Raspberry Red, Tropical White, Watermelon
SMOKING LOON - Chardonnay, Cabernet
BAREFOOT - Moscato
RIUNITE - Lambrusco

Hippie Juice
Skyy Watermelon, Malibu Rum, Triple Sec, lemonade and strawberry puree.

Mermaid Lemonade
Rum, Blue Curacao and Lemonade.

Moscow Mule
Made with Skyy Vodka.

Paradise Punch
Blue Curacao, Citrus Vodka, Peach Juice and Sierra Mist.

Peach Tree
Skyy Orange, Crème de Banana, Peach Schnapps, peach juice and Sierra Mist.

RumChata Russian
Vodka, Kahlua, RumChata and milk.

Sugar Daddy
Baileys Caramel, Vanilla Vodka and ice cream.

Please Drink Responsibly!