

# The Oaks Grille & Deck

## Beverage Menu

Draft Beer 16oz Pour  
Bud Light |4|  
Coors Light |4|  
Stoneface IPA |8|  
Pumpkin Head |5.5|  
Goose Island IPA |5|  
Mich Ultra |4.5|  
Shock Top |5|  
Sam's Seasonal |5.5|  
Tuckerman's Pale Ale |5.5|

Aluminum Bottled Beer 16oz  
Bud Light |4.5|  
Budweiser |5.5|  
Coors Light |4.5|  
Miller Lite |4.5|

Seltzers |Ask Your Server|  
Hard Cider  
Angry Orchard |5|  
Non Alcohol 12oz Bottle  
Heineken 0.0 |5|  
Kaliber |3.75|  
White Wine Glass |7| Bottle |24|  
Pinot Grigio  
Chardonnay  
Sauvignon Blanc  
Moscato  
Red Wine Glass |7| Bottle |24|  
Cabernet Sauvignon  
Pinot Noir  
Merlot

Wycliff Champagne Glass |7|

Canned Beer 16oz  
Pabst Blue Ribbon |3.5|  
Harpoon IPA |6|  
Bottled Beer 12oz  
Budweiser |4|  
Coors Light |4|  
Miller Light |4|  
Mich Ultra |4.5|  
Corona Premier |4.75|  
Samuel Adams Lager |5..5|

Soft Drinks  
Pepsi Products  
Iced Tea  
Lemonade

**FULL BAR SERVICE  
ALWAYS AVAILABLE**

**PRIVATE PARTIES  
Call Jeannine 692-6257 x2**

## Weekend Specialty Drinks

### Jared's Espresso Martini

*Tito's Vodka, Coffee Liquor with a Splash of Bailey's  
Served Straight Up with a Chocolate-Coffee Sugared Rim*

### Drunken Pumpkin

*Shipyard Pumpkinhead with Captain Morgan's Spiced Rum  
Served in a Cinnamon Sugar Rimmed glass*

### Oaks Red Sangria

*Red Wine, Raspberry Liquor, Brandy and fruit juices*

## Weekend Dining Specials

### Slow Roasted Turkey Dinner |15.5|

Hand Carved Turkey, Herb Bread Stuffing, Gravy, Mashed Potatoes, Seasonal Vegetables

### Herb Encrusted Rack of Lamb |18|

Rosemary Mashed Potatoes, Seasonal Vegetables, Dijon Port Wine Reduction

### Tiramisu |5|

*Coffee Soaked Lady Fingers, Mascarpone Custard and Whipped Cream*