

White Horse

SIGNATURE SPECIALTY COCKTAILS

Diamond Bloody Mary 11

Absolut Vodka, and Bloody Mary mix served with your choice of garnishes

Diamond Red Sangria 12

Effen Black Cherry Vodka and Canvas Merlot are combined with raspberry, cranberry and orange juices

Diamond Margarita 14

Patron Reposado Tequila and Grand Marnier with fresh lemon and lime juices

Diamond Spicy Mango 14

Svedka Clementine Vodka, mango and fresh orange juices, grenadine and a pinch of chili powder, topped with Sierra Mist

MARTINIS

Diamond Cosmopolitan 14

Ketel One Citron, Cointreau, Cranberry and a splash of lime

Diamond Raspberry Lemon Drop 14

Stoli Vodka, Chambord Black Raspberry Liqueur and fresh lime juice

Hazelnut Chocolate 14

Stoli Vanil Vodka, Godiva Chocolate Liqueur and Frangelico Hazelnut Liqueur

WHITE WINES

Segura Viudas **Brut** Cava Reserva Spain 8.00

Clean Slate **Riesling** Mosel Germany 9.50

Canvas **Pinot Grigio** Veneto Italy 9.00

Erath **Pinot Gris** OR 11.00

Silver Birch **Sauvignon Blanc** Marlborough NZ 9.50

Banfi **Rosé** Toscana "Centine" Italy 9.00

Mondavi Private Selection **Chardonnay** CA 10.00

Franciscan **Chardonnay** Napa CA 11.50

Canvas **Chardonnay** CA 8.50

RED WINES

Estancia **Pinot Noir** "Pinnacles" Monterey CA 11.00

MacMurray Ranch **Pinot Noir** Sonoma Coast CA 12.50

Canvas **Merlot** CA 8.50

Terrazas **Malbec** Reserva Mendoza Argentina 15.00

Pascual Toso **Malbec** Mendoza Argentina 10.50

Canvas **Cabernet** CA 8.50

Rodney Strong **Cabernet** Sonoma CA 12.00

Spellbound **Petite Sirah** CA 11.00

BEER SELECTION

BOTTLES

Domestic 5.75

Imported & Premium 6.75

DRAFT

Bud Light 5.75

Stella Artois 7

Key West Amber Ale 6.75

Join us from 6pm-7pm & 10pm-11pm for \$1.50 off draft beers ask about our daily cocktail special!

FROM THE KITCHEN

Double Buffalo Chicken Wings 9

The whole wing served mild, medium, hot or garlic parmesan with bleu cheese dip and shaved celery curls

Chicken Poppers 8

Breaded and stuffed with gruyere cheese and ham, served with chipotle ranch

"Florida Gator Tail" 11

Friend or foe, you'll love this local favorite, tempura crisped with a Spicy Cajun Remoulade

Ale-Poached Pretzel Knots 8

Soft and warm, with a hint of locally brewed hone ale, served with melted Irish cheddar and "Champs" ground Dijon mustard

Blazin' Cheese Fries 9

Loaded with scallions, jalapenos, spicy queso and crisp bacon

Asian Chicken Potstickers 10

Hand rolled chicken dumpling, seared and steamed, served with a wasabi soy broth

Mozzarella Sticks 7

Housemade mozzarella, breaded and fried crispy, served with marinara

Memphis Pulled Pork Sliders 12

Sweet and tangy barbeque sauce, purple cabbage cole slaw, crispy dill pickle spear

Oysters on the Half Shell 12

Raw with traditional garnishes or bacon cheddar baked with barbeque sauce

*Raw or Undercooked Food may be Hazardous to Your Health

