

# DRAFT BEER

<b>MICHELOB ULTRA</b>	4.75
<i>Anheuser-Busch Brewery   St. Louis, MO   4.2%</i>	
<b>PARADISE PARK LAGER</b>	5.50
<i>Urban South Brewery   New Orleans, LA   4.5%</i>	
<b>YUENGLING LAGER</b>	4.50
<i>D.G. Yuengling &amp; Son   Pottsville, PA   4.5%</i>	
<b>ABITA AMBER</b>	5.50
<i>Abita Brewing   Abita Springs, LA   4.5%</i>	
<b>ABITA PURPLE HAZE</b>	7.50
<i>Abita Brewing   Abita Springs, LA   4.2%</i>	
<b>ABITA PURPLEGATOR</b>	8.50
<i>Purple Haze &amp; Andygator Blend   6.1%</i>	
<b>ABITA ANDYGATOR</b>	7.50
<i>Abita Brewing   Abita Springs, LA   8%</i>	
<b>BLUE MOON</b>	5.50
<i>Blue Moon Brewing   Denver, CO   5.4%</i>	
<b>DOS XX</b>	5.50
<i>Cuauhtemoc Moctez Brewery   Mexico   5%</i>	
<b>CANEBREAK</b>	6.50
<i>Parish Brewing   Broussard, LA   5%</i>	
<b>JUCIFER IPA</b>	8.50
<i>Gnarly Barley Brewing / Hammond, LA / 6%</i>	
<b>STELLA ARTOIS</b>	5.50
<i>Borsod Brewery / Hungary / 5%</i>	
<b>BIG WAVE GLODEN ALE</b>	6.25
<i>Kona Brewing Co/ Hawaii USA/ 4.4%</i>	
<b>MODELO ESPECIAL</b>	5.50
<i>Cerveceria Modelo Brewery   Mexico   4.4%</i>	
<b>LAGUNITAS IPA</b>	8.50
<i>Lagunitas Brewery / Chicago, IL / 6.2%</i>	

# BOTTLED BEER

<b>BUDWEISER</b>	4.50
<i>Anheuser-Busch Brewery   St. Louis, MO   5%</i>	
<b>BUD LIGHT</b>	4.50
<i>Anheuser-Bush Brewery   St. Louis, MO   4.2%</i>	
<b>COORS LIGHT</b>	4.50
<i>Coors Brewing   Golden, CO   4.2%</i>	
<b>MICHELOB ULTRA</b>	4.75
<i>Anheuser-Busch Brewery   St. Louis, MO   4.2%</i>	
<b>MILLER LITE</b>	4.50
<i>Miller Brewing   Milwaukee, WI   4.2%</i>	
<b>YUENGLING LIGHT</b>	4.50
<i>D.G. Yuengling &amp; Son   Pottsville, PA   4.2%</i>	
<b>ABITA AMBER</b>	5.50
<i>Abita Brewing   Abita Springs, LA   4.5%</i>	
<b>ABITA STRAWBERRY</b>	5.50
<i>Abita Brewing   Abita Springs, LA   4.2%</i>	
<b>ANGRY ORCHARD</b>	5.50
<i>Angry Orchard Brewery   Walden, NY   5%</i>	
<b>CORONA EXTRA</b>	5.50
<i>Cerveceria Modelo Brewery   Mexico   4.5%</i>	
<b>CORONA PREMIER</b>	5.50
<i>Cerveceria Modelo Brewery   Mexico   4%</i>	
<b>DOS XX</b>	5.50
<i>Cuauhtemoc Moctez Brewery   Mexico   5%</i>	
<b>HEINEKEN</b>	5.50
<i>Dutch Brewery   Amsterdam   5%</i>	
<b>MODELO</b>	5.50
<i>Cerveceria Modelo Brewery   Mexico   4.4%</i>	
<b>GEORGE KILLIAN'S IRISH RED</b>	5.50
<i>Coors Brewing   Golden, CO   5.4%</i>	
<b>STELLA ARTOIS</b>	5.50
<i>Borsod Brewery   Hungary / 5%</i>	
<b>PERONI NASTRO AZZURRO</b>	5.50
<i>Peroni Brewery   Vigevano, Italy / 5.1%</i>	
<b>GUINNESS DRAUGHT STOUT</b>	7.00
<i>Brewery of Arthur Guinness   Ireland   4.2%</i>	
<b>O'DOUL'S - NON-ALCOHOL</b>	4.50
<i>Anheuser-Busch Brewery   St. Louis, MO   0%</i>	

# GATTUSO'S

## HAPPY HOUR

All Day Tuesdays  
Wednesday - Saturday  
2pm - 6pm

1/2 OFF Select Appetizers

1/2 OFF All Wines  
\$2 OFF All Beer  
\$2 OFF House Liquors

\$5 Margaritas & \$5 Rum Punch

\$7 Domestic Beer & Shot Combo  
Choice Of Shot: Jameson, Tito's,  
Jager or Fireball

## NON-ALCOHOLIC / MOCKTAILS

<b>STRAWBERRY POUND CAKE SHAKE</b>	6.25
<i>Fresh Strawberries, Pound Cake, Strawberry Monin, Whipped Cream</i>	
<b>BUTTER PECAN SHAKE</b>	6.25
<i>Butter Pecan Monin, Ice Cream, Whipped Cream, Caramel</i>	
<b>ARCADE LEMONADE</b>	4.99
<i>Monin Cotton Candy, Lemonade, Blue Sugar Rim</i>	
<b>BLUE RASPBERRY FIZZ</b>	4.99
<i>Monin Blue Raspberry, Sprite, Blue Sugar Rim</i>	
<b>COTTON CANDY BREEZE</b>	4.99
<i>Monin Cotton Candy Syrup, Pineapple Juice, Lemonade, Sprite, Blue Sugar Rim, Dried Lemon</i>	

## WHITE WINE

<b>MOSCATO - VIETTI</b> <i>Napa, California</i>	10.50
<b>SAUVIGNON BLANC - JUSTIN MONMOUSSEAU</b> <i>France</i>	10.50
<b>PINOT GRIGIO - CASA GIRELLI CANALETTO</b> <i>Italy</i>	9.50
<b>CHARDONNAY - J. LOHR</b> <i>Paso Robles, California</i>	10.50
<b>CHARDONNAY - WOODBRIDGE</b> <i>California</i>	8.00
<b>BRUT - WYCLIFF</b> <i>California</i>	8.00
<b>SPARKLING ROSE - MONTPARNASSE</b> <i>France</i>	10.00
<b>ROSE - LE CAMPUGET</b> <i>France</i>	9.50

## RED WINE

<b>PINOT NOIR - THE PINOT PROJECT</b> <i>California</i>	10.50
<b>PINOT NOIR - PARDUCCI</b> <i>Mendocino County</i>	11.50
<b>CABERNET SAUVIGNON - DONATI FAMILY VINYARD</b> <i>Paso Robles</i>	11.50
<b>MERLOT - WOODBRIDGE</b> <i>California</i>	8.00
<b>CABERNET SAUVIGNON- CHASING LIONS</b> <i>California</i>	10.50

## HARD SELTZERS

<b>HIGH NOON</b> <i>Black Cherry, Watermelon, Pineapple, Peach, Mango, Grapefruit</i>	5.50
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## COCKTAILS

<b>LAVENDER HAZE</b> <i>Grey Goose Vodka, Malibu Rum, Crème De Casis, Cranberry &amp; Pineapple Juice, Dried Lime</i>	10.50
<b>BLUEBERRY LEMONADE</b> <i>Smirnoff Blueberry Vodka, Lemon Juice, Simple Syrup, Fresh Lemon Juice</i>	10.50
<b>CITRUS BLOSSOM</b> <i>Bombay Gin, Aperol, Grapefruit &amp; Lemon Juice, St. Germain, Dried Lemon</i>	10.25
<b>MOSCOW MULE</b> <i>Absolut Vodka, Fresh Lime Juice, Ginger Beer, Garnished With Lime</i>	10.50
<b>INFUSED BLOODY MARY</b> <i>Vodka Infused with Fresh Vegetables &amp; Spices, Fresh Citrus, Zing Zang Mix, Garnished With Bacon, Spicy Beans, Okra, Lemon Lime</i>	10.50
<b>STRAWBERRY FIZZ</b> <i>Muddled Strawberries, St. Germain, Sparkling Rose</i>	10.50
<b>SPARKLING SANGRIA</b> <i>Malibu Coconut Rum, Chambord, Moscato, Simple Syrup</i>	10.25
<b>SPICED CARAMEL APPLE</b> <i>Captain Morgan Spiced Rum, Apple Cider, Caramel Syrup &amp; Cinnamon Sugar Rim</i>	9.50
<b>RUM PUNCH</b> <i>Hand Crafted with Rum, Tatter Sall Fruit Crema, Pineapple Juice, Orange Juice &amp; topped with Grenadine</i>	9.50
<b>OLD FASHION</b> <i>Bulleit Bourbon, &amp; Orange Bitters, Garnished With An Orange &amp; Dark Cherry</i>	11.50
<b>CHRISTMAS PUNCH</b> <i>Bacardi 8 Aged Rum, Cranberry &amp; Pineapple Juice, Seasonal Fruit</i>	10.50

<b>PEANUT BUTTER BLISS</b> <i>Carolyn's Peanut Butter Liqueur, Skrewball Whiskey, Island Oasis Ice Cream, Whipped Cream &amp; Chocolate Syrup</i>	10.50
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<b>WATERMELON MARGARITA</b> <i>Cazadores Tequila, Triple Sec, Island Oasis Watermelon, Citrus Sour</i>	10.50
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## MARGARITAS

<b>WATERMELON BASIL MARGARITA</b> <i>Cazadores Blanco Tequila, Lime Juice, Watermelon Puree, Basil Simple Syrup</i>	11.50
<b>BLACKBERRY MARGARITA</b> <i>Cazadores Blanco Tequila, Lemon Juice, Monin Blackberry, Orange Bitters</i>	11.50
<b>PINEAPPLE JALAPENO MARGARITA</b> <i>1800 Cucumber &amp; Jalapeno Tequila, Cointreau, Pineapple Juice, Agave Syrup</i>	11.50
<b>TOP SHELF MARGARITA</b> <i>Patron Silver Tequila with Grand Marnier, Cointreau, Fresh Lime Juice</i>	13.50
<b>SANTA'S MARGARITA</b> <i>Cazadores Tequila, Triple Sec, Citrus Sour,</i>	

## MARTINIS

<b>PUMPKIN PIE MARTINI</b> <i>Stoli Vanilla Vodka, Crème De Cacao, Heavy Cream, Cinnamon Sugar Rim, Whipped Cream &amp; Pumpkin Pie Spice</i>	10.00
<b>PEPPERMINTINI</b> <i>Stoli Vanilla Vodka, White Chocolate Liqueur, Peppermint Schnapps, Heavy Cream, Chocolate Syrup &amp; Candy Cane</i>	10.25
<b>EGGNOG MARTINI</b> <i>Stoli Vanilla Vodka, Amaretto, Eggnog, Nutmeg &amp; Cinnamon</i>	10.25
<b>ESPRESSO MARTINI</b> <i>Stoli Vanilla Vodka, Kahlua, Espresso &amp; Bar Syrup</i>	10.50

## FROZEN COCKTAILS

<b>MANGO CHILI DAIQUIRI</b> <i>Bacardi Mango Chili Rum, Mango Puree, Tajin Rim</i>	10.50
<b>PRALINES &amp; CREAM</b> <i>Stoli Vanilla Vodka, Praline Liqueur, Ice Cream, Topped With Whipped Cream, Pecans &amp; Caramel Sauce</i>	10.50

ALL DRINK PRICES ARE SUBJECT TO CHANGE  
ALONG WITH OTHER LIQUOR OPTIONS  
MENU UPDATED 11/29/24