



SHARK LOUNGE



*Cocktails*

**CARIBBEAN OLD FASHIONED**

**\$8**

Flor de Caña Rum 7 year | black cherries |  
grapefruit bitters | citrus

**MOSCOW MULE**

**\$8**

Stoli Vodka | Barrett's ginger beer | lime

**HEMINGWAY DAIQUIRI**

**\$10**

Papa Pilar Blonde Rum | lime | grapefruit |  
maraschino liqueur

**STRAWBERRY BLISS**

**\$10**

Damrak Gin | Solerno blood orange liqueur |  
fresh strawberries | lemon | mint

**NATURE'S PERFECT MARGARITA**

**\$10**

Milagro Silver Tequila | lime juice | organic  
agave nectar

**VERY CHERRY COSMO**

**\$12**

Grey Goose Cherry Noir | black cherries |  
cranberry juice | lemon | prosecco

**CUCUMBER LEMON MARTINI**

**\$12**

Stoli Vodka | elderflower liqueur | muddled  
cucumber | lemon.





# SHARK LOUNGE

## Beer

### DRAFT

YUENGLING LAGER	\$4
LEINENKUGEL SUMMER SHANDY	\$5
BUD LIGHT	\$4
CROOKED CAN MCSWAGGER'S OWN ALE, AMERICAN ALE	\$6
DOG FISH HEAD, 60 MIN IPA	\$7
GUINNESS DRAUGHT	\$6

### BOTTLE

#### *Domestic*

---

ANGRY ORCHARD CRISP APPLE	\$5
BUDWEISER	\$4
BUD LIGHT	\$4
COORS LIGHT	\$4
MILLER LIGHT	\$4
MICHELOB ULTRA	\$4
O'DOUL'S (NON-ALCOHOLIC)	\$4
SIERRA NEVADA PALE ALE	\$5
BLUE MOON BELGIAN WHITE	\$5

#### *Import*

---

CORONA	\$5
CORONA LIGHT	\$5
DOS XX	\$5
HEINEKEN	\$5
PERONI GOLDEN PILSNER	\$6
STELLA ARTOIS	\$6



# SHARK LOUNGE

## Wines

### WINE ON TAP

	6OZ	9OZ QUARTINO
<b>CARMEL ROAD, PINOT NOIR,</b> MONTERREY, CALIFORNIA	\$10	\$16
<b>WILLIAM HILL, CABERNET SAUVIGNON,</b> CENTRAL COAST, CALIFORNIA	\$6	\$11
<b>HESS, CHARDONNAY,</b> SHIRTAIL CREEK, MONTEREY	\$8	\$15
<b>LONG MEADOW RANCH,</b> SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	\$10	\$16

---

### TRY A WINE FLIGHT,

INCLUDES 2 OZ OF EACH OF OUR WINES ON TAP \$12

### WHITE

	GLASS	BOTTLE
<b>LA MARCA, PROSECCO, ITALY</b>	187ML \$9	\$30
<b>WHITEHAVEN, SAUVIGNON BLANC,</b> MARLBOROUGH, NEW ZEALAND	\$10	\$35
<b>MASO CANALI, PINOT GRIGIO,</b> TRENTINO, ITALY		\$37
<b>ECCO DOMANI, PINOT GRIGIO, ITALY</b>	\$7	\$25
<b>RELAX, RIESLING, GERMANY</b>	\$7	\$25

### RED

	GLASS	BOTTLE
<b>BRIDLEWOOD ESTATE WINERY,</b> PINOT NOIR, MONTEREY COUNTY, CALIFORNIA	\$9	\$32
<b>WINDY BAY, PINOT NOIR, OREGON</b>	\$11	\$39
<b>COLUMBIA WINERY,</b> MERLOT, WASHINGTON STATE	\$9	\$32
<b>7 DEADLY ZINS, ZINFANDEL,</b> LODI OLD VINE, CALIFORNIA	\$11	\$39
<b>ALAMOS, MALBEC, ARGENTINA</b>	\$7	\$25



## *Quick Bites*

### **JUMBO CHICKEN WINGS**

**\$10**

Tossed in choice of BBQ, buffalo, or sweet thai chili sauce. Served with blue cheese dressing.

### **COCO SHRIMP**

**\$12**

Hand- dipped shrimp, tossed in flaky coconut. Served with our horseradish marmalade.

### **ARUGULA AND PROSCIUTTO SALAD**

**\$12**

Baby arugula, lightly tossed in our house honey balsamic dressing. Topped with goat cheese crumbles, toasted walnuts, and thin slices of savory italian prosciutto.

### **BLACK AND BLUE CHIPS**

**\$6**

House made chips, melted smoked blue cheese, balsamic glaze.

### **EDAMAME**

**\$5**

Steamed soy bean pods, lightly tossed in salt and cracked black pepper.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert the staff if you have any allergens or have special dietary requirements.