

Cantina Beverage Selections

Signature Margaritas

(Pitcher prices available upon request)

Margarita Nueva 10.00- Cuervo Tradicional, Cointreau, topped with Gran Marnier.

Agave Margarita 7.50- 1800 Reposada, organic agave nectar and real lime juice.

Frank Norton Margarita 7.00- 1800 Reposada, Cointreau

CasaBlanco Margarita 6.00- Sauza Blanco, Cointreau

House Margarita 3.50/18.00 pitcher

Premium Margaritas

1800 Reposada 5.50

Monte Alban Mezcal 5.50

Sauza Conmemorativo 5.50

Sauza Hornitos 5.50

Cuervo Gold 5.00

Sauza Blanco 4.50

Super Premium Margaritas

made with Cointreau

Cuervo Platino 11.00

Don Julio Anejo 11.00

Herradura Anejo 10.00

Patron Silver 10.00

Cuervo Tradicional 7.50

Rum Cocktails

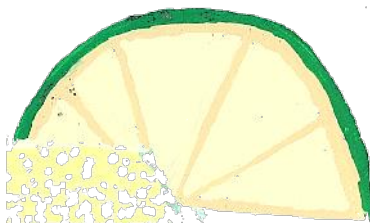
Cherry Soda Pop 4.00- Sailor Jerry Spiced rum, and amaretto are mixed with coke for a refreshing beverage.

Aztec Punch 3.50- Cruzan light rum, vodka, lemonade and ginger ale pack a whallop.

Lost Sailor 4.50- Sailor Jerry spiced rum, Bengal Spice tea and local honey to help you back to port.

Bahama Mama 4.00- Cruzan Light and Gold Rums are paired with Meyers Dark Rum and Malibu. Add orange juice, pineapple juice and grenadine for a delicious splash.

Blue Hawaiian 3.50- Cruzan light rum, Malibu and blue curacao are topped with pineapple juice. Ride the wave!



Whiskey/Bourbon Cocktails

Speedball 5.00- Jameson, Baileys and coffee, it just can't get any better.

Winter Speedball 5.00 with Voyant Chai liqueur instead of Baileys.

Old Fashioned 4.00- Jim Beam with muddled oranges, cherries, sugar and water keep this classic, *perfect*.

Sazerac 5.00- Jim Beam Rye, sugar and bitters make one of the world's first cocktails. You may also catch a hint of anise.

Godfather 5.00- Johnnie Walker Black Label and amaretto to make you one of the family.

Infused Vodka Specialties

Happy Days 4.00- Ginger Infused, pineapple juice and soda water to lift the spirits.

Cucumber Gimlet 4.50- Cucumber Infused, fresh lime juice and simple syrup are the perfect combination.

Pom Pom 4.00- Pineapple Infused, Pama, and soda water will give you something to cheer for.

Chandelier 4.00- Ginger Infused. Skyy Cherry and tonic water shine in this one of a kind cocktail.

Gazpacho Bloody Mary 5.00- Cucumber and Garlic & Black Peppercorn Infused with red wine vinegar give this classic a Casa twist.

Van Helsing Bloody Mary 5.00- Garlic & Black Peppercorn Infused made this an instant favorite.

The Walter and Donnie 5.00- Vanilla & Coffee Bean Infused, Kahlua and cream kick up the "The Dude's" favorite.

The Berry Magdalene 5.00- Mixed Berry Infused, Amarula and strawberries are blended in sinful bliss.

Pineapple Hurricane 4.00- Pineapple Infused, orange and pineapple juice and grenadine are a whirlwind of flavor.

Berry White 4.50- Mixed Berry Infused, Amarula, cream and coke, smooth and creamy, just like Barry.

Ginger Zinger 4.00- Ginger Infused and Lemon Zinger tea to put a zing in your step.

Bean and the Barrel 4.00- Vanilla & Coffee Bean Infused with root beer go hand in hand.

Gilligan's Island 4.00- Ginger infused, Gran Spumante and pineapple juice will fix that compass!

Vodka Cocktails

Blueberi Martini 5.50- Stoli Blueberi, blue curacao, apple liqueur and Sprite team up to tempt your taste buds.

White Grape Soda 4.00- Skyy Grape, Cointreau, lemon juice and Sprite, mixed together for an old-timey treat.

Sheri Chiller 3.50- Skyy Cherry, triple sec, lime juice, cranberry juice and Sprite will chill you out.

Cosmopolitan 7.50- Absolut Citron, Cointreau, lime juice and cranberry juice. A classic all on its own.

Apple Judy 6.00- Ohio made OYO vodka is mixed with Grand Marnier and apple juice for a taste of fall.

Ohio Mule 4.00- Ohio made Buckeye vodka is mixed with Reed's Ginger Brew and fresh lime juice.

Butter Buckeye 5.00- Ohio made Buckeye vodka is mixed with Drambuie, butterscotch schnapps and cream.

Vanilla Sidecar 7.00- Ohio made OYO Honey Vanilla Bean vodka is mixed with Cointreau and lemon juice.

Athens Mule 6.00- Ohio made OYO vodka is mixed with Casa's Ginger infused vodka, Gran Spumante and fresh lime juice.

Casa Favorites

Martinez Martini 6.00- Ohio made Watershed gin, Cointreau, sweet vermouth and bitters.

Chocolate Martini 5.50- 3 Olives Chocolate vodka, Amarula, crème de cacao and Frangelico.

Bloody Mezcal 5.50- Monte Alban Mezcal makes this Bloody Maria a smoky hit.

Nuts & Berries 4.50- Frangelico, Chambord and cream.

Lemon Cookie 4.00- Caravella Limoncello, Frangelico and cream create a superb cocktail.

Tuaca Nut 4.50- Tuaca, Frangelico, Kahlua and cream combine to make you nutty!

Poinsettia 4.00- Gran Spumante and Cointreau team with cranberry juice for a lovely bouquet.

Catch a Tiger by the Tail 4.00- Voyant Chai Cream and Bengal Spice tea.

Whiskey Punch 4.50- Tuaca, Jack Daniels, orange & cranberry juices really pack a whallop.



Wine List

Ask about our additional featured wines

Whites

Badger Mountain Chardonnay 5.50/22.00 Washington

Certified Organic, No Sulfites Added

Pretty Asian pear and Granny Smith apple fruit aromas with a hint of mineral to complement.

Perlage Pinot Grigio 5.50/22.00 Italy

Sustainable and Organic Practices Used

Pleasantly aromatic with flavors of pear and green apple.

Baguala Torrontes 4.00/16.00 Argentina

Crisp and refreshing with the delicious flavors of apricot and citrus.

Emollo Sauvignon Blanc 5.50/22.00 California

Bright and clean! The personality of our Rutherford vineyards is prominent in our 2009 Sauvignon Blanc. It's true to the varietal with well integrated citrus, crisp honeydew melon, along with hints of tropical fruit and mineral nuances on the finish.



Reds

Our Daily Red 4.00/16.00 California

Certified Organic, Sulfite Free

Simple red-fruit aromas focused on plums and berries.

Santa Rita Cabernet Sauvignon 5.50/22.00 Chile

Rich, ripe fruit flavors of cassis and blackberry.

Masciarelli Montepulciano d'Abruzzo 5.50/22.00 Italy

Bold fruit is coupled with subtle nuance and the natural fragrances of San Martino wildflowers, wild herbs, and the soil.

Coto de Hayas 5.50/22.00 Spain

Opens with cherry aromas and brightness then the palate fans out and fattens up with juicy plum and cherry flavors.

Ask about additional featured wines!

Beers

DAILY SPECIALS ~ 50¢ OFF REGIONAL BEERS ON LISTED DAYS

Monday - Far Reaches

Tuesday - 50¢ OFF ALL FOREIGN BEERS and \$2 WELL DRINKS

WEDNESDAY \$1 off Ohio Draft Beers (all day)

\$1 off House Margaritas (after 9PM)

Thursday - Border Brews

Friday - Celtic Isles

Saturday - Middle Europe

Ask your bartender or server about our current seasonal bottled beers, **SEASONAL ALL-OHIO DRAFT BEERS** and non-alcoholic selections.

SAT Amstel Light

FRI Bass Ale

SAT Becks

SAT Becks Dark

FRI Belhaven Draught

Blue Moon Belgian White

FRI Boddingtons Pub Draught

Bud Light

Budweiser

Coors Light

THU Corona

THU Corona Light

THU Dos Equis Amber

THU Dos Equis Lager

MON Fosters Oil Can

Great Lakes Burning River

Great Lakes Comm. Perry

FRI Guinness Foreign Stout

FRI Guinness Pub Draught

FRI Guinness Stout

FRI Harp

SAT Heineken

SAT Heineken Light

SAT Hoegaarden

Killians Irish Red

THU LaBatt Blue

Lakefront New Grist (NO GLUTEN)

SAT Lindemans Framboise

Magic Hat 9

Maj. Toms Pomegranate Wht.

Michelob Ultra

Miller High Life

Miller Lite

THU Modelo Especial

THU Molson Canadian

FRI Murphys Irish Stout

THU Negra Modelo

FRI Newcastle

Old Milwaukee Pounder

Pabst Blue Ribbon

THU Pacifico

SAT Paulaner Hefeweizen

SAT Paulaner Salvatore

MON Peroni

Phin & Matt's Extraordinary

SAT Pilsner Urquell

MON Red Stripe

Rivertown Blueberry

Rivertown Roebling

Sam Adams

Sam Adams Light

FRI Sam Smiths Nut Brown

FRI Sam Smiths Oatmeal Stout

FRI Sam Smiths Organic Lager

FRI Sam Smiths Taddy Porter

MON Sapporo

Sierra Nevada Pale Ale

SAT Stella Artois

MON Taj-Mahal

THU Tecate

MON Tiger

MON Tsing Tao

SAT Warsteiner

Woodchuck Amber Cider

FRI Youngs Double Chocolate Stout

YUENGLING Lager

YUENGLING Black & Tan

MON / THU / FRI / SAT

indicates beers that are discounted on those days!