



A O S M O B I L E B A R

BAR MENU

SPIRITS

Tequila

Patron Silver, Don Julio, 3 Amigos Anejo, Casamigos, Avion, 1800, Altos, Lunazul, Espolon, Hornitos, Jose Cuervo, Don Quixote, Juarez Silver, Durango Gold & White

Bourbon

Bulleit, Knob Creek, Old Soul Bourbon, Woodford Reserve, High West, Makers Mark, Jack Daniels, Jameson, Wild Turkey, Four Rosa, Jim Beam, Evan Williams, Jeffers Creek

Vodka

Grey Goose, Circo, JBC Caviar, Tito's Handmade, Deep Eddy, Absolut Vodka, Firefly Vodka,

Whiskey

Crown Royal, Crown Apple, Alberta Rye, Broadslab Reserve 750, Crouch Rye White Whiskey, Lot 40 Canadian Whisky, Pendleton Rye 1910

Rum

Bacardi, El Dorado, Mount Gay Rum, Parrot Bay, Captain Morgan, Burnetts, J Wray Gold and Silver, Malibu

BEER

Domestic

Budweiser, Bud Light, Miller Lite, Coors Light, Keystone Light, Busch, Michelob Ultra, Pabst Blue Ribbon, Yuengling Blue Moon, Sweat Water, Goose Island

Imported

Amstel Light, Corona, Corona Extra, Corona Light, Heineken, Heineken Light, Stella Artois, Modelo, Guinness

Local Beer

Palmetto: Huger Street IPA, Espresso Porter, Downtown Door Knocker

Holy City: Washout Wheat, Pluff Mud Porter, Overly Friendly IPA, Holy City Pilsner

Westbrook: White Thai, IPA, One Claw, Gose

Gluten Free

Angry Orchard, White Claw, HighNoons,

WINE

White Wine

Laudato Pinot Grigio, Belvino Pinot Grigio, Ed Edmundo Chardonnay, Mallee Point Moscato, Bartenura Moscato

Red Wine

Mark West Pinot Noir, Blue Canyon, Josh Cellars, Carson Ridge Cabernet, Luc Pirlet Merlot, Radius Merlot

Sparkling/Champagne

La Marca Prosecco, La Vostra Prosecco, Wycliff Brut, Rondel Brut Cava, Moet & Chandon, Armani Prosecco