

# BUBBLES

@ docbsrestaurant

**Prosecco**  
Mionetto, Valdobbiadene, Italy

13 52

**Sparkling Rosé**  
Veuve du Vernay, Burgundy, France

13 52

# WHITE

**Albariño**  
Hendry, Napa Valley, CA

14 56

**Chardonnay**  
Seaglass, California

13 52

**Chardonnay**  
Slo Down Wines, Broken Dreams, California

14 56

**Pinot Grigio**  
Stemmari, Sicily, Italy

12 48

**Riesling**  
Chateau Ste. Michelle, Washington

12 48

**Rosé**  
Hayes Ranch, California

12 48

**Sauvignon Blanc**  
CK Mondavi, California

12 48

**Sauvignon Blanc**  
Babich, Black Label, Marlborough, New Zealand

15 60

# RED

**Cabernet Sauvignon**  
Callaway, California

12 48

**Cabernet Sauvignon**  
No Fine Print, California

15 60

**Malbec**  
Ruta 22, Mendoza, Argentina

13 52

**Merlot**  
Markham Vineyards, Napa Valley

15 60

**Pinot Noir**  
Oyster Bay, Marlborough, New Zealand

12 48

**Pinot Noir**  
Primarius, Oregon

15 60

**Red Blend** (*Teroldego, Marzemino, Merlot*)  
Dinotte, Italy

12 48

**Red Blend** (*Syrah, Zinfandel*)  
Slo Down Wines, Sexual Chocolate, California

17 68

# BOTTLED BEER

**Lagunitas IPA**  
IPA, Petaluma, CA

7

**Ciderboys First Press**  
Hard Apple Cider, Stevens Point, WI

7

**Amstel Light**

6

**Corona**

6

**Miller Lite**

6

**Michelob Ultra**

6

**Heineken 0.0**

6

# HOUSE COCKTAILS

**A Whiskey Smash** **ON TAP**  
Traverse City Straight Bourbon, lemon, mint, tonic

15

**Cherry Old Fashioned** **ON TAP**  
Traverse City American Cherry

16

**Crazy Beautiful** (*Straight Up*)  
Vodka, elderflower, spiced pear, sparkling

17

**The "Beet" Juice** (*Over Crushed Ice*)  
Gin, all organic beet juice, mint, lemon

16

**The Internal Affair** (*On the Rocks*)  
Tequila, jalapeño, pineapple, basil

16

**The Beverly Hills Martini** (*Straight Up*)  
Gin, cucumber, mint, honey

18

**Slightly Spicy Mezcalita** (*Over Crushed Ice*)  
Tequila, Mezcal, jalapeño, lime

16

**Sotol Mule**  
Los Magos Sotol, fresh lime, ginger beer

16

# Join us for **HAPPY HOUR**

Monday - Friday | 5PM - 7PM

*\*See the table tent for details*

# LIQUOR

**BOURBON**  
Angel's Envy  
Basil Hayden's  
Bulleit  
Knob Creek  
Maker's Mark  
Traverse City Co.  
Woodford Reserve

**RYE WHISKEY**  
Angel's Envy  
Bulleit  
Templeton  
Whistle Pig 10 Year

**WHISKEY**  
Crown Royal  
Jack Daniels  
Jameson

**SCOTCH**  
Dewar's  
Glenlivet 12 Year  
Johnnie Walker Black  
Johnnie Walker Blue  
Macallan 12 Year  
Macallan 18 Year

**TEQUILA**  
Casamigos Blanco  
Casamigos Reposado  
Casamigos Añejo  
Don Julio  
Don Julio 1942  
Patrón Silver  
Patrón Añejo

**MEZCAL**  
Casamigos Mezcal  
Del Maguey Vida

**SOTOL**  
Los Magos

**VODKA**  
Belvedere  
Grey Goose  
Grey Goose Citron  
Ketel One  
Tito's

**GIN**  
Bombay Dry  
Bombay Sapphire  
Hendrick's  
Tanqueray

**RUM**  
Bacardi  
Captain Morgan  
Malibu  
Myers's Dark

**CORDIALS**  
Amaretto  
Baileys  
Grand Marnier  
Kahlua

**COGNAC**  
Hennessey VS

*Did you know that we are named after a doctor?*



*Read about how our Founder's 6th grade career report turned into Doc B's Restaurant!*