

Alpenrose
restaurant & catering

Beverage Menu

COCKTAILS

GRAND SCRATCH MARGARITA

Sauza Añejo tequila, Grand Marnier, and fresh lime. Served "up" with salt. \$7.95

THREE BERRY COSMO

Stoli Blueberi, Chambord, lime sour, pomegranate juice, and lavender sugar. \$7.95

PEAR MIMOSA

Champagne and pear nectar. \$5.95

MOSCOW MULE

Stoli Vodka, fresh lime juice and ginger beer. \$6.95

POMEGRANATE MARTINI

Pomegranate vodka, Triple Sec, lemon sour and Pomegranate juice. \$7.95

CHOCOLATE MARTINI

Stoli Vanilla Vodka, Godiva Chocolate Liqueur and Bailey's Irish Cream \$7.95

WERTHER'S COFFEE

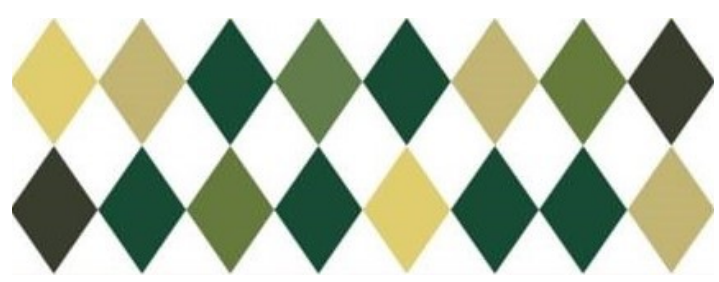
Irish Cream, Butterscotch Schnapps and coffee, topped with whipped cream. \$6.95

GLUHWEIN

Mulled wine, served hot. \$5.95

CINNAMON TOAST

Hot apple cider and Captain Morgan spiced rum. Finished with whipped cream. \$6.95



Beer

bottled beer

- SAUGATUCK OVAL BEACH BLONDE
- NEW HOLLAND MAD HATTER
- BELL'S TWO HEARTED ALE
- HEINEKEN
- STELLA ARTOIS
- AMSTEL LIGHT
- SAMUEL SMITH OATMEAL STOUT
- WEIHENSTEPHANER HEFEWEISSBIER
- AYINGER CELEBRATOR DOPPELBOCK
- SPATEN LAGER
- BUDWEISER
- BUD LIGHT
- MILLER LITE
- SAM ADAMS
- CLAUSTHALER NON-ALCOHOLIC

GLUTEN FREE

- VANDERMILL HARD APPLE CIDER \$5.00
- VANDERMILL PECAN & VANILLA CIDER \$5.00

draft beer

14 oz \$5/ 22 oz \$7.50

- HACKER PSCHORR WEISSE
- HOFFBRAU SEASONAL
- FOUNDER'S CENTENNIAL IPA
- BELL'S SEASONAL
- BUD LIGHT
- SPATEN LAGER

House Wines

\$6 glass / \$24 bottle

- Chardonnay, Pinot Grigio,
- Piesporter,
- White Zinfandel, Pink Moscato
- Merlot, Cabernet Sauvignon

