



# BOBBY C'S SPECIALTY DRINK NIGHTS

MONDAY to FRIDAY

Domestic Pint & Pound - 12.50 4pm to close

Domestic Pitcher & 2 Lbs. Wings - 28.00 4pm to close

SUNDAY

Rehab Sundays - Caesars - 4.50

## From The Bar

### DRAUGHT BEER

DOMESTIC | 20 oz - 6.30 | Pitcher - 17.30

Bud, Bud Light

PREMIUM | 20 oz - 7.10 | Pitcher - 19.99

Alexander Keith's IPA, Alexander Keith's Red Amber,  
Rolling Rock Extra Pale

IMPORTED | 20 oz - 8.10 | Pitcher - 23.99

Stella Artois, Guinness

### BOTTLED BEER

DOMESTIC | 4.99

Blue, Blue Light, Bud, Bud Light

PREMIUM | 5.70

Goose Island Honker's Ale, Goose Island English Style IPA,  
Michelob Ultra, Bud Light Lime,  
Mill Street Organic, Alexander Keith's IPA

IMPORTED | 5.99

Stella Artois, Corona

### CIDER

Queen Street 501, 473 ml (CAN) | 7.50

### LIQUOR

DELUXE | 4.99 PREMIUM | 5.85 SUPER PREMIUM | 6.49

### COOLERS | 6.30

SMIRNOFF ICE - Raspberry Burst or Green Apple Bite

PALM BAY - Key Lime Cherry or Ruby Red Grapefruit

### COCKTAILS | 1.5 oz - 6.55

CLASSIC CANADIAN CAESAR | Eristoff vodka, clamato juice,  
a dash of Tabasco sauce, worcestershire sauce, salt and  
pepper, garnished with a pickled asparagus spear

JACKED UP ICED TEA | Bacardi coconut rum, Bacardi Oakheart  
spiced rum, Cazadores tequila and triple sec, topped  
with bar lime and Coke

BIG WAVE | Eristoff vodka, melon liquor and Blue Curaçao,  
topped with sweet & sour and Sprite

BOBBY C'S RED WINE SANGRIA | Amaretto, red wine with  
orange, cranberry and lime juices

STRAWBERRY DAIQUIRI | Bacardi rum with strawberry purée  
and lemon-lime juice, crushed and frozen

BOBBY'S MARGARITA | Cazadores Gold tequila crushed with  
triple sec and lemon-lime juice, served in a salted glass

CATCH OF THE DAY

# From The Bar

## MARTINIS | 2 oz - 7.35

**SOUR APPLE** | Eristoff vodka with sour apple liqueur

**SUN BURNED** | Casadores tequila, Grand Marnier, topped with orange and cranberry juices

**COSMOPOLITAN** | Eristoff vodka, triple sec, lime and cranberry juices

**THE CLASSIC** | Eristoff vodka or Bombay gin, topped with a splash of vermouth and an olive

## WINES

### WHITE WINES

	6 OZ	9 OZ	1/2 LITRE	LITRE	BOTTLE
Barefoot, Pinot Grigio	7	10.15	20	38	
Barefoot, Chardonnay	7	10.15	20	38	
Two Oceans, Sauvignon Blanc	7	10.15			
Folonari, Pinot Grigio	8.40	12.60			37
White Zinfandel	5.50	9			28

### RED WINES

	6 OZ	9 OZ	1/2 LITRE	LITRE	BOTTLE
Barefoot, Cabernet Sauvignon	7.25	10.30	21	39	
Alamos, Malbec	7.50	11			34
J. Lohr, Cabernet Sauvignon	12.05	15.65			45
Yellow Tail, Shiraz	7	10.15			33

## Desserts | 6.99

**SUPER CARAMEL CRUNCH** | Two layers of pecan meringue layered with La Rocca's own buttery caramel and fresh whipped cream

**CHEESECAKE** | Velvety cheesecake on a graham base, topped with your choice of chocolate, strawberry or caramel sauce

**TURTLE CHOCOLATE FLAN** | Filled chocolate shortbread shell with roasted pecans, caramel and chocolate ganache

**PECAN MINI TART** | Smooth butterscotch and roasted pecan halves fill a shortbread crust made with real butter

## Beverages

COFFEE OR TEA | 2.10

HOT CHOCOLATE | 2.50

WHITE OR CHOCOLATE MILK | 3.50

SOFT DRINKS OR JUICES | 3.15

PERRIER | 3.15

BOTTLED WATER | 2.49

ICED COLD  SERVED HERE

