

ROI RESTAURANT

DRINK MENU

COCKTAILS

OLD FASHIONED 20

BELLINI 15

MARGARITA 15

MIMOSA 15

PALOMA 15

SANGRIA 15

WINE BY THE GLASS

MIONETTO PROSECCO, sparkling wine 12

FLEURS DE PRAIRIE, rose 12

KIM CRAWFORD, sauvignon blanc 14

WAIRAU RIVER, sauvignon blanc 14

CALIFORNIA VINEYARDS, chardonnay 12

Z ALEXANDER BROWN, cabernet sauvignon 14

MEIOMI, pinot noir 14

CHAMPAGNE/SPARKLING & ROSE

CHAMPAGNE, moet imperial 149

MIONETTO PROSECCO, sparkling wine 44

FLEURS DE PRAIRIE, rose 46

WHITE WINE

WAIRAU RIVER, sauvignon blanc 48

FLEURS DE PRAIRIE, rose 46

NAPA CELLAR, chardonnay 50

ANTIORI SANTA CRISTINA, pinot grigio 40

RED WINE

MEIOMI, pinot noir 55

Z ALEXANDER BROWN, cabernet sauvignon 54

CUARTO DOMINIO TOLENTINO, malbec 50

PRAYERS OF SINNERS AND SAINTS, claret 44

SEVEN FALLS, merlot 55

COLD BEER & CIDER

STELLA, belgium 9

IPA GOOSE ISLAND, india pale ale 8

SHOCK TOP, belgian white 8

STELLA CIDRE, belgium 9

SANDBAR SUNDAY, florida 9

DESSERT 13

COOKIE & CREAM

chocolate macadamia coconut cookie, vanilla bean ice cream

BLACK FOREST CAKE

whipped cream, maraschino cherry

WARM S'MORES CAKE

graham crust, brownie, marshmallow

BANANA CHIP FRITTERS

white mocha, caramel

* consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

dana jackson general manager

jason antolak executive chef