

UNCLE BUCK'S FISH BOWL & GRILL

White Wines

	By the Glass	By the Bottle
Big Cedar White Zin, or Chardonnay, California	\$7	\$26
Schmitt Sohne Riesling, Germany	\$7	\$28
Domino Moscato, California	\$9	\$32
Gnarly Head Pinot Grigio, California	\$10	\$32
Geyser Peak Sauvignon Blanc, California	\$10	\$32

Red Wines

	By the Glass	By the Bottle
Big Cedar Cabernet or Merlot, California	\$7	\$26
Estancia Pinot Noir, Paso Robles	\$9	\$36
Chateau St. Jean Merlot, Sonoma	\$10	\$38
Nieto Malbec, Argentina	\$10	\$38
Elouan Pinot Noir, Oregon	\$16	\$60
St. Francis Cabernet, Sonoma	\$16	\$64

Beer

Draft Domestic

Bud Light, Michelob Ultra, Coors Light, Miller Lite \$5.50

Draft Craft Beer

KC Bier Dunkel, White River Table Rock Red, Boulevard Wheat, \$6.50
Mother's Seasonal, Public House Elusive IPA, Public House Revelation Stout,
Public House Frisco 1501, Public House Rod's Cream Ale, Blue Moon,
Guest Beer (Please ask your Server)

Draft Import

Stella Artois \$6.50

UNCLE BUCK'S FISH BOWL & GRILL

Signature Cocktails

Uncle Buck

Patron Silver, Agave Nectar, Fresh Squeezed Lime Juice,
Grand Mariner Float, Salted Rim, Served on the Rocks

\$14

Spicy Uncle Buck

Patron Silver, Agave Nectar, Fresh Squeezed Lime Juice,
Grand Mariner Float, Fresh Jalapenos, Salted Rim, Served on the Rocks

\$15

Gutter Ball

Effen Cucumber Vodka, Spicy Bloody Mary Mix,
Spicy Old Bay Rimmed Glass, Served on the Rocks

\$12

Mermaid Water

Malibu, Spiced Rum, Blue Curacao, Pineapple Juice

\$11

Ocean Wave

Drink to Share: Banana Rum, Mango Rum, Coconut Rum,
Smithworks Vodka, Pineapple Juice, Sweet and Sour, Sprite, Blue Curacao

\$24

Ozark Iced Tea

Apple Pie Moonshine, Raspberry Iced Tea, Peach Puree

\$11

Poison Apple

Crown Apple, Peach Schnapps, Cranberry, and Sweet and Sour

\$13

Seven – Ten Split

Crown Apple, Salted Caramel Crown, Apple Juice, Fresh Lemon Juice.

\$12

Margaritas

Original, Strawberry, Raspberry, Peach

\$9

Daiquiris

Strawberry, Banana, Raspberry, Peach, Pina Colada

\$9