



# BLUE COLLAR

RESTAURANT ~ BAR ~ CATERING

## HAPPY HOUR

**4-6 TUESDAY-FRIDAY    2-4 SATURDAY & SUNDAY**

*DRAFT BEER \$1 OFF    GLASS OF WINE \$5    WELL DRINKS \$4*

## DRINK SPECIALS

**TUE** \$5 Cap't 'n Coke    **FRI** \$5 Spiked Lemonade

**WED** \$5 L.I.T.

**SAT** \$6 Orange Crush

**THU** \$5 Tito's

**SUN** \$6 Margarita

## DRINKS

### RAISED BY WOLVES

*Woodford Reserve, trace Dewar's, splash amaretto, chocolate bitters*

### PEACHY PALMER

*Jack Daniels Tennessee honey, peach schnapps, lemonade, tea*

### NEW OLD FASHIONED

*Jim Beam, Heering cherry, orange*

### KENTUCKY NAIL

*Maker's Mark and Drambuie*

### RASPBERRY LIME MARTINI

*raspberry vodka, Chambord, lime*

### CUCUMBER COOLER

*Tanqueray, lime, mint infused simple syrup, cucumber, sprite*

### CARIBBEAN WATERS

*coconut rum, Capt Morgan spiced rum, blue curacao, banana liqueur, pineapple*

### BLOOMING ORANGE

*dragonberry rum, St. Germaine, Chambord, orange squeeze, soda*

### HELPLESS ROMANTIC

*rum, lime juice, pineapple juice, blueberries, coconut rum float*

### DANCING NAKED ON THE BAR

*tequila, black raspberry liqueur, lime squeeze, agave nectar*

### MANGO CHILI MARGARITA

*jalapeno tequila, mango, OJ, lime, chili salt rim*

### ORANGE CRUSH

*orange vodka, orange squeeze*

### TRANSFUSION

*vodka, ginger ale, grape juice*

### SPIKED LEMONADES

*choose strawberry or blueberry*

**FLIGHTS** *Educate your palate. Three 1oz pours of fine spirits with tasting notes.*

**VERMONT RYES** *Whistle Pig 10 yr, Whistle Pig Farmstock Crop 003, Whistle Pig Old World 34*

**BOURBON ROAD TRIP** *Widow Jane 10yr (New York), Few (Chicago), Breckenridge (Colorado) 21*

**TEQUILA THRU THE AGES** *Ocho Plata blanco, Ocho Single Estate reposado, Ocho Anejo 21*

**PREMIUM AGED TEQUILAS** *Don Julio 1942 Anejo, Clase Azul reposado, Don Julio reposado 35*

**SPEYSIDE THRU THE AGES** *Glenfiddich Single Malt 12yr, 15yr, 18yr 30*

**SCOTCH CONNOISSEUR** *Glendronach 12yr (Highland), Benriach 10yr (Speyside), Ardbeg 10yr (Islay) 21*

## BEERS ON TAP

### ZOMBIE DUST

*3 Floyds American Pale Ale*

### CLOUDY & CUMBERSOME

*Levante New England IPA*

### ALLGASH WHITE

*Wheat Beer - Witbier*

### MILLER LITE

### YUENGLING LAGER

**+ FIVE ROTATING CRAFT TAPS**

## BEER BOTTLES & CANS

### PSEUDO SUE

*Toppling Goliath Pale Ale*

### SIP OF SUNSHINE

*Lawson's Finest Liquids IPA*

### BREAKFAST STOUT

*Founders Oatmeal Stout*

### HEFEWEIZEN

*Weihenstephaner Hefeweisbier*

### PEACH COUNTY

*Cider Boys Hard Cider*

### **+ ROTATING CRAFT BEER LIST**

*on our UNTAPPD monitor*

HEINEKEN ~ HIGH NOON HARD SELTZER ~ BLUE MOON ~ COORS LIGHT ~ BUD LIGHT ~ MILLER LITE ~ MICHELOB ULTRA  
SAM ADAMS BOSTON LAGER ~ YUENGLING LAGER ~ GUINNESS PUB DRAUGHT ~ HEINEKEN 0.0 ~ ANGRY ORCHARD

## WINE BY THE GLASS

CABERNET SAUVIGNON ~ MERLOT ~ CHARDONNAY ~ PINOT GRIGIO ~ ROSE

## WINE BY THE BOTTLE

**TIZIANO** *Pinot Grigio (Delle Venezie, Italy) crisp, balanced, floral notes and hints of pear and apricot 35*

**NAPA CELLARS** *Sauvignon Blanc (Napa Valley, California) lemon blossom, pineapple, white peach, and sweet melon 35*

**BIELER PERE ET FILS** *Rose (Provence, France) raspberry and wild strawberry flavors and a pure, clean texture 35*

**ROBERT TALBOTT ESTATE** *Chardonnay (Monterey, Ca) lush, tropical fruit, toasty oak and minerals with a clean finish 40*

**HEINZ EIFEL** *Riesling (Rheinhessen, Germany) Think pear, melon, apple with a hint of lime zest 35*

**PIO** *Rose Prosecco (Italy) fresh fruity flavors of fresh peaches and raspberries 30*

**TORTOISE CREEK** *Pinot Noir (California) ripe black-cherry and black-plum flavors in this medium-bodied wine 40*

**J. LOHR VINEYARDS** *Cabernet Sauvignon (Paso Robles, California) ripe black cherry, currant, and toasted pastry 40*

**RABBLE** *Cabernet Sauvignon (Paso Robles, California) black fruit flavors and hints of tobacco, vanilla and cinnamon 58*

**BODEGA NORTON** *'Barrel Select' Malbec (Mendoza, Argentina) ripe red fruits, cassis and pepper and woody notes 45*

**CURBSIDE PICKUP** at [www.BLUECOLLARLANC.com](http://www.BLUECOLLARLANC.com) or **717 537-2107**

