

Bull & Bones

B R E W H A U S & G R I L L

Specialty Cocktails

Orange Effect Crush – Smirnoff Orange Vodka, triple sec, orange juice, lemon lime soda and a fresh squeezed orange wedge
\$9

Bloody Bull – Ghost Pepper Vodka and spicy bloody mary mix
\$9

Cherry Limeade – Smirnoff #21 Vodka, grenadine, lime juice and soda water
\$9

Malibu Bay Breeze – Malibu Coconut Rum, cranberry and pineapple juice
\$9

Strawberry Blonde – Smirnoff Strawberry, banana liqueur, sours and pineapple juice
\$9

Southern Belle – Captain Morgan Spiced Rum, peach schnapps, cranberry and orange juice
\$9

Liquid Marijuana – Captain Morgan, Malibu, blue curacao, melon, sours pineapple juice
\$9

Vodka Mule – House vodka, ginger beer and lime juice
\$7 (Upgrade to Absolut \$10)

Whiskey Mule – House whiskey, ginger beer and lime juice
\$7 (Upgrade to Jim Beam \$10)

Bull Rush – Three Olives Cherry Vodka, Red Bull and lemon lime soda
\$10

B&B Margarita – Avion Tequila, Grand Marnier, sours, lime juice
\$13

ON TAP

All Night Light

Golden American Lager - low hops, low bitterness, clean crisp taste

Sun Lit Wit

Belgian style Wit - unfiltered wheat with hints of orange & coriander

Appalachian Alt Ale

American Amber Ale - subtle caramel taste, balanced & smooth

Lunch Pale Ale

India Pale Ale – clean, crisp, citrusy with Magnum & Columbus hops

Maroon Effect Ale

English Brown Ale – chocolate and caramel malts, smooth finish

Michelob Ultra

Kind of tastes like water but it'll get the job done in a pinch

Please ask your server about our rotating taps

Bottles and Cans

Miller Lite \$4 Bud Light \$4 Coors Light \$4 Corona \$5
O'Doul's NA \$4 White Claw \$5 Murphy's Stout \$6

Wine List

Whites

	Glass	Bottle
Chateau St Michelle (WA) – Riesling	\$6	\$22
Nobilo (New Zealand) - Sauvignon Blanc	\$8	\$28
Ruffino (Italy) - Pinot Grigio	\$7	\$25
Barboursville (VA) – Chardonnay	\$8	\$28
Castello del Poggio (Italy) – Moscato	\$7	\$25
Sutter Home – White Zinfandel	\$6	---
Chalk Hill (CA) – Chardonnay	---	\$40
Chateau Morrisette (VA) -Vin Gris	\$5	\$25
Chateau Morrisette (VA) - Our Dog Blue Table	\$5	\$25
Schmitt Sohne (GER) – Piesporter	\$8	\$28

Reds:

Silver Ridge (CA) - Pinot Noir	\$7	\$25
Fat Cat (CA) – Merlot	\$7	\$25
Altos de Plata (Argentina) -Malbec	\$8	\$28
The Show (CA) - Cabernet Sauvignon	\$9	\$32
Cooper and Thief (CA) – Pinot Noir	---	\$32
Coppola Claret (CA) – Cabernet Sauvignon	---	\$45

Please ask your server about our Champagne and specialty wine offerings