

# SCHOLZ BEER AND WINE

## Draft Beer

### IMPORTS

\$5.25 20 oz \$13.50 Pitcher

<b>Dos Equis</b> <i>Mexican Lager</i>	<b>Spaten Premium</b> <i>German Lager</i>
<b>Harp</b> <i>Irish Lager</i>	<b>Spaten Optimator</b> <i>German Doppelbock</i>
<b>Newcastle</b> <i>English Brown Ale</i>	<b>Spaten Octoberfest</b> <i>German Amber</i>
<b>Blue Moon</b> <i>Belgian Style Wheat</i>	<b>Franziskaner Hefe-Weizen</b> <i>German Wheat</i>
<b>Pilsner Urquell</b> <i>Original Czech Pilsner</i>	<b>Paulaner Hefe-Weizen</b> <i>German Wheat</i>
<b>Wood Chuck</b> <i>Apple Cider</i>	<b>Stella Artois</b> <i>Euro Pale Lager</i>
<b>Bass</b> <i>English Pale Ale</i>	<b>Guinness</b> <i>Irish Stout</i>
<b>Live Oak Big Bark</b> <i>Amber Lager - Austin, Texas</i>	<b>Fireman's Number Four</b> <i>Blonde Ale - Blanco, Texas</i>
<b>Live Oak IPA</b> <i>India Pale Ale - Austin, Texas</i>	<b>Franziskaner Dunkle-Weisse</b> <i>Dark Wheat</i>

### DOMESTICS

\$4.25 20oz \$10.50 Pitcher

Budweiser	Miller Lite	Bud Light
Coors Light	Shiner Black <i>Shiner, Texas</i>	Shiner Bock <i>Shiner, Texas</i>

### BEER COCKTAIL MENU

<b>Snake Bite</b> <i>Wood Chuck Cider and Harp</i>	<b>Half &amp; Half</b> <i>Guinness and Harp</i>
<b>Black Velvet</b> <i>Wood Chuck Cider and Guinness</i>	<b>Shandy/Radler</b> <i>Lemonade or Sprite and your choice beer</i>
<b>Black &amp; Tan</b> <i>Guinness and Bass</i>	

"Drinking beer doesn't make you fat,  
it makes you lean...  
against bars, tables, chairs, and poles"  
- Homer Simpson

## Bottled Beer

### IMPORTS/ MICROBREWS

<b>Amstel Light</b> \$3.75 <i>Dutch Lager</i>	<b>Shiner Bock</b> <i>Texas Bock</i>
<b>Corona</b> <i>Mexican Lager</i>	<b>Smirnoff Ice</b> <i>Original Lemon Flavor</i>
<b>Dos Equis</b> <i>Mexican Lager</i>	<b>Michelob Ultra</b> <i>Low Carb Lager</i>
<b>Heineken</b> <i>Dutch Lager</i>	<b>Stone IPA</b> <i>India Pale Ale</i>
<b>Sierra Nevada</b> <i>American Pale Ale</i>	<b>Wild Berry</b> <i>Wine Cooler</i>
<b>Lemp Standard Lager</b> <i>Golden Lager</i>	<b>Negra Modelo</b> <i>Mexican Ale</i>
<b>Samuel Adams</b> <i>Boston Lager</i>	<b>St. Paulie Girl</b> <i>German Lager</i>
<b>Haake Beck</b> <i>Alcohol Free</i>	<b>O'Doul's Amber</b> <i>Alcohol Free</i>

### DOMESTICS

Bud Light \$3.50	Lonestar
Miller Lite	Budweiser
Coors Light	

### INTERESTING IMPORTS

\$6.50 - and up
<b>Aventinus</b> <i>German Wheat - Doppelbock</i>
<b>Schneiderweisse</b> <i>German Hefe - Weizen</i>
<b>Maredous</b> <i>Belgian Ale</i>

\*Ask Server for Rotating Seasonal Selection

## Wine

\$22.50 Bottle	\$5.25 Glass
<b>Chardonnay</b> <i>El Portillo - Argentina</i>	<b>Sauvignon Blanc</b> <i>El Portillo - Argentina</i>
<b>Merlot</b> <i>El Portillo - Argentina</i>	<b>White Zinfandel</b> <i>Beringer - California</i>
<b>Pinot Noir</b> <i>El Portillo - Argentina</i>	<b>Tinto Verano</b> <i>Choice Wine and Sprite</i>

## DAILY LUNCH SPECIALS

Plates Served with 2 Sides Served Monday Through Friday Also choose From  
\*One Side \*\*No Sides 11:00 a.m.- 2:00 p.m or Until Supply Runs Out Standard Sides!

\$6.50 Pork chop  
\$5.75 Taco basket \*  
\$6.25 Beef plate

# MON

Mac and Cheese  
Green Beans  
Mashed Potatoes

\$6.50 Beef Stroganoff  
\$5.75 Turkey Sandwich\*  
\$7.25 Combo BBQ Plate

# TUE

Creamed Corn  
Baby Green Peas  
Mashed Potatoes

\$6.50 King Ranch Chicken  
\$5.75 Catfish Po Boy\*  
\$8.25 3 Meat BBQ Plate

# WED

Broccoli  
Lima Beans  
Mashed Potatoes

\$6.50 Beef Tips and Rice  
\$5.75 Chicken Chef Salad\*\*  
\$6.25 1/2 Chicken Plate

# THU

Squash and Zucchini  
Buttered Carrots  
Mashed Potatoes

\$6.50 Catfish  
\$5.75 Caesar Salad\*\*  
\$6.25 Turkey Plate

# FRI

Black Eyed Peas  
Spinach au Gratin  
Mashed Potatoes