



# BAIRD'S PUB

## WINE SELECTIONS



### BUBBLES

<b>Cantine Maschio Prosecco Brut Vevneto</b> <i>Bouquet of white peach, orange blossoms, fruit forward</i>	<b>8</b>	<b>Belstar Presecco Italy</b> <i>Elegant Flavor and fruity floral bouquet</i>	<b>36</b>
---	----------	--	-----------

### WHITES & ROSÉS

<b>Meiomi Chardonnay Sonoma Coast</b> <i>Tropical fruit and stone flavors with aromas of vanilla</i>	<b>40</b>	<b>Hunky Dory Sauvignon Blanc Marlborough</b> <i>Tropical fruit notes with gooseberry and lime flavors</i>	<b>9/36</b>
<b>J. Lohr Chardonnay</b> <i>Tropical fruit and stone flavors with aromas of vanilla</i>	<b>9/36</b>	<b>Urban Riesling Germany</b> <i>Juicy with apple, peach, spice and apricot</i>	<b>8/32</b>
<b>King Estate Sig Pinot Gris Willamette Valley</b> <i>Layered elegance boasting citrus and tropical fruits</i>	<b>42</b>	<b>Seeker Rose Cotes de Provence</b> <i>Complex red berry and citrus flavors</i>	<b>36</b>

### REDS

<b>Hahn Estate Pinot Noir Santa Lucia</b> <i>Black cherry, dried plums, black currants and cola</i>	<b>36</b>	<b>Simi Cabernet Alexander Valley</b> <i>Toasty oak notes frame bright fruit of red cherry, black plum and cranberry</i>	<b>52</b>
<b>Ramsay Cabernet North Coast</b> <i>Brambleberry, cherry, vanilla tobacco, oak</i>	<b>9/36</b>	<b>Peirano Estate Six Clone Merlot Lodi</b> <i>Black cherry, strawberry, raspberry, cocoa, toasted oak</i>	<b>36</b>
<b>7 Moons Red Blend</b> <i>Flavors of strawberry preserves, cherry cola &amp; milk chocolate</i>	<b>32</b>	<b>Portillo Malbec</b> <i>Velvet Soft Rich Fruit Flavours</i>	<b>36</b>

### WINES OF DISTINCTION

<b>Round Pend Rutherford Sauvignon Blanc</b> <i>Crisp apple, grapefruit and Asian pear</i>	<b>48</b>	<b>Turley Juvenile Zinfandel California</b> <i>Crisp apple, grapefruit and Asian pear</i>	<b>48</b>
<b>Rombauer Chardonnay Carneros</b> <i>Tropical fruit, baked apple, vanilla, creamy, juicy</i>	<b>64</b>	<b>The Prisoner Napa Valley Red</b> <i>Velvety palate of anise, dark cocoa powder and roasted sage</i>	<b>62</b>
<b>Cakebread Chardonnay</b> <i>Creamy golden apple and honey dew melon</i>	<b>65</b>	<b>County Line Pinot Noir</b> <i>Lively Inviting array of red fruit, floral, spice</i>	<b>49</b>

### HOUSE SELECTIONS

<b>Alverdi Pinot Grigio Italy</b> <i>Dry white wine, well-balanced lively white fruit flavors</i>	<b>7/26</b>	<b>10 Span Central Coast Pinot Noir</b> <i>Aroma of cherries with a touch of red currants &amp; hint of spice</i>	<b>7/26</b>
<b>Black Ridge Chardonnay California</b> <i>Apples, pears, fresh picked peaches, butter and vanilla</i>	<b>7/26</b>	<b>Cypress Cabernet California</b> <i>Black cherry and raspberry, with vanilla and smoky cedar</i>	<b>7/26</b>
<b>Stella Rosa Moscato</b> <i>Mildly sweet with just enough bubbles</i>	<b>9</b>	<b>Black Ridge Merlot California</b> <i>Aromas of plum with hints of coffee</i>	<b>7/26</b>



# BAIRD'S PUB BEER SELECTIONS



## BEER ON DRAFT

*(Taps on rotation, please ask your server)*

Bud Light	3.50	Yuengling	4.00	Blue Moon	4.50
Shock Top	3.50	Yankee IPA	6.00	Samuel Adams Seasonal	4.00

## DOMESTIC & IMPORT BOTTLES

Budweiser	3.50	Yuengling	4.50	Stella Artois	4.50
Bud Light	3.50	Shock Top	4.50	Amstel Light	4.50
Michelob Ultra	3.50	Corona	4.50	Samuel Adams	4.50
Miller Light	3.50	Heineken	4.50	Guinness	5.00
Coors Light	3.50	Modelo	4.50		

## CRAFT BEERS

**River Dog Riverwalk Empire Pilsner ~ Ridgeland, SC** **6.00**

*Light, refreshing and snappy pilsner that is the perfect complement to life here in the LowCountry. Expect really clean, cereal like notes, rustic hop flavor and a clean finish. Silver Medal Winner—International Pilsner Category—US Open Beer Championship*

**Goose Island IPA ~ Chicago, IL** **5.00**

*This India Pale Ale recalls a time when ales shipped from England to India and were highly hopped to preserve their distinct taste during a long journey. The result is a hop lover's dream with a fruity aroma, set off by a dry malt middle and a long hop finish*

**Humidity Pale Ale ~ Durham, NC** **6.00**

*A modern Pale Ale, hazy and slightly sticky, this aromatic Pale Ale is brewed with a local Triticale, a wheat/rye hybrid*

## AN INSIGHT TO BAIRD'S PUB

Baird's Pub is so named as the 13th hole on the Arthur Hill's Course was the site of Camp Baird (named for Colonel George W. Baird), the encampment of the United States Army's 32nd Colored Infantry

**Happy Hour: Wed & Fri 4:30-6:30pm House Wines \$5 by the glass, Domestic Beer \$3, Imports \$4, Crafts \$5**