



5001 E Poplar Dr. 812.567.6565 thescyamorefarm@gmail.com

Bar Menu 2017

Domestic Draft - \$3.00/glass (Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light)

Domestic 12oz Bottled Beer - \$4.00/bottle

Craft 12oz Bottled Beer - \$5.00/bottle (revolving seasonal list)

White Wines: Rosatello Moscato, Estancia Pinot Grigio, Eve Chardonnay, Nobilo Sauvignon Blanc - \$7.00/glass

Red Wines: Mark West Pinot Noir - \$8.00/glass; Velvet Devil Merlot - \$9.00/glass;

Tom Gore Cabernet Sauvignon - \$10.00/glass

J Roget Sparkling Champagne - \$2.00/serving

Speciality Cocktail (Seasonal) - made with Sho Chiku Bai Sake - \$5.00/glass

NON-ALCOHOLIC DRINKS

Soft Drinks (Sprite, Coke, Diet Coke) - \$1.00/can

Iced Tea and Coffee- \$1.50/person if not included in catering menu

HOST BAR - BASED ON CONSUMPTION

White and Red Wines - Bottle Price Varies by Brand

J Roget Sparkling Champagne - \$17/Bottle

***Host and split bars are subject to 20% gratuity and state sales tax. Security officers (hired by The Red Barn) are **required** for all hosted bars at \$25/hour/officer. All prices are subject to market change.