

# DRAFT BEER

<b>DOMESTIC</b>	<b>16oz</b>	<b>64oz</b>
Bud Light	3.75	12
Budweiser	3.75	12
Coors Light	3.75	12
Miller Lite	3.75	12
<b>LOCAL</b>		
Alaskan Amber	6	17
Confluence DSM IPA	6	17
Confluence Rotator	6	17
Exile Ruthie	6	17
Toppling Goliath Psuedo Sue	7	18
<b>IMPORT/CRAFT</b>		
Blue Moon	6	17
Lagunitas IPA	6	17
Sam Adams Rotator	6	17
Shiner Bock	6	17



# BOTTLED BEER

<b>DOMESTIC</b>	<b>btl</b>
Bud Light	3.75
Bud Light Lime	3.75
Budweiser	3.75
Busch Light Tall Boy	4
Busch (NA)	3.75
Coors Light	3.75
Coors Original Banquet	3.75
Michelob Ultra	3.75
Miller High Life	3.75
Miller Lite	3.75
Pabst Blue Ribbon Tall Boy	5
<b>LOCAL/IMPORT/CRAFT</b>	
Corona	5
Corona Premier	5
Dos Equis	5
Goose Island 312	5
Heineken	5
Left Hand Milk Stout Nitro	6
Modelo Especial	5
Peace Tree Blond Fatale	6
Stella Artois	5
Strongbow	6
White Claw	5
Saint's Seasonal Selection	

# DAILY DEALS

**MONDAY**  
\$8 Cheeseburger w/Fries

**TUESDAY**  
\$2 OFF Tacos

**WEDNESDAY**  
2 Sliders w/Fries \$7 3 Sliders w/Fries \$9  
Cheeseburger, Pulled Pork, Pork Tenderloin, French Dip

**THURSDAY**  
\$2 OFF Tenderloins

**FRIDAY**  
\$1 Off Local Draft Beer \$6 House Mules

**SATURDAY**  
\$5 Bloody Mary's \$5 Screwdrivers  
\$4 Mimosas Brunch Menu (8:30a-1p)

**SUNDAY**  
\$5 Bloody Mary's \$5 Screwdrivers  
\$4 Mimosas Brunch Menu (8:30a-1p)

**SAINTS SHOT** orange vodka, watermelon pucker, orange juice, red bull 6

# HOUSE MULES

- LUCK OF THE IRISH 8**  
jameson, lime juice, ginger beer
- GINGER HONEY COMB 8**  
jack daniel's tennessee honey, lime juice, ginger beer
- HORSE FEATHER 8**  
elijah craig 12 year small batch bourbon, lime juice, angostura bitters, ginger beer
- HUCKLEBERRY HOUND 8**  
pearl blueberry, lime juice, ginger beer
- GEORGIA PEACH 8**  
new amsterdam peach vodka, lime juice, ginger beer
- GARDEN TIME 8**  
pearl cucumber vodka, lime juice, ginger beer
- MOSCOW 8**  
foundry vodka, lime juice, ginger beer
- STRAWBERRY PATCH 8**  
svedka strawberry lemonade vodka, strawberry puree, lime juice, ginger beer
- iHOLA GRINGO! 8**  
patron silver tequila, lime juice, ginger beer

# GRAPES

## WHITE

	glass	bottle
Wycliff, Champagne	6	22
Fetzer, Riesling	7	26
Dark Horse, Rose	7	26
Ecco Domani, Pinot Grigio	7	34
Stone Cellar, Chardonnay	7	26
Kendall Jackson, Chardonnay	9	26

## RED

BV Coastal, Pinot Noir	9	34
Diseno, Malbec	7	26
Stone Cellars, Cabernet Sauvignon	7	26

# SWEETS

- Molten a la Mode**  
chocolate molten cake with vanilla ice cream and raspberry sauce 6
- S'more Lava, Please**  
chocolate lava cake, with graham crackers, toasted marshmallows and chocolate 6
- Choco Churro**  
crispy chocolate churros, with a rich creamy center, topped with chocolate sauce 6
- The Angel is a Tart**  
baked apple tart with vanilla ice cream and caramel topping 6
- Lemon Raspberry Cheesecake**  
tart lemon and sweet raspberry swirled together and topped with whipped cream and raspberry sauce 6
- add a scoop of vanilla ice cream 1.5

# HAPPY HOUR

monday - friday 3pm-6pm

**\$1 OFF 1/2 OFF**

pint drafts

well drinks

wines by the glass

Meatballs | Beer Cheese Queso | Pub Nachos  
Quesadilla | White Cheddar Tots | Pickle Fries  
Potstickers | Saint's Egg Rolls | Spinach Dip  
Loaded Spuds | Pepper Jack Bites | Hummus  
Poblano Chicken Dip | Battered Mushrooms

**EAT.  
DRINK.  
EARN.**

**Riley Regulars**

ASK YOUR SERVER FOR DETAILS!

YOUR EVENT...

**OUR FOOD!  
AND EVEN OUR  
PATIO!**

CONTACT (515) 270-6175

**SAINTS  
PUB + PATIO**

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