

ITALIAN KITCHEN SPECIALTIES

BELLINI MARTINI

Bacardi, Peach Schnapps, Peach Monin,
Prosecco, Orange Juice

ITALIAN MARGARITA

Cazadores, Amaretto, Limoncello, Agave, Lime

SANGRIA

Brandy, Banfi Chianti, Fresh Fruit

ANGEL'S ENVY MANHATTAN

Angel's Envy Bourbon, Sweet Vermouth,
with a Luxardo Cherry

LEISURE TIME

Cazadores, Orange, Lime Juice,
Agave, Mango, Pineapple

KENNY'S FAVORITES

ESPRESSO MARTINI

Grey Goose, Kahlua, Vanilla Cold Brew Coffee

"FOO" TINI

Nue Cucumber, Lemon Juice, Jalapeños

PATRÓN RANCH WATER

Patrón, Lime Juice, Soda
(Make it Spicy, "add Jalapeño")

KENNY'S MARGARITA

Cazadores, Agave, Lemon, Lime,
Orange, Grand Marnier
(Make it Spicy, "add Jalapeño")

HOMAGE TO "SAM"

Knob Creek, Lemon, Honey, Ginger Beer

GOOSE 75

Grey Goose Strawberry Lemongrass,
Lemon Juice, Simple Syrup, Prosecco

ANGEL'S DECREE

Angel's Envy, Port, Luxardo Cherry Juice

MAKERS SELECT OLD FASHIONED

Makers Mark Bourbon, Simple Syrup,
Luxardo Cherry, Orange, Bitters



Kenny's proudly serves Grey Goose
on Tap at 28 degrees

MARTINI MONDAY

\$6 Every Monday!

RASPBERRY LEMONADE

Effen Raspberry Vodka, Limoncello, Lemon Juice

GIN & GEORGIA

Gin, St. Germain, White Peach,
Fresh Lemon Juice

RUBY SLIPPER

Deep Eddy Grapefruit Vodka,
Fresh Grapefruit Juice

ROB'S POMTINI

Vodka, Pama Liquor, Pineapple Juice

MAKE IT YOUR WAY

Your choice of either Vodka or Gin
(straight up or dirty)

HAPPY HOUR

MONDAY - FRIDAY 2-7 pm

\$7 House Wines | \$6 Well Cocktails

\$1 Off All Beer

KENNY'S

ITALIAN KITCHEN

HAVE YOU TRIED THEM ALL?

Kenny's Wood Fired Grill

Kenny's Burger Joint

Kenny's Italian Kitchen

Kenny's East Coast Pizza

www.kennysfood.com

RED WINE

ITALIAN REDS	G	B
Banfi, Chianti Superiore, <i>Toscana</i>	10	36
Chiarlo Barbera, D'Asti	10	36
Caparzo, Sangiovese, <i>Toscana</i>	10	36
Borgo Scopeto, Chianti Classico, <i>Toscana</i>	11	40
Ruffino Aziano, Chianti Classico	11	40
Santa Cristina, Rosso Toscana	12	44
Tenuta di Arceno, Chianti Classico, <i>Toscana</i>		46
Masi Campofiorin, <i>Veneto</i>		48
Santa Margherita, Chianti		56
Antinori il Bruciato, <i>Bolgheri</i>		59
Tormaresca, <i>Neprica Primitivo</i>		62
Banfi Cum Laude, <i>Toscana</i>		64
San Polo, Rosso Di Montalcino		74
Sartori, <i>Amarone, Veneto</i>		76
PINOT NOIR	G	B
Hahn, <i>Monterey, CA</i>	10	36
La Crema, <i>Monterey, CA</i>	11	40
Meomi, <i>Napa Valley, CA</i>	14	52
CABERNET SAUVIGNON	G	B
Line 39, <i>North Coast, CA</i>	10	36
Silver Palm, <i>North Coast, CA</i>	12	44
Freakshow, <i>Lodi, CA</i>	12	44
Oberon, <i>Napa Valley, CA</i>	14	52
Katherine Goldschmidt, <i>Alexander Valley, CA</i>	15	56
Juggernaut, <i>Hillside, CA</i>		60
Jackson Estate, <i>Alexander Valley, CA</i>		69
Trinchero, Mario's Vineyard, <i>Napa Valley, CA</i>		84
Silver Oak, <i>Alexander Valley, CA</i>		99

RED WINE (cont)

OTHER REDS	G	B
Montes, Malbec, <i>Rapel Valley, Chile</i> . . .	10	36
Petite Petit, Petite Syrah, <i>Lodi, CA</i>	12	44
The Dreaming Tree, Blend, <i>North Coast, CA</i>	12	44
The Prisoner, Blend, <i>Napa Valley, CA</i> . .	17	64
Eight Years in the Desert, Zinfandel, <i>Napa Valley, CA</i>		70
Chateau Ste. Michelle, Meritage <i>Columbia Valley, Washington</i>		75

WHITE WINE

ITALIAN WHITES	G	B
Zonin, Prosecco, <i>Veneto</i>	split	10
Banfi Le Rime, Pinot Grigio, <i>Toscana</i> . . .	10	36
Caposaldo, Moscato, <i>Provincia di Pavia</i> .	11	40
ROSE	G	B
Zonin, Sparkling, <i>Veneto</i>	split	11
Bieler, <i>Aix-en-Provence</i>	13	48
OTHER WHITES	G	B
Chateau Ste. Michelle, Riesling, <i>Columbia Valley, WA</i>	10	36
Simi, Sauvignon Blanc, <i>Sonoma, CA</i>	10	36
Noble Vines, Chardonnay, <i>Monterey, CA</i>	10	36
Sonoma-Cutrer, Chardonnay, <i>Sonoma, CA</i>	13	48