

ITALIAN KITCHEN SPECIALTIES

PEARTINI

Grey Goose La Poire, St. Germain, Lemon Juice

LEISURE TIME

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

GOLDEN GOOSE 75

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

BELLINI MARTINI

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

ITALIAN MARGARITA

Cazadores, Amaretto, Limoncello, Agave, Lime

SAPPHIRE 75

Bombay Sapphire, Lemon Juice,
Simple Syrup, Champagne

BACARDI LEMONADE

Bacardi Coconut, Strawberry, Mint, Lime, Lemonade

ANGEL'S ENVY MANHATTAN

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

SANGRIA

Brandy, Banfi Chianti, Fresh Fruit

KENNY'S FAVORITES

"FOO" TINI

Nue Cucumber, Lemon Juice, Jalapeños

ESPRESSO MARTINI

Grey Goose, Kahlua, Vanilla Cold Brew Coffee

PATRÓN RANCH WATER

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

FRENCHIE

Grey Goose, Chambord, Pineapple, Prosecco

HOMAGE TO "SAM"

Knob Creek, Lemon, Honey, Ginger Beer

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

\$7 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 | \$7 Well Cocktails

\$1 Off All Beer

KENNY'S

ITALIAN KITCHEN

ALCOHOL FREE

ESPRESSO MARTINI

STORMY HORIZON | MADRAS MARTINI

LYER'S CLASSICO PROSECCO

LYER'S MALT & COLA

HEINEKEN 0.0

ATHLETIC UPSIDE DAWN GOLDEN

RED WINE

ITALIAN REDS	G	B
Banfi, Chianti Superiore, <i>Toscana</i>	11	40
Chiarlo Barbera, D'Asti	11	40
Caparzo, Sangiovese, <i>Toscana</i>	11	40
Borgo Scopeto, Chianti Classico, <i>Toscana</i>	12	44
Ruffino Aziano, Chianti Classico	12	44
Santa Cristina, Rosso Toscana	13	48
Masi Campofiorin, <i>Veneto</i>		53
Tenuta di Arceno, Chianti Classico, <i>Toscana</i>		55
Santa Margherita, Chianti		62
Tormaresca, Neprica Primitivo		62
Antinori il Bruciato, <i>Bolgheri</i>		64
Banfi Cum Laude, <i>Toscana</i>		69
San Polo, Rosso Di Montalcino		74
Sartori, Amarone, <i>Veneto</i>		82
PINOT NOIR	G	B
Hahn, <i>Monterey, CA</i>	11	40
La Crema, <i>Monterey, CA</i>	12	44
Meomi, <i>Napa Valley, CA</i>	15	56
CABERNET SAUVIGNON	G	B
Line 39, <i>North Coast, CA</i>	11	40
Silver Palm, <i>North Coast, CA</i>	13	48
Freakshow, <i>Lodi, CA</i>	13	48
Oberon, <i>Napa Valley, CA</i>	15	56
Katherine Goldschmidt, <i>Alexander Valley, CA</i>	16	60
Juggernaut, <i>Hillside, CA</i>		65
Jackson Estate, <i>Alexander Valley, CA</i>		74
Silver Oak, <i>Alexander Valley, CA</i>		125

RED WINE (cont)

OTHER REDS	G	B
Montes, Malbec, <i>Rapel Valley, Chile</i> . . .	11	40
Petite Petit, Petite Syrah, <i>Lodi, CA</i>	13	48
The Dreaming Tree, Blend, <i>North Coast, CA</i>	13	48
The Prisoner, Blend, <i>Napa Valley, CA</i> . .	18	68
Eight Years in the Desert, Zinfandel, <i>Napa Valley, CA</i>		75
Chateau Ste. Michelle, Meritage <i>Columbia Valley, Washington</i>		80

WHITE WINE

ITALIAN WHITES	G	B
Zonin, Prosecco, <i>Veneto</i>	split	11
Banfi Le Rime, Pinot Grigio, <i>Toscana</i> . . .	11	40
Caposaldo, Moscato, <i>Provincia di Pavia</i> .	12	44
ROSE	G	B
Zonin, Sparkling, <i>Veneto</i>	split	12
Bieler, <i>Aix-en-Provence</i>	14	52
OTHER WHITES	G	B
Chateau Ste. Michelle, Riesling, <i>Columbia Valley, WA</i>	11	40
Simi, Sauvignon Blanc, <i>Sonoma, CA</i>	11	40
Noble Vines, Chardonnay, <i>Monterey, CA</i>	11	40
Sonoma-Cutrer, Chardonnay, <i>Sonoma, CA</i>	14	52