

## CLASSIC COCKTAILS

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845 (2oz)

### OLD FASHIONED

Rye Whiskey, Sweet Vermouth  
& Bitters

### VICTORIA SECRET

Vodka, Peach Schnapps, Malibu  
Rum & Amaretto, finished with  
Cranberry Juice

### HOLLYWOOD

Peach Schnapps, Simple Syrup,  
& a dash of Bitters,  
topped with Bubbly

### LYNCHBURG LEMONADE

Jack Daniels, Triple Sec  
& Lemon Juice, finished  
with Sweet Soda

## SIGNATURE COCKTAILS

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### RUDY'S TWISTED SISTER

8.95 (2oz)

Raspberry Vodka, Peach Schnapps  
& a splash of Lime topped with  
Cranberry & Orange Juices

### RUDY'S CAESAR

9.45 (2oz)

Vodka, Clamato, Tabasco,  
Worcestershire, Pickled Beans  
& Sriracha Pickles



## MARTINIS

845 (2oz)

### MANHATTAN

Rye, Sweet Vermouth,  
dash of Bitters

### COSMOPOLITAN

Vodka, Triple Sec, Cranberry  
Juice, splash of Lime

### LEMON DROP

Vodka, Limoncello, splash of  
Lemon with Sugared Rim

### CANDY APPLE

Green Apple Vodka,  
Melon Liqueur, splash of Lime  
Juice finished with Grenadine



HI THERE!



Let's  
HAVE ONE

## BEER ON TAP

### BLONDE ALE

Budweiser 7.25

Bud Light 7.25

Kokanee 7.25

Millstreet Organic Lager 8.95

Okanagan 1516 6.95

Pabst Blue Ribbon 6.95

Rolling Rock 7.75

Rudy's Blonde 7

Stella Artois 8.95

### CIDER

Rock Creek Dry Cider 8.95 

THERE'S A  
TAVERN  
IN THE TOWN  
WHERE  
GOOD

FELLOWS

*Gather 'Round*



### AMBER ALE

Little Brown Jug 1919 8.25

Okanagan Spring Pale Ale 6.95

Original 16 Copper 7.25

Sleeman Honey Brown Lager 6.95



Gluten Free

## BEER ON TAP

### IPA

Alexander Keith's IPA 7.75

Goose Island IPA 8.95

### WHEAT BEER

Blanche de Chambly 8.95

Grasshopper Wheat Ale 7.25

Shock Top 7.75

### STOUT

Fort Garry Dark Ale 7.85

Guinness 8.95

### NON-ALCOHOLIC

4.75

### BOTTLED BEER

MGD (355ml)	5.95	Michelob Ultra (341ml)	5.95
Coors Light (341ml)	5.75	Corona (330ml)	5.95
Standard (341ml)	5.75	Pacifico (355ml)	6.35

**DON'T DRINK  
WATER**



**DRINK BEER**



## WHITE WINE

	5oz	9oz	Litre
<b>RUDY'S HOUSE WHITE</b>	6.5	11.5	36
<i>Light &amp; Crisp</i>			
<b>GIORGIO &amp; GIANNI PINOT GRIGIO</b> - Veneto, Italy	7.75	13.5	36
<b>VILLA CHIOPRIS PINOT GRIGIO</b> - Friuli, Italy			39
<b>WISE OWL SAUVIGNON BLANC</b> - Marlborough, New Zealand	8.75	15	41
<i>Slightly Sweet</i>			
<b>HEINZ 'SHINE' RIESLING</b> - Rhein, Germany	7.75	13.5	36
<b>STARK RAVING WHITE BLEND</b> - California, USA			42
<i>Full &amp; Rich</i>			
<b>DANCING FLAME CHARDONNAY</b> - Central Valley, Chile	7	12.5	34
<b>SEAGLASS SAUVIGNON BLANC</b> - Santa Barbara, California			48
<i>Sparkling</i>			
<b>VILLA JOLANDA PROSECCO (200ml)</b> - Veneto, Italy			17
<b>VILLA JOLANDA PROSECCO</b> - Veneto, Italy			45
<b>LUC BELAIRE RARE ROSÉ</b> - Provence, France			86
<b>MOËT &amp; CHANDON BRUT</b> - Champagne, France			130
<b>POL ROGER BRUT ROSÉ</b> - Champagne, France			174
<b>MOËT &amp; CHANDON DOM PERIGNON</b> - Champagne, France			395

## RED WINE

	5oz	9oz	Litre
<b>RUDY'S HOUSE RED</b>	6.5	11.5	36

### *Light & Fruit*

	5oz	9oz	Bottle
<b>SYCAMORE LANE CABERNET SAUVIGNON</b> - California, USA	7.75	13.5	36
<b>CUMA ORGANIC MALBEC</b> - Cafayate, Argentina	8.25	14.5	38
<b>DANCING FLAME RSV PINOT NOIR</b> - Maule Valley, Chile	8.25	14.5	38

### *Medium & Complex*

<b>TRINITY OAKS MERLOT</b> - California, USA	8.75	15	41
<b>RED KNOT SHIRAZ</b> - McLaren Vale, Australia	9	16	43
<b>QUAIL'S GATE PINOT NOIR VQA</b> - Okanagan, Canada			55

### *Full & Muscular*

<b>CLINE ZINFANDEL</b> - Lodi, California			48
<b>VAGLIO 'TEMPLE' MALBEC</b> - Mendoza, Argentina			50
<b>EDGE CABERNET SAUVIGNON</b> - Napa Valley, USA			58
<b>J. LOHR SEVEN OAKS CABERNET BLEND</b> - Paso Robles, California			59
<b>IF YOU SEE KAY CABERNET BLEND</b> - Lazio, Italy			67
<b>MOLLY DOOKER "TWO LEFT FEET" SHIRAZ/CAB/MERLOT</b> - Mc Laren Vale, Australia			75
<b>HENDRY "HRW" CABERNET SAUVIGNON</b> - Napa Valley, USA			78
<b>CAYMUS CABERNET SAUVIGNON</b> - Napa Valley, USA			174





**CAREFULLY  
PREPARED**

*Fine Food*

## SNACK CORNER

### DEVILED EGGS V Gf

Pickled Garden Vegetables 9

### SHRIMP COCKTAIL Gf

Chilled Shrimp & Classic  
Cocktail Sauce 13

### RUDY'S FAMOUS TACOS

Crispy Breaded Haddock, Soft Tortilla,  
Pico de Gallo & Salsa Verde 14

### LUMPIA

*(Vegetarian on request)*

Crispy Pork Rolls & Sweet'n Sour  
Dipping Sauce 13

### WAIKIKI MEATBALLS

Angus Meatballs, Sweet Peppers,  
Onion, Pineapple &  
Polynesian Glaze 16

### CHEESE LOG

Bacon, Garlic, Herb & Walnut Cheese  
Spread & Crackers 13.5

### NACHO MOMMA'S CHIPS V

House Tortilla Chips with Black Bean,  
Avocado, Sour Cream, Cheddar &  
Pico de Gallo Layered Dip 14.5

### GOAT CHEESE NAAN V

Garlic Coriander Naan Bread  
& Baked Goat Cheese Dip 15

### STEAK BITES

Rudy's Steak Sauce & Rudy's Aioli 16.5

### DIABLO CALAMARI

Banana Peppers, Sriracha, Cilantro &  
Horseradish Aioli 14.5

### CHICKEN WINGS

Served with Ranch Dipping Sauce 15  
Sriracha Buffalo  
Salt & Pepper  
Cajun

V Vegetarian

YOU'LL  
*Enjoy*



## DESSERT

### **CHOCOLATE LOVER'S BUNDT CAKE**

Chocolate Ganache &  
Whipped Cream 8.5

### **PIE OF THE DAY**

Please Ask Your Server 8

### **RUDY'S FAMOUS BREAD PUDDING A LA MODE**

Vanilla Ice Cream & Nutmeg Sauce 8