

APPETIZERS

DUCK TENDERLOIN - Duck Tenderloin Strips fried golden, served with organic wild lingonberry chutney

COCONUT SHRIMP - 5 Jumbo Gulf Shrimp, rolled in Japanese bread crumbs & fresh coconut, deep fried golden. Served with our own Thai-peanut sauce

CHICKEN STRIPS OF FIRE - Tenderloin Chicken Breast Strips. Served with our raspberry inferno sauce

CHICKEN TENDERLOIN FRITTERS - Select Tenderloin Chicken Strips with a crunchy fritter breading. Served with buttermilk ranch dressing

CHILI CHEESE FRIES - Our thick cut Idaho French Fries smothered with Chili and Cheese.....(onions add .50¢ each)

FRENCH FRIES - Idaho Potatoes with the skins on *"the old fashioned way"*

POTATO WEDGES - Idaho Potato Wedges with the skins on. *Our Galley Chef lost the peeler!*

ONION RINGS - Sweet Onions thick cut and double dipped in our premium golden draft beer batter. Served with ranch dressing

MAC & CHEESE BITES - Tender Macaroni and Cheese battered and deep fried. Done the galley way - *for a new twist to an old favorite!*

FRIED CHEESE CURDS - Wisconsin Cheddar Cheese Curds lightly breaded and fried golden

TEXAS TOOTHPICKS - Thin-cut Strips of Onions and mild jalepenos coated with a crispy zesty batter

BEER BATTERED MUSHROOMS - Fresh, whole mushrooms double-dipped in our premium draft beer batter, served with our chunky-style horseradish sauce

PROVOLONE CHEESE STICKS - Extra creamy, extra long Provolone Sticks coated in our special garlic butter breading, served with buttermilk ranch dressing

HONEY BOURBON CHICKEN WINGS - Our tender juicy Chicken Wings lightly basted in a rich honey bourbon sauce

2 AUTHENTIC CHINESE EGG ROLLS - Egg Rolls made with bean sprouts and glass noodles. Your choice of shrimp or chicken, served with home style plum sauce and real Chinese hot mustard!

THE "ORIGINAL" CREAM CHEESE POPPERS - Jalapeno Pepper halves filled to the max with rich Wisconsin creamed cheese and submerged in a light potato breading. *Smooth, spicy and delightful!*

WALLEYE STRIPS - Thin strips of Walleye, lightly seasoned and flash-fried for tenderness. Served with our own garlic dill or tartar sauce

FRIED OYSTERS - Our plump and sweet breaded oysters. Served with hot sauce

CHICKEN CHUNKS - Large thick and tender chunks of Breast meat, seasoned Southern style and fried golden

CHICKEN WING DINGS - Our "original" Wing Dings, fried golden. Served with blue cheese or buttermilk ranch dressing

CHESAPEAKE BAY STYLE CRAB CAKES - 3 large pan-sauteed crab cakes topped with fresh gourmet mustard and a hint of hot sauce. Served with zesty vegetable crackers

HOME STYLE SOUPS AND SALADS

FRENCH ONION - Rich golden broth loaded with caramelized onions and topped off with croutons and imported Swiss gruyere cheese, baked and served in its own crock

NEW ENGLAND STYLE CLAM CHOWDER - Our rich and creamy chowder chocked full of clams. *(Friday & Saturday Only)*
Cup..... Bowl

ORIENTAL VEGETABLE NOODLE SOUP
HOUSE SPECIALTY #1 - Oriental seasoned chicken broth chock full of bean sprouts, water chestnuts, bamboo shoots, straw mushrooms, baby corn, bok choy and chunky noodles

CHICKEN SOUP - HOUSE SPECIALTY #2 - Lots of fresh free-range chicken and homemade noodles. *"Guaranteed to heal what ails you."*

CAESAR SALAD - Garden fresh romaine lettuce with freshly squeezed lemon, fresh ground black pepper and imported parmigiano-reggiano parmesan cheese, seasoned croutons lightly tossed with our creamy Caesar dressing



GRILLED CHICKEN CAESAR - Our extra large Caesar salad topped with strips of seasoned char-grilled chicken breast

GRILLED STEAK CAESAR - Our extra large Caesar salad topped with 8 oz. of seasoned char-grilled steak strips

GRILLED SALMON CAESAR - 8 oz. center-cut North Atlantic Salmon Filet, "teriyaki style," marinated with Hawaiian pineapple juice, zesty ginger and fresh garlic, char-grilled, flaked and topped with imported parmigian-reggiano parmesan cheese and seasoned croutons

HOUSE SALAD - Garden fresh mixed spring greens served with tomatoes, European cucumber, red onions and seasoned croutons

GREEK SALAD - Tossed fresh greens - kalamata olives, red onions, peppers and feta cheese. Served with our Greek dressing & kalamata olive roll

ANTIPASTO SALAD - Tossed fresh greens, genoa salami, black olives, pepperocini and provolone cheese. Served with our zesty 3 cheese Italian dressing & kalamata olive roll.

JULIENNE SALAD - Garden fresh mixed spring greens with turkey, ham, Swiss cheese and fresh tomatoes. Served with your choice of dressing.

MADE TO ORDER 1/2 lb. DELI SANDWICHES HOT OR COLD

All sandwiches served on choice of Jewish Rye, Pumpernickel, Onion Roll, French Roll, Homestyle Bun or a Wrap.

Whole Sandwich

Half Sandwich

For Deluxe it's your choice of cheese, lettuce, tomato or onion

Oven Roasted Turkey	Rotisserie Chicken
Santa Fe Turkey	Black Forest Ham
Honey Maple Turkey	Rosemary Ham
Mesquite Smoked Turkey	Classic Tiffany Ham
Smoked Peppercorn Turkey	Honey Tavern Ham
Black Forest Turkey	London Broil Roast Beef
London Broil Turkey	Rare Roast Beef
Genoa Salami	Italian Roasted Beef
Hard Salami	Italian Roasted Pork
Buffalo Wing Chicken	Braunschweiger Liverwurst

**Ask about our
vegetarian sandwiches**

SALAD DRESSINGS

We offer own special *PORT OF CALL* "HOUSE DRESSING," THOUSAND ISLAND, BUTTERMILK RANCH, GREEK, or RASPBERRY VINAIGRETTE.

We also have **HOMEMADE ROQUEFORT** - with 5 year aged imported blue cheese.

SANDWICHES FROM THE GALLEY

PRIME RIB STEAK SANDWICH - An 8 oz. queen size portion of our center-cut slow oven-roasted prime rib, served open face on our homemade toasted bread with au jus and horseradish sauce..

HOT CORNED BEEF - A half-pound of our thinly sliced New York Style Corned Beef Brisket stacked high on Zingerman's Jewish Rye. Served with a kosher dill pickle and melted imported Swiss cheese if you wish!!

HOT PASTRAMI - A half-pound of our thinly sliced Pastrami from New York, stacked high on Zingerman's Jewish Pumpernickel. Served with kosher dill pickle and melted imported Swiss cheese if you wish!!

REUBEN - A half-pound of our hot Corned Beef Brisket, real German sauerkraut, imported Swiss cheese with our own Russian dressing on Zingerman's Jewish Pumpernickel. Served with kosher dill pickle.

GEORGIA REUBEN - A half-pound of our thinly sliced mesquite-smoked or oven-roasted turkey, real German sauerkraut, imported Swiss cheese with our own Russian dressing on Zingerman's Jewish Rye. Served with kosher dill pickle.

DINTY MOORE - A half-pound of our hot Corned Beef Brisket, imported Swiss cheese, homemade coleslaw and our own Russian dressing on Zingerman's Jewish Rye.
Served with kosher dill pickle.

ITALIAN SUB - Thinly sliced Genoa Salami, Rosemary Ham, Italian Roasted Pork, topped with imported provolone cheese, red onions, and fresh tomato. Served on a garlic toasted French roll with our special 3-cheese Italian sauce.

FRENCH DIP - Thinly sliced rare Roast Beef piled high on a toasted French roll, served with au jus.

STEAK-BURGER - Our half-pound freshly ground CERTIFIED BLACK ANGUS Steak Burger, with your choice of cheese, lettuce, tomato, onion, or bacon. Served on an onion roll or homestyle bun.

CHICKEN SANDWICH - Our half-pound tender boneless breaded Chicken Breast. Served with your choice of cheese, lettuce, tomato, onion, or bacon. Served on an onion roll or homestyle bun.

FISH SANDWICH - Our "English Style" tavern battered, extra large North Atlantic Cod or large Haddock Filet. Served on a toasted French roll with our homemade garlic dill sauce, tartar sauce, or cocktail sauce.....Haddock
Cod

SHRIMP SANDWICH.

A half-pound of Gulf Shrimp encrusted in a crispy breading served on a toasted French roll with our homemade garlic dill sauce, tartar sauce, or cocktail sauce.

THE SANTA FE - A half-pound of our thinly sliced Santa Fe Turkey stacked high on Zingerman's Chili Cheddar Bread (made from fresh roasted New Mexico green chili's and Vermont white cheddar cheese). Includes red onions, lettuce, tomato, and Swiss cheese. Served hot or cold.

"AUTHENTIC" GREEK GYROS - A combination of thinly sliced seasoned beef and lamb, sprinkled with feta cheese, red onions and tomatoes. Served on fresh pita bread and topped with tzatziki sauce (a unique blend of yogurt, cucumber, garlic and spices) -
A Mediterranean taste adventure!!

THE ORIGINAL ALL BEEF "CHICAGO STYLE" HOT DOG

Quarter-pound Hot Dog with relish, tomato, onions, sport peppers, and a pickle on a stadium bun.

AUTHENTIC CONEY ISLAND

HOT DOG - Just like downtown Detroit! Our famous Hot Dog is topped with hearty chili (coney sauce), mustard and onions.
(add .30¢ for cheese)

BLT - Lots of center cut Bacon, Lettuce and Tomatoes layered high on a toasted French roll.

**ADD FRENCH FRIES & HOMEMADE COLESLAW,
POTATO SALAD OR BOSTON BAKED BEANS TO ANY
OF THE ABOVE - \$3.75**

FOR SEAFARERS & LANDLUBBERS!

ENGLISH STYLE FISH & CHIPS - Our tavern battered Icelandic Cod or large Haddock filet fried golden. Served with french fries and our homemade coleslaw.
Malt vinegar on request.Haddock
Cod



FRIED CLAMS - A half-pound of tender sweet Clams lightly breaded and fried to perfection
(The Captain insists on it!).
Served with french fries and our homemade coleslaw.

SCALLOPS - Large North Atlantic Scallops lightly breaded and fried golden. Served with french fries and our homemade coleslaw.

SHRIMP - 7 extra large fantailed Gulf Shrimp with a light dusting of Japanese-style bread crumbs. Served with french fries and our homemade coleslaw.

CRAB STUFFED GULF

SHRIMP - Large fantailed Gulf Shrimp stuffed with crabmeat and 3 cheeses. Rolled in a light, extra crunchy gourmet breading. Served with french fries and our homemade coleslaw.



4 PIECE HOME-STYLE FRIED CHICKEN.

A half Chicken, crispy on the outside, tender and juicy on the inside. Served with french fries and our homemade coleslaw.

CHICKEN TENDERLOIN FRITTERS - Select Tenderloin Chicken Breast with a crunchy fritter breading. Served with french fries and our homemade coleslaw.

HONEY BOURBON

CHICKEN WINGS - Tender juicy Chicken Wings lightly basted in a honey bourbon sauce. Served with french fries and our homemade coleslaw.

"YOOPER STYLE"

PASTIES - (The Original Miner's Meal) - Traditional Cornish Pasty with beef, pork, onions and potatoes with or without rutabaga, baked in a light crust. Served with our homemade coleslaw and roasted pork gravy.

Chicken or Veggie Pasties also available

SOUTH OF THE BORDER

ALL MEXICAN ENTREES SERVED WITH HOMEMADE TORTILLA CHIPS AND FRESH SALSA



CHICKEN FLAUTAS - Thin strips of Chicken, Monterey Jack cheese and Mexican spices rolled in a flour tortilla, fried golden. Served with Mexican rice, fresh guacamole and sour cream.

STEAK or CHICKEN QUESADILLAS

All Quesadillas are served with refried beans, guacamole and sour cream.

Add mushrooms or bacon to your Quesadillas

CHEESE QUESADILLAS.

STONE-HEARTH BAKED HOMEMADE HAND TOSSED PIZZA!!

Our homemade hand tossed extra large 16" pizzas (while you watch if you like!) are made with our family's own rich red sauce and secret blend of herbs and spices.

Original with cheese

- Build Your Own Pizza -

Extra items add \$2.00 each

Pepperoni
Bacon

Italian Sausage
Baked Ham
Ground Beef

Kalamata Olives
Green Peppers
Red Peppers

Imported Anchovies
Red Onions

Black Olives • Tomatoes

Pineapple • Green Olives • Mushrooms • Extra Cheese

For shrimp add \$3.50



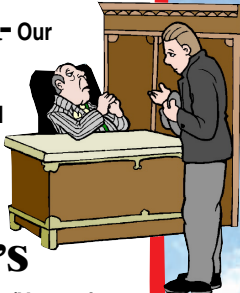
GOURMET GALLEY STYLE SPECIALTY PIZZA!!

#1- ZORBA

THE GREEK - Our pizza topped with our special blend of cheeses and Greek style sauce. Then layered with roasted lamb & beef, Mediterranean spices, Kalamata olives, with an array of peppers, fresh tomatoes & veggies. Topped with feta cheese of course

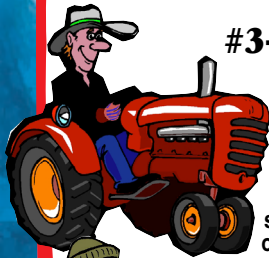


#2- THE GODFATHER - Our pizza topped with our own alfredo sauce, fresh grilled chicken breast, red & green bell peppers, mushrooms, red onions, and our special blend of cheeses makes this pizza - **ONE YOU JUST CAN'T REFUSE!**



#3- FARMER'S MARKET

(Vegetarian Pizza) - Our pizza topped with broccoli, red onions, red & green bell peppers, mushrooms, black olives, fresh tomatoes and our special blend of cheeses.



#4- THE LUMBERJACK -

Our pizza topped with pepperoni, Italian sausage, fresh baked ham, grilled chicken breast, bacon, and our special blend of cheeses.

A MEAT LOVERS DELIGHT!



#5- THE BIG KAHUNA -

Our pizza topped with extra large shrimp, pineapple, fresh baked ham, a touch of sweet red bell peppers, and our special blend of cheeses.

*This is the perfect meal
for a sunset on the beach!*



DESSERTS

XANGOS - (Chan-gos) - Banana and caramel cheesecake wrapped in a flour tortilla, fried golden and rolled in cinnamon sugar.

Warm on the outside - cool on the inside!

Ask your server about our other fine dessert selections including gourmet cheesecakes, pies and cakes.

FROM THE "50's STYLE DAIRY BAR" - Pull up a stool!

OLD FASHIONED BANANA SPLIT -

Chocolate, strawberry, and vanilla ice cream with a fresh banana covered with pineapple and strawberry fruit topping, with "original" Bosco chocolate topping, whipped cream and nuts.

Don't forget the cherry!



FANTASY ISLAND - 6 scoops of ice cream,

assorted fruit toppings, and a banana with whipped cream and nuts.

Topped off with a cherry. *It's your fantasy (enough for two)!*

CREAM PUFF SUNDAE - Cream puff shell with French Vanilla ice cream, Sanders hot fudge and whipped cream.

SUNDAES - Sanders hot fudge, red raspberry, strawberry, chocolate, blackberry, cherry, or pineapple topped with whipped cream and nuts.



OLD FASHIONED MALTS, MILKSHAKES, SPECIALTY DRINKS, & HAND-DIPPED ICE CREAM - Featuring "Ashby's Sterling" Ice Cream



Chocolate, Vanilla, Strawberry, Cherry, Pineapple, Red Raspberry, and Blackberry and more, just ask! Malts Shakes

Featuring: **"CREAMICE™"**

Frozen Coffee & Fruit Drinks

BOSTON COOLER - French vanilla ice cream and Vernor's ginger ale. *(cool and refreshing)*

BROWN COW - French vanilla ice cream and root beer *(great year-round)*

WIRED RUSSIAN - Coffee ice cream, fresh espresso, and Kahlua flavoring. *(just say Da!)*

ORANGE WHIP - Our own version of an already sweet and refreshing drink made with fresh squeezed orange juice. The recipe is our secret! *(need we say more?)*

ICE CREAM - Over twenty flavors to choose from! Your choice of homemade waffle cone, sugar cone, original #1 torch cake cone or dish!

Baby -- Single --

Double -- 4 scoop tower --

HAND PACKED QUARTS TO GO - Any flavor.

Ashby Sterling Ice Cream



BEVERAGES

SODAS - Coke, Diet Coke, Sprite, Root Beer, Orange, Iced Tea and Lemonade

MILK - white or chocolate

Fresh Squeezed ORANGE or Ruby Red GRAPEFRUIT JUICE, APPLE, PINEAPPLE, or V-8 VEGETABLE JUICE

COFFEE - fresh brewed SEATTLE'S BEST COFFEE™,

Regular or Decaf... Large to go

AUTHENTIC CAPPUCCINO, LATTE', ESPRESSO

Tall Grande Venti

for flavored syrups



TAZO Fresh Brewed Iced Tea

CHECK OUT OUR GREAT SELECTION OF ZINGERMANN'S BAKE HOUSE BREADS AND ALL OF OUR GOURMET FOODS COLLECTED FROM OUR SAILING ADVENTURES AROUND THE WORLD

WINE LIST

CRISP & FRESH WHITES

Light & fresh with little or no oak influence. Focus is on crisp acidity & forward fruit. Use as an apertif, or with salads and light fare. Or as a refreshing contrast to dishes with rich sauces. Listed slightly sweet to crisp & dry.

Riesling, Kabinett (Germany)
Vouvray "Chateau de Montfort" (France)
Chenin Blanc "Cape Indaba" (South Africa)
Pinot Grigio "Lagaria" (Italy)
Viognier "Cline Cellars" (California)
Fume Blanc Reserve "Montes Estates" (Chili)
Chardonnay (non-oaked) "White Knot" (Australia)

SOFT & FRUITY REDS

Little to no oak influence. Fruit driven style that can accompany a wide range of foods including: mild cheeses, pasta dishes, vegetarian fare, game birds & grilled fish. Listed lightest to fullest in style.

Shiraz "Peace Vineyards" (Australia)
Pinot Noir "Campus Oaks" (California)
Chianti "Melini" (Italy)
Merlot "Long Neck" (South Africa)
Cabernet-Merlot "Covey Run" (Washington)
Zinfandel "Cline Cellars" (California)

PORT OF CALL - HOUSE POURS:

As fellow wine drinkers, we feature the size of glass we would pour at home, a very generous 8 oz. glass. We hope that you enjoy. Served by the glass \$6.50 Cheers!

FROM CALIFORNIA:
White Zinfandel "Coastal Ridge"
Johannesburg Riesling "Coastal Ridge"
Chardonnay "Coastal Ridge"
Pinot Grigio "Coastal Ridge"
Merlot "Coastal Ridge"
Sangria "Rea'l" (low alcohol - great for lunch!)
FROM SPAIN: Syrah "Coastal Ridge"
FROM FRANCE: Champagne "Chavenet Brut"

RICH & ELEGANT WHITES

Medium to full-bodied with more dynamic flavor profiles. Flavors may be influenced by barrel (oak) aging, producing lush flavors (spice and vanilla) and creamy textures, or they might express regional styles (terrior) featuring crisp minerals and exotic fruits. Listed slightly sweet to dry in style.

Pinot Gris "Oak Knoll" (Oregon)
Sauvignon Blanc-Chardonnay (Blend)
"White Truck" (California)
Big House Pink (Dry Rose) "Bonny Doone" (California)
Sauvignon Blanc "Glazebrook" (New Zealand)
Chardonnay "Los Vascos" (Chile)
Chardonnay "Avila" (California)

BOLD & COMPLEX REDS

Medium to full bodied in style & weight. Rich tannins & crisp acids are balanced with ripe concentrated fruit & hints of vanilla-oak, chocolate, cedar and maybe even a hint of tobacco. Due to weight & opulence these pair well with rich cheeses, wild game & grilled or roasted meats (Don't overlook the delightful possibility of a little chocolate at the end of the dinner). Listed medium to full bodied in style.

Dragon (Tempranillo) "Berberbana" (Spain)
Cotes de Bourg "Chateau du Bousquet" (France)
Malbec "Bodegas Norton" (Argentina)
Bearitage "Gundlach Bundsch" (California)
Syrah "Avila" (California)
Cabernet Sauvignon "Excelsior" (South Africa)
Cabernet Sauvignon "Fieldstone Vineyards" (California)

PORT OF CALL SPECIAL COCKTAILS

Our Original Margarita
Fresh Strawberry Margarita
Pina Colada
Strawberry Daiquiri

Our Famous Bloody Mary
Millionaire's Martini
Virgin Island's Pina Colada
(non-alcoholic)

**Full Cocktail Lounge
Available**

BEER & ALES OF THE WORLD

Join our Century Club and get
10% off all beers and ales for life!
Ask your server for details

AUSTRIA:

The worlds most extraordinary beer 14%. Brewed only once a year on December 6th. Aged 10 months before bottling. Older vintages become more complex with a creamy finish.

1) Samichlaus Beir

AUSTRALIA:

2) Coopers Pale Ale - Original
3) Fosters Lager 12 oz.
4) Fosters Lager 25 oz. oil can

BELGIUM:

5) Bavik Prem. Pilsner 5.2%
6) Bokrijks Kruikenbier
golden ale in crock 750 ml.
7) Delirium
8) Delirium Nocturnum "dark"
9) Gulden Draak Ale 10.50%
10) Hoogstraten Poorter
dark top-fermented porter in crock 750ml.
11) La Choufee
artisanal belgian golden spiced ale 8%
12) Mc Chouffe
artisanal belgian brown ale 8.50%
13) Pauivel Kwak Ale 8%
14) Piraat Ale 10.50%
15) Sterkens Dubbel Ale
16) Sterkens White Ale
17) St. Fevillien Triple
Abbey Ale
18) St. Sebastiaan Golden
dark top-fermented abbey ale 1 pt. in crock
19) St. Sebastiaan Dark
blond top-ferm. abbey ale 1 pt. in crock
20) Triple Karmeliet
3 grain bier, 1993 gold medal winner:
21) White Church Wheat Ale

CANADA:

22) Don-de-dieu
Bottle Fermented Ale 9%
23) Ephemere - Apple Juice,
Coriander & Curacao 5.5%
24) Labatt Blue
25) Labatt Blue Lit
26) Molson Canadian
27) Molson Golden Ale
28) Molson XXX

29) Moosehead
30) Trois Pistoles
Bottle Fermented Ale 9%

CHINA:

31) Tsingtao

CZECH REPUBLIC:

32) Czech Rebel
33) Czechvar
34) Pilsner Urqell

ENGLAND:

35) Bass Ale
36) Boddington's Pub Ale 1 pt
37) Newcastle Brown Ale
38) Old Speckled Hen
39) Samuel Smith Tadcaster
"Taddy Porter"
40) Samuel Smith
"Oatmeal Stout"
41) The Tanners Jack
42) World Famous Ruddles
County Ale 1 pint .9

GERMANY:

43) Aventinus Wheat-Doppelbock
Ale 500 ml. 8%
44) Becks
45) Becks Dark
46) Einbecker Brauherren
Pilsner
47) Eku Classic Pilsner
48) Jubel Ale 500 ml
49) Oberdorfer Weiss Bavarian
Wheat Bier 500 ml
50) Reissdorf Kolsch Ale
500 ml
51) Schneider Weisse Hefe-Weizen
Original Ale 500 ml.
52) Schneider Weisse Wiesen
Edel-Weisse 500ml. 6.2%
53) St. Pauli Girl
54) St. Pauli Girl Dark
55) Weihenstephaner Hefe
Weiss-bier
56) Weihenstephaner Hefe
Original Lager

HOLLAND:

57) Amstel Light
58) Bavaria
59) Grolsch Premium Lager
500 ml
60) Heineken Original
61) Heineken Dark
62) Heineken Light
63) Hollandia

IRELAND:

64) Guinness Extra Stout
65) Guinness Pub Draught
66) Harp

ITALY:

67) Peroni

JAMAICA:

68) Red Stripe

JAPAN:

69) Hitachino Nest Weizen
70) Hitachino Nest White Ale
71) Kirin Lager
72) Sapparo 22 oz.

MEXICO:

73) Corona Extra
74) Dos Equis XX Special Lager
75) Dos Equis XX Amber
76) Negra Modelo
77) Pacifico Clara
78) Tecat

POLAND:

79) Eb Special Pilsner
80) Krolewskie Traditional Premium
3 Gold Medals

SCOTLAND:

81) Skullsplitter Orkney Ale
82) The Red MacGregor 500 ml

UNITED KINGDOM:

83) Fraoch Legendary Ales
Elderberry Ale
84) Grozet "Gooseberry & Wheat"
Ale

85) Heather Ale
86) Scots Alba Pine Ale

UNITED STATES OF AMERICA:

CALIFORNIA
87) Sierra Nevada Pale Ale
88) Sierra Nevada Porter
COLORADO
89) Coors Light
90) Killians Irish Red
MAINE
91) Old Thumper
Extra Special Ale
92) The Shipyard Export Ale
93) The Shipyard Light Ale
MASSACHUSETTS
94) Sam Adams
95) Sam Adams Cherry Wheat
96) Sam Adams Light
MICHIGAN
97) Bell's Oberon
98) Bell's Amber
99) Bell's Pale
100) Belgium Amber Ale
101) Crooked Tree India Pale Ale
102) Irish Red Full Bodied Ale
103) Lake Superior ESP
(Extra Special Bitter)
104) Dark Horse Raspberry Ale
105) Sleeping Bear Brown Ale
MISSOURI
106) Bud Lite
107) Budweiser
108) Budweiser Select
109) Michelob
110) Michelob Amber Boch
111) Michelob Light
112) Michelob Ultra
NEW YORK
113) Three Stooges Beer
WISCONSIN
114) Frog Island Cream Ale
115) Leinkugel's Creamy Dark
116) Leinkugel's Honey Weiss
117) Leinkugel's Red Lager
118) Miller
119) Miller Genuine Draft
120) Miller Lite