

Fred & Ethel's Autumn

Signature Drink Menu



Sangria \$9

Caramel Apple~ White Wine with Caramel
Vodka, Applejack and Fresh Apples

Traditional~ Red Wine blended with Blackberry
Brandy, House Infused Cranberry Vodka &
Fresh Squeezed Fruit

Salted Caramel Martini \$10

Rum Chata, Vanilla Vodka, & Butter Shots
with a Salted Rim

Espresso Pumpkin- Tini \$10

Espresso Vodka, Vanilla Vodka, Pumpkin Liquor
& Splash of Cream

Pomegranate Margarita \$9

Traditional Margarita Enhanced with
Pomegranate Liquor and a Sugar Rim

Harvest Mule \$9

House Infused Cranberry Vodka, Ginger Beer &
Fresh Lime

Autumn Mimosa \$9

Champagne, Apple Cider and Seasonal Spiced
Liquor with a Sugar Rim

Dark & Stormy \$9

Goslings Black Rum & Ginger Beer

Nuts & Berries \$9

Frangelico, Chambord & Cream



Fred & Ethel's



Themed Dining Evenings

Mexican Mondays

\$2 Margaritas & Mexican Entrée Specials

Mini Dinner Tuesdays

Four Course Meal only \$10

Wokin' Wednesdays

Asian Themed Appetizer & Dinner Specials

Prime Rib Thursdays

Served with Soup or Salad and Choice of 2 Sides
for just \$20

Seafood Fridays

An Assortment of Local Seafood Appetizers and
Entrees



Happy Hour

Available in the Tavern 7 days a week from 4:30-
7pm. Inquire for more details!

Ask Your Server about Our

Craft Beer Selection

Over 30 Craft & Local Beers

Live Entertainment Every Friday & Saturday

