



Prologue Dinner Order Form

Name _____

NON-ALCOHOLIC BEVERAGES		QTY
Bottled Water	\$2	_____
Yacht Club (circle below).....	\$3	_____
Cola Diet Yacht Up Ginger Ale		
Ginger Beer Seltzer Tonic		
Granny Squibb's Organic Iced Tea (circle below)	\$3	_____
Lemon Lime Unsweetened Lemon		

WINE	<i>Single</i>	<i>Double</i>
Cabernet.....	\$9 _____	\$16 _____
Chardonnay.....	\$9 _____	\$16 _____
Pinot Noir	\$11 _____	\$20 _____
Pinot Grigio	\$11 _____	\$20 _____

BEER	
Narragansett Lager	\$7 _____
Whaler's Rise American Pale Ale	\$7 _____
Foolproof Golden Ale	\$7 _____
Grey Sail Captain's Daughter Double IPA	\$7 _____
Artifact Seasonal Cider.....	\$8 _____

LIQUOR	<i>Single</i>	<i>Double</i>
Specialty Show-Themed Cocktail.....	\$12 _____	n/a
Premium Liquor	\$9 _____	\$16 _____
Tito's Vodka, Bombay Sapphire Gin, Bacardi, Sauza Blue Silver, Captain Morgan, Gosling's, Jack Daniels, Jameson, Disaronno		
Top Shelf Liquor	\$11 _____	\$20 _____
Rhodium Vodka, Rhodium Gin, Maker's Mark, El Mayor Reposado, Johnny Walker Black Label, Grand Marnier, Bailey's, Kahlua		

Write Liquor Order(s) Here: _____

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DINNER (Provided by Trinity Brewhouse)

Name _____

Vegan 3 Bean Chili (cup)	\$7 _____
Spicy Trinity Chili (cup).....	\$7 _____
Grilled Angus Burger	\$16 _____
Served on a brioche roll with lettuce, tomato, and hand cut fries	
Vegan Sweet Potato and Black Bean Burger	\$15 _____
House made grilled vegan patty with roasted sweet potato, black beans, spinach, and risotto. Topped with sweet and spicy slaw, served on a toasted pretzel roll	
Beer Battered Fish Sandwich	\$14 _____
Beer battered haddock filet, fried golden brown and served with house made tartar sauce on a brioche roll	
TBLT.....	\$14 _____
House roasted turkey breast, layered with sliced tomatoes, organic mixed greens, applewood smoked bacon, avocado, and herb mayo	