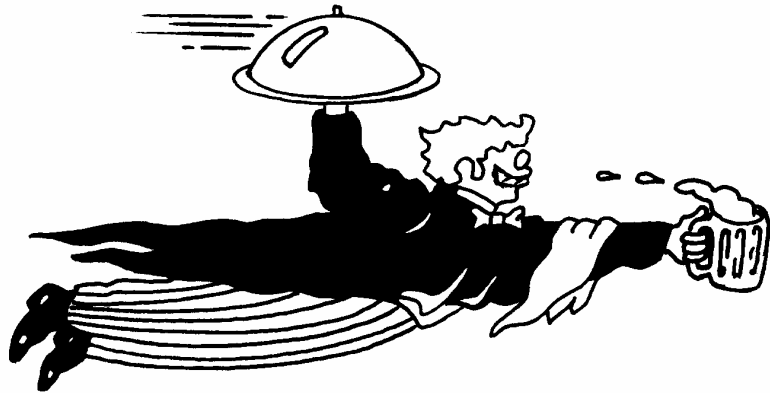


BEER MENU

Eddie McStiff's



Beverage Menu

ROCK AMBER ALE
CANYON CREAM ALE
RASPBERRY WHEAT
BLUEBERRY WHEAT
PURE DESERT WHEAT

Guest Beer:

Provo Girl Pilsner
Squatter's Hefeweizen
Trader I.P.A.
Polygamy Porter
Captain Bastards Stout
Coors Light
Guinness

Try a black and tan or a delicious Guinnessberry using our
raspberry or blueberry wheat!

| | | |
|---------------------|-------------|--------------|
| EMS and Guest Beer: | Pint \$3.75 | Pitcher \$10 |
| Black & tan: | Pint \$4.50 | Pitcher \$13 |
| Guinness: | Pint \$5 | Pitcher \$15 |

Budweiser, non-alcoholic and guest micro brews
are available in 12 oz. bottles for \$3.25.

STIFF COCKTAILS

The Stiff Margarita \$11

Sauza Hornitos, Cuervo Silver, Grand Marnier shaken with homemade margarita mix.

Ed's Long Island Iced Tea \$11

Absolut Vodka, Cuervo Silver, Light Rum, Gin, Triple Sec, sour mix and a splash of Pepsi.

Mai Tai \$9.50

Bacardi Gold, Monarch Rum, Bacardi 151, and a splash of grenadine, topped with pineapple and OJ.

Purple Haze \$9.50

Cuervo Gold, Cuervo Silver, and Blue Curacao, topped with cranberry and lime juice.

Crazy Cosmo \$9.50

Absolut, Absolut Kurant, and Absolut Mandrin, shaken with a splash of cranberry juice and garnished with a twist.

Stiffy Smurf \$11

Absolut Citron, Rothschild Gin and Blue Curacao, sweet & sour and sprite.

Appletini \$9

Absolut, Absolut Citron and Apple Pucker, shaken... not stirred!

Millcreek Melon \$11

Stoli Vanil, Absolut Citron, Midori and pineapple juice.

The Bloody Eddie \$10

Absolut, Absolut Peppar, and Absolut Citron with house bloody mix.

LIQUORS

We serve 1.5 ounce shots!

| | | | |
|-----------------------|--------|-----------------|--------|
| Jack Daniel's | \$5.00 | Absolut Vodka | \$5.00 |
| Crown Royal | \$6.50 | Absolut Citron | \$5.00 |
| Makers Mark | \$6.00 | Absolut Mandrin | \$5.00 |
| Johnny Walker Red | \$6.00 | Absolut Peppar | \$5.00 |
| Glen Livet | \$9.50 | Absolut Kurant | \$5.00 |
| Jameson Irish Whiskey | \$6.50 | Tanqueray | \$5.75 |
| Hennessey Cognac | \$7.50 | Sauza Hornitos | \$6.75 |
| Bacardi Amber | \$4.00 | Cuervo Gold | \$4.80 |
| Captain Morgan | \$3.75 | Amaretto | \$4.00 |
| Bailey's Irish Cream | \$5.50 | Grand Marnier | \$9.00 |
| Ricard 45 | \$6.00 | Jagermeister | \$5.25 |
| Midori | \$4.50 | Kahlua | \$5.00 |
| Apple Pucker | \$3.50 | Drambuie | \$8.00 |

Butterscotch, Peach or Peppermint Schnapps \$3.50

All 'well' liquor \$3.50

Whether your favorite drink is a bloody mary or a dirty martini- we'll mix it up just how you like it! Soda is complimentary. Add \$1 for juice or lemonade.

MARGARITAS

| | |
|-----------------|--------|
| Puerto Vallarta | \$5.00 |
| Cuervo Gold | \$6.30 |
| Sauza Hornitos | \$8.25 |

Add 1/2 shot of Grand Marnier for \$3. Add 50¢ for frozen margaritas. Choose from Lime, Strawberry, Raspberry or Mango.

Frozen Daiquiris and Pina Coladas \$5.50

Wine List

House Wine

Glass.....\$5 1/2 Liter.....\$14

Concha Y Toro (a cabernet/merlot blend)

Alice White Chardonnay

Glen Ellen White Zinfandel

Ask about our daily wine specials!

White Wine Bottles

| | |
|--|------|
| Estancia Chardonnay (California) | \$28 |
| Cotes du Rhone (France) | \$26 |
| Kenwood Sauvignon Blanc (California) | \$26 |
| Castle Creek Chenin Blanc (Utah local) | \$26 |
| Ecco Domani Pinot Grigio (Italy) | \$28 |

Red Wine Bottles

| | |
|--|------|
| Ravenswood Cabernet Sauvignon (California) | \$26 |
| Bogle Merlot (California) | \$22 |
| Castle Creek Merlot (Utah local) | \$24 |
| Smoking Loon Pinot Noir (California) | \$22 |
| Terrazas Dos Andes Malbec (Argentina) | \$22 |
| Parallele "45" Cotes du Rhone (France) | \$26 |
| McWilliams Shiraz (Australia) | \$26 |

Corkage Fee... \$5

Utah law permits you to carry your unfinished bottle of wine home with you provided it is corked-finished

Desserts

All of our desserts are made IN HOUSE!

Pecan Pie \$5.75

Delicious homemade pecan pie served warm with a scoop of ice cream.

Mexican Chocolate Cake \$5.75

Flourless chocolate cake flavored with Kahlua and cinnamon, garnished with toasted pine nuts and caramel sauce.

Crème Brûlée \$5.25

Classic French dessert prepared with a creamy vanilla custard and topped with crusty caramelized sugar.

Brownie Wowie \$5.25

House baked brownies, vanilla ice cream, hot fudge and whipped cream.

"New York" Cheesecake \$5.25

This East Coast classic is served with your choice of a homemade strawberry coulis or chocolate sauce.

Ice Cream \$3.25

A scoop of vanilla ice cream served with a pirouette cookie.

Mudd Pie \$5.75

Coffee ice cream pie on a nutty Oreo cookie crust, drizzled with chocolate sauce and whipped cream.

Complete your treat with a delicious coffee drink from our espresso bar!